

BRUNCH MENU

Garden Court Cafe

DIM SUM

SHRIMP DUMPLINGS	14
<i>black vinegar-soy dipping sauce</i>	
PORK SIU MAI	14
<i>black vinegar-soy dipping sauce</i>	
VEGETABLE DUMPLINGS	12
<i>black vinegar-soy dipping sauce</i>	
<i>vegetarian</i>	

BREAKFAST

CHEFS SPECIAL OMLETTE	14
<i>garden court salad, brioche toast</i>	
GARDEN COURT FRENCH TOAST	15
<i>brioche, maple syrup, seasonal compote</i>	
BREAKFAST CONGEE	13
<i>traditional rice porridge</i>	
ADD BRAISED CHICKEN	5
GINGER SCONE	6

*** Item is part of a "Singapore Season" menu that is specially crafted by Singapore's Chef Malcolm Lee of Candlenut, the world's first and only Michelin-starred Peranakan restaurant. Peranakan cuisine is known for its blend of rich flavors and complex methods of preparation, and is one of Singapore's oldest fusion cuisines with Chinese, Malay and Western influences. The "Singapore Season" is organized in conjunction with Asia Society's "Secrets of the Sea" exhibition, and showcases the rich diversity of epicurean, fashion and retail experiences of this unique Asian destination.

SMALL PLATES

STEAMED EDAMAME	8
<i>furikake salt</i>	
<i>vegan, gluten-free</i>	
GARDEN COURT SALAD	14
<i>hand-sheared greens, radish,</i>	
<i>goat cheese, spiced pecans, berries,</i>	
<i>carrot ginger vinaigrette*</i>	
GULA MALAKA SHRIMP BALL	16
<i>***fried shrimp ball coated with sweet</i>	
<i>sauce made with Gula Melaka or palm</i>	
<i>sugar, lemongrass, thai basil, coconut milk</i>	
SILKEN TOFU	14
<i>lightly blanched pea tendrils with</i>	
<i>ginger scallion sauce</i>	
<i>vegan</i>	
SOUP OF THE DAY	10
BOWL	7
CUP	



Members receive 10% off



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ENTRÉES

INDIAN SPICE-CRUSTED SALMON	26
<i>sauteed spring vegetables, jasmine</i>	
<i>rice, mango chutney</i>	
"YEYE" WHITE COCONUT CHICKEN CURRY	20
<i>***served with sauteed bean</i>	
<i>sprout, shitaki mushroom</i>	
<i>jasmine rice</i>	
PAD THAI	19
<i>rice noodles, stir-fried vegetables,</i>	
<i>peanuts*, smoked tofu</i>	
<i>vegetarian upon request</i>	
shrimp 24	chicken 22
BENTO BOX	MP
<i>Chef's Choice of Main & Sides</i>	

SIDES

AROMATIC JASMINE RICE	6
<i>vegan, gluten-free</i>	
TOASTED NAAN	6
<i>vegetarian</i>	
STEAMED SPRING VEGETABLES	10
<i>vegan, gluten-free</i>	

DESSERTS

RASPBERRY COTTON	12
SOFT JAPANESE CHEESECAKE	
GREEN TEA & DARK CHOCOLATE CREMUEX TART	12
<i>raspberry tuile, quinoa crunch,</i>	
<i>chocolate mirror sauce</i>	
ASSORTED COOKIES & PETITS FOURS*	10
<i>chef's selection</i>	
ICE CREAM	10
<i>vanilla & green tea</i>	
SEASONAL FRUIT	8
<i>vegan, gluten-free</i>	

*Contains Nuts

**These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.