



Asia
Society®

Garden Court Cafe

MENU

SMALL PLATES

Pan Fried Chicken Gyoza \$12

black vinegar soy dipping sauce

Shrimp Siu Mai \$14

black vinegar soy dipping sauce

Vegetable Spring Roll \$10

sweet chili sauce, *vegan*

Garden Court Salad \$14

hand-sheered greens, pumpkin seeds,
pickled lotus root, red miso vinaigrette
vegan

Peking Duck Bao Bun \$15

spiced peking marinade, scallion

Soup of the Day

Bowl \$10

Cup \$8

ENTRÉES

Ginger-Scallion Salmon \$26

pan seared salmon, ginger scallion sauce,
sautéed bok choy, forbidden rice

Palak Paneer \$24

paneer cheese, creamed spinach,
toasted naan, garden court salad
gluten-free option available upon request

Madras Curry Chicken \$18

spiced chicken salad, toasted naan,
garden court salad, roasted peanuts*
gluten-free option available upon request

Kama Nanban Soba \$22

sliced duck breast, enoki mushroom, soba
noodle, dashi
vegan option available upon request

Bento Box MP

*inquire with your server for our
exhibition inspired special*

SIDES

Forbidden Rice \$6

vegan, gluten-free

Toasted Naan \$6

vegan

Masoor Dal \$9

spiced lentils, toasted naan
vegan

Roasted Seasonal Vegetables \$10

vegan, gluten-free

DESSERTS

Assorted Cookies and Petits Fours* \$10

Jasmine Tea Eclair \$12

honey, thyme, roasted plum, katchkie
farm ginger crème anglaise

Ice Cream \$10

vanilla & green tea

Elderflower Cordial Mousse \$12

light almond cake, calamansi crème

BRUNCH ITEMS

(Saturday and Sunday Only)

Chef's Special Omelette \$16

garden court salad, brioche toast

CHILDREN

Scrambled Farm Egg \$8

toasted naan or forbidden rice

Garden Court French Toast \$15

brioche, maple syrup, seasonal compote

Operated by

Great Performances Hospitality Group

*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.

Members receive a 10% discount

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. Their taste is stronger than chives, a vegetable related to onion. The Chinese name for the species is variously adapted and transliterated as *cuchay*, *jiucai*, *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 and Latin America. It's name is derived from the Arabic *tamir-hindi*, literally meaning "date of India."



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 *katsuoobushi* (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.

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.

SOUTHEAST ASIA THAI BASIL

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



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.



INDONESIA/ MALAYSIA SATAY

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 more authentic 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*.



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.

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.

JAPAN MISO