



Great Performances guides the culinary mission of the Garden Court Café, with innovative cuisine and seasonal dishes that reflect the diverse cultures of Asia.

Tsering Nyima is Chef de Cuisine at the Garden Court Café. His culinary experience is grounded in cuisines ranging from French, Indian, New American, German, Austrian, Chinese, and Japanese. He was born in eastern Tibet, and left at age 14 for a life of exile in India. It was there, at a Buddhist monastery, that he learned his craft, while drawing inspiration from Indian ingredients and techniques.

Arrange a Group Tour and Luncheon. See the latest Asia Society Museum exhibition and enjoy a prix-fix lunch at the Garden Court Café.

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Find out more at AsiaSociety.org/NY and [@AsiaSociety.orgNY](https://www.instagram.com/AsiaSociety.orgNY)

Open Tuesday–Sunday for lunch and weekend brunch
11:30 AM to 3:00 PM • Closed Mondays
Call 212.570.5202 for reservations.

Garden Court Café at Asia Society

STARTERS & SMALL PLATES

Shrimp Dim Sum \$14
black vinegar-soy dipping sauce

Chicken Bao Bun \$12
Korean BBQ pulled chicken, kimchi, steamed bun

Vegetable Spring Roll \$10
sweet chili sauce, *vegan*

Samosa \$12
peas, potato, mint chutney, *vegan*

Chicken Satay \$12
creamy coconut peanut dipping sauce

Pan Fried Chicken Gyoza \$12
black vinegar-soy dipping sauce

Garden Court Salad \$14
hand-sheared greens, radish, goat cheese, spiced pecans,
Granny Smith apple, carrot ginger vinaigrette*
Add Pan-Seared Salmon \$8 Add Grilled Chicken \$7

ENTREES

Japchae \$20
glass noodles, shiitake mushrooms, baby bok choy, red pepper,
smoked tofu, *vegan*

Chashu Ramen \$22
slow roasted pork, boiled Katchkie Farm egg, bean sprout, scallion

Madras Curry Chicken \$18
spiced chicken salad, tandoori naan, garden court salad, roasted peanuts*

Teriyaki Salmon \$24
sautéed green beans with toasted five-spice, jasmine rice

Bento Box MP

Ask your server about our exhibition-inspired special

SOUP & SIDES

Daily Soup
Bowl \$10 Cup \$8

Jasmine Rice \$6

Ramen Broth Cup \$8

Toasted Tandoori Naan \$6

Steamed Edamame \$8
furikake salt, *vegan, gluten-free*

Roasted Seasonal Vegetables \$8
vegan, gluten-free

DESSERTS

Kombucha S'more \$12
buckwheat sable, milk chocolate ganache, marshmallow fluff,
salted caramel sauce

Yuzu White Chocolate Cheesecake \$12
graham crust, yuzu curd, white chocolate mousse,
toasted meringue, blueberry

Assorted Cookies & Sweet Bites \$10

Ice Cream \$10
vanilla & green tea

* 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.

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