LUNCH

12

12

10

10

8

Garden Court Cafe

DIM SUM

SHRIMP DUMPLINGS
black vinegar-soy dipping sauce

PORK SIU MAI
black vinegar-soy dipping sauce

VEGETABLE DUMPLINGS black vinegar-soy dipping sauce vegetatian

*** 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 furikake salt vegan, gluten-free

GARDEN COURT SALAD hand-sheared greens, radish, goat cheese, spiced pecans, berries, carrot ginger vinaigrette*

GULA MALAKA SHRIMP BALL

12

*** fried shrimp ball coated with sweet sauce made with Gula Melaka or palm sugar, lemongrass, thai basil, coconut milk

SILKEN TOFU

lightly blanched pea tendrils with ginger scallion sauce vegan

SOUP OF THE DAY BOWL CUP

ENTRÉES

INDIAN SPICE-CRUSTED SAI MON

sauteed spring vegetables, jasmine rice, mango chutney

"YEYE" WHITE COCONUT CHICKEN CURRY

***served with sauteed bean sprout, shitaki mushroom jasmine rice

PAD THAI

14

16

14

rice noodles, stir-fried vegetables, peanuts*, smoked tofu vegetarian upon request shrimp 24 chicken 22

BENTO BOX

Chef's Choice of Main & Sides

10 **SIDES**

AROMATIC JASMINE RICE vegan, gluten-free

TOASTED NAAN vegetarian

STEAMED SPRING VEGETABLES

vegan, gluten-free

DESSERTS

26 RASPBERRY COTTON SOFT JAPANESE CHEESECAKE

20 GREEN TEA & DARK
CHOCOLATE CREMUEX
TART

raspberry tuile, quinoa crunch, chocolate mirror sauce

ASSORTED COOKIES

& PETITS FOURS*

chef's selection

Crier's selection

ICE CREAM vanilla & green tea

MP SEASONAL FRUIT 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

5 your risk of foodborne illness.

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