

BRUNCH

- CHEF'S SPECIAL OMELETTE 14
garden court salad, brioche toast
- GARDEN COURT FRENCH TOAST 15
brioche, maple syrup, seasonal compote

CHILDREN

- FRENCH TOAST FINGERS 10
maple syrup
- SCRAMBLED FARM EGG 8
naan or jasmine rice

APPETIZERS

- STEAMED EDAMAME 8
vegan, gluten-free
- SHRIMP DUMPLINGS 14
black vinegar-soy dipping sauce
- VEGETABLE DUMPLINGS 12
*black vinegar-soy dipping sauce
vegan*
- SAMOSA 14
*peas, potato, cilantro chutney
vegan*

SMALL PLATES

- GARDEN COURT SALAD 14
*hand-sheared greens, pumpkin seeds,
sake poached pear, red-miso vinaigrette
vegan*
- CRAB CAKE 16
*salmon roe, yuzu
frisée, ume dip*
- KABOCHA SQUASH GNOCCHI 15
ricotta, candlenut, thai basil pesto
vegetarian*
- SOUP OF THE DAY 10
BOWL 10
CUP 8

ENTRÉES

- MISO MAPLE GLAZED SALMON 26
jasmine rice, crispy brussel sprouts
- PANDAN CHICKEN BREAST 24
*jasmine rice, coconut braised
kabocha squash
gluten-free*
- PHO GA 22
*rice noodle, poached chicken, 48-hour
chicken broth, bean sprouts, thai basil
gluten-free*
- vegan pho with smoked tofu &
mushroom is available upon
request*
- BENTO BOX MP
Chef's Choice of Main & Sides

SIDES

- MASOOR DAL 9
*spiced lentils
vegan, gluten-free*
- TOASTED NAAN 6
vegetarian
- JASMINE RICE 6
vegan, gluten-free

DESSERTS

- COCOA COTTON SOFT CHEESE CAKE 12
black tea anglaise sauce
- EXOTIC LIME MOUSSE 12
*meringue tuile, tequila mango puree,
pineapple chutney*
- ASSORTED COOKIES & PETITS FOURS* 10
chef's selection
- ICE CREAM 10
vanilla & green tea
- SEASONAL FRUIT 8
vegan, gluten-free

*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.

6 members receive 10% off

Garden Court Cafe is operated by



@gpfood

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/JAPAN/KOREA PICKLED ASIAN PLUM

The fruit of the Asian plum tree, *ume* in Japanese, is used in juices, as a flavoring for alcohol, as a pickle and in sauces. It is also used in traditional medicine and is hailed for its immune enhancing properties.

MIDDLE EASTERN LABNEH

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

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.

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 and rice vinegar.

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. 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.

SOUTHEAST ASIA PANDAN

A tropical plant with fan-shaped sprays of narrow, blade-like leaves. Pandan leaves have a nutty, botanical fragrance which may be steeped in coconut milk, or weaved into a pot for cooking rice.

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 light, sweeter flavor and Red Miso, which has been fermented for a longer period of time with barley and has a deeper, richer flavor.

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.

EAST ASIA YUZU

A citrusfruit and plant originating in East Asia. It is believed to be a hybrid of sour madarin and ichang papeda. Its 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.

MALASIA/INDONESIA CANDLENUT

A seed with a hard shell that looks like a macadamia nut and has a similar texture. It is slightly bitter and must be cooked. It is traditionally used in Indonesian and Malay cuisine.

INDIA MASOOR

A staple ingredient throughout India, masoor is a brown skinned lentil which is orange on the inside, and turns a soft, golden color when cooked. It is a rich, vegetarian protein source.

THAILAND/VIETNAM 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 and Vietnamese cooking, it imparts a light citrus flavor.

INDONESIA/THAILAND/VIETNAM THAI BASIL

A variety of sweet basil cultivar native to Southeast Asia, it has an anise, licorice-like flavor and scent.

