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.

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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

Vegetable Spring Rolls \$10 sweet chili sauce / vegan

Agedashi Tofu \$12 fried tofu braised in vegetable broth / vegetarian

> Niku-Dango \$12 sweet soy-glazed chicken meatballs

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

Garden Court Salad \$14 baby arugula, watermelon radish, goat cheese, spiced pecans*, craisins, carrot ginger vinaigrette Add Sesame Crusted Salmon \$8 Add Sambal Grilled Chicken \$7

ENTREES

Somen Noodle Salad \$20 edamame, shiitake mushroom, carrots, cabbage, scallion / *vegan*

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

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

Sesame Crusted Salmon \$24 white & black sesame crusted salmon, housemade tonkatsu sauce, steamed broccoli shoot, 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 vegetarian

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

Steamed Broccoli Shoots \$8 oyster sauce

DESSERTS

Matcha & White Chocolate Cheesecake \$12 house-made poke sticks, lemon anglaise

> Choco Pie \$12 cinnamon marshmallow pie, Vietnamese coffee sauce, chocolate shavings

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.