

# Garden Court Cafe

# LUNCH MENU

**NEW**

Sunday & Saturday, 11am - 2pm

## DIM SUM

- VEGETABLE DUMPLINGS 6  
*Black Vinegar-Soy Dipped Sauce*
- SHRIMP DUMPLINGS 7  
*Black Vinegar-Soy Dipping Sauce*
- PORK SIU MAI 7  
*Black Vinegar-Soy Dipping Sauce*

## SMALL PLATES

- STEAMED EDAMAME 8  
*Furikake Salt*
- GARDEN COURT SALAD 10  
*Hand Sheared Greens, Dried Cranberries, Scallions, Celery, Radish, Toasted Pumpkin Seeds, Miso-Honey Vinaigrette*
- WARM BRUSSELS SPROUT SALAD 13  
*Chinese Sausage, Endive, Granny Smith Apple, Celery Yuzu-Maple Dressing*
- SPAGHETTI SQUASH 12  
*Lemongrass, Culantro, Thai Basil, Chili Flake, Crushed Peanuts\**
- CRAB CAKE 14  
*Chili Mayo, Apple & Napa Cabbage Slaw Daikon Sprouts*
- CHICKEN SATAY 12  
*Chili-Peanut Sauce, Apple & Napa Cabbage Slaw\**
- VEGETABLE LUMPIA 8  
*Brown Sugar-Soy Dipping Sauce*
- SOUP OF THE DAY 7  
BOWL 5  
CUP 5

## ENTRÉES

- ARROZ CALDO 18  
*Ginger & Shiitake Infused Rice Porridge, Adobo-Style Braised Chicken, Poached Egg, Scallions, Wilted Greens, Crispy Shallots*
- STUFFED PEPPER 22  
*Ground Lamb, Rice & Fresh Herb Filling, Feta & Toasted Walnuts, Arugula, Celery & Cucumber Salad, Cumin-Lemon Dressing, Herb Yogurt\**
- SOY-GINGER SALMON 23  
*Sunchoke Purée, Roasted Baby Carrots, Charred Broccoli, Chinese Chive Oil*
- DUCK BREAST 24  
*Baby Bok Choy, Scallion Pancakes, Flat Bread, Pomegranate-Hoisin Sauce*
- SHRIMP PANCIT 22  
*Soy & Kalamansi Glazed Rice Vermicelli Noodles, Chef's Selection of Fall Vegetables*
- CURRY CHICKEN SALAD 18  
*Toasted Naan, Garden Court Salad, Roasted Peanuts\**
- VEGETABLE LAKSA 18  
*Rice Noodles, Tofu Puffs, Shiitake Mushroom, Greens, Coconut-Lemongrass Broth*
- BENTO BOX MP  
*Chef's Choice of Main & Sides*

## SIDES

- AROMATIC JASMINE RICE 3
- TOASTED NAAN 4
- RICE VERMICELLI 4
- SUNCHOKE PURÉE 5
- BABY BOK CHOY 5
- PICKLED SEASONAL VEGETABLES 5

## DESSERTS

- COTTON SOFT JAPANESE CHEESECAKE 12  
*Peach Coulis, Fresh Berries*
- JASMINE CRÈME BRÛLÉE 12  
*Matcha Madeleines, Concord Grape Gelée*
- MALTED DARK CHOCOLATE MOUSSE 12  
*Chocolate Wafer, Dark Chocolate Streusel, Smoked Sea Salt Caramel*
- ASSORTED COOKIES & PETIT FOURS\* 10  
*Chef's Selection*

\*Contains Nuts



Members receive 10% off

# Map of EASTERN CUISINE

## IRAN/ TURKEY POMEGRANATE

Native to Iran and northeast Turkey, pomegranates have been cultivated throughout the Middle East, South Asia, and Mediterranean region for several millenia. Pomegranate seeds are used as a spice known as *anardana*, most notably in Indian and Pakistani cuisine. Dried whole seeds can often be obtained in ethnic Indian subcontinent markets. These seeds are separated from the flesh, dried for 10-15 days and used as an acidic agent for chutney and curry preparation.

## CHINA CHINESE CHIVES

Chinese chives or garlic chives have flat dark green leaves with white flowers. It's taste is stronger than chives is a vegetable related to onion. The Chinese name for the species is variously adapted and transliterated as *cuchay*, *juçai*, *kucai*, *kuchay*, or *kutsay* in Southeast Asian countries such as Indonesia, Malaysia and the Philippines

## MIDDLE EASTERN LABNEH

A type of strained yogurt common in Middle Eastern Cuisine. It is often flavored with herbs and olive oil.

## INDIA/SOUTHEAST ASIA TAMARIND

A pod-shaped tropical fruit that is commonly used in dry form or a preserved pulp. It provides a pleasant sourness in cuisines throughout India, Southeast Asia & Latin America. It's name is derived from the Arabic *tamr-hindi*, literally meaning "date of India."

## THAILAND/VEITNAM LEMONGRASS

A type of grass with a thick fibrous stalk that is common in Southeast Asia. Consisting of several layers of thick leaves, only the innermost core is used. A common ingredient in Thailand Vietnamese cooking, it imparts a light citrus flavor.

## CHINA BLACK VINEGAR

A vinegar made from rice and sorghum popularized in the southern region of China. Also used as a tonic to lower blood pressure and cholesterol it has a deep caramel flavor similar to worcestershire sauce and with the tang of balsamic vinegar.

## CHINA HOISIN SAUCE

Dipping sauce of Chinese origin. The word hoisin is a Romanization of the Chinese word for seafood. Despite the literal meaning, hoisin sauce does not contain seafood, nor is it typically used with it! Especially popular in Cantonese Cuisine, it is traditionally made using toasted mashed soy beans. Contains soy, wheat and sugar.

## CHINA/INDONESIA THAI BASIL

A spicy noodle soup popularized by Chinese migrants who settled in Penang, Malacca, Indonesia and Singapore. Key ingredients include coconut milk, galangal, pandan leaves, tamarind juice, lemongrass, shrimp paste, chilies and lime juice. Our version is vegetarian featuring a house spice blend

## KOREA KOCHUJANG

Also known as Gochujang, it is a Korean condiment made from fermented red chili, glutinous rice, soybeans and salt. Ours also features Agave Nectar & Rice Vinegar.

## CHINA LUMPIA

Pastries of Chinese origin Similar to fried spring rolls popular in Southeast Asia. The recipes, both fried and fresh versions, were brought by Chinese immigrants from the Fugian province of China to Southeast Asia and became popular where they settled in Indonesia and the Philippines. Fillings can include ground meat, vegetables and event banana

## SOUTHEAST ASIA THAI BASIL

A type of basil native to Southeast Asia. It's flavor, described as anise and licorice-like and slightly spicy.

## EAST ASIA YUZU

A citrusfruit and plant originating in East Asia. It is believed to be a hybrid of sour madarin and ichang papeda. It's flavor is tart, resembling a grapefruit, with overtones of mandarin orange. It is rarely eaten as fruit, though in the Japanese cuisine its aromatic zest (outer rind) is used to garnish some dishes, and its juice is commonly used as a seasoning

## PHILIPPINES PANCIT

Noodles introduced into the Philippines by the Chinese and have since been adopted into local cuisine. The term *pancit* is derived from the Hokkien which literally means "convenient food. According to food lore handed down from the Chinese, noodles should be eaten on one's birthday. They almost always feature thin rice noodles, soy, vegetables and meat.

## JAPAN DASHI

A Japanese broth made most commonly by steeping Kombu (a type of kelp) and katsuobushi (flakes of dried and fermented fish) in water. It is the base for several Japanese soups including Miso Soup and provides sing toasted mashed soy beans. Contains soy, wheat and sugar.

## JAPAN FURIKAKE

A dry seasoning, usually consisting of seaweed, sesame seeds, sugar and salt. It is most often sprinkled on top of rice. Our version also includes black lava and pink salt.

## JAPAN MISO

A traditional Japanese seasoning paste of fermented rice, barley and/or soybeans with salt and the fungus *kojikin* which produces beneficial microorganism cultures. High in protein and rich in vitamins and minerals, miso was key to survival in feudal Japan. We use White Miso, which has been fermented with rice and has a lighter, sweet flavor and Red Miso, which has been fermented for a longer period of time with barley and has a deeper, richer flavor.

## PHILIPPINES ARROZ CALDO

A type of rice porridge or gruel popular in many Asian countries. When eaten as plain rice congee, it is most often served with chicken garlic and plenty of ginger. Despite its many variations, it is usually a thick porridge of rice largely disintegrated after prolonged cooking in water.

## INDONESIA/ MALAYSIA SATAY

Modern Indonesia and Malay spelling of sate, is a dish of seasoned skewered and grilled meat, served with a sauce. Satay may consist of diced or sliced chicken, goat mutton, beef, pork, fish, other meats, or tofu; the moreauthentic version uses skewers from the midrib of the coconut palm frond, although bamboo skewers are often used. These are grilled or barbecued over a wood or charcoal fire, then served with various spicy seasonings. In Malaysia, satay is a popular dish especially during celebrations and can be found throughout the country. In Southern Philippines it is known as satti.

