

## BRUNCH

CHEF'S SPECIAL OMELETTE 14

*garden court salad, brioche toast*

GARDEN COURT FRENCH TOAST 15

*brioche, maple syrup, seasonal compote*

## CHILDREN

SCRAMBLED FARM EGG 8

*naan or jasmine rice*

## APPETIZER

SHRIMP SIU MAI 14  
*black vinegar-soy dipping sauce*

SAMOSAS 12  
*peas, potato, cilantro chutney*  
vegan

VEGETABLE SPRING ROLL 10  
*sweet chili sauce*  
vegan

STEAMED EDAMAME 8  
*furikake salt*  
vegan, gluten-free

## SMALL PLATES

GARDEN COURT SALAD 14  
*hand-sheared greens, pumpkin seeds,*  
*sake poached pear, red-miso vinaigrette*  
vegan

CRAB CAKE 16  
*yuzu, frisée, ume dip*

SOUP OF THE DAY 10  
BOWL 8  
CUP 8

## ENTRÉES

SPICE CRUSTED SALMON 14  
*sautéed baby spinach, forbidden rice,*  
*citrus herb sauce*

PALAK PANEER 12  
*paneer cheese, creamed spinach,*  
*toasted naan, garden court salad*

PHO GA 10  
*rice noodle, poached chicken, chicken broth,*  
*bean sprouts, thai basil*  
gluten-free

*vegan pho with smoked tofu &*  
*mushroom is available upon request*

MADRAS CURRY CHICKEN SALAD 18

*toasted naan, garden court salad,*  
*roasted peanuts\**

BENTO BOX MP  
*\*inquire with your server for our*  
*exhibition inspired special*

## SIDES

FORBIDDENRICE 6  
*vegan, gluten-free*

TOASTED NAAN 6  
*vegan*

DAL MAKHANI 9  
*toasted naan*  
*vegan*

ROASTED SPRING VEGETABLES 10  
*vegan, gluten-free*

## DESSERTS

PUMPKIN CHEESECAKE 12  
*cranberry orange compote, ginger*  
*tuille*

APPLE TARTE TATIN 12  
*vanilla ice cream, creme anglaise,*  
*caramel sauce*

ASSORTED COOKIES & PETITS FOURS\* 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.*

*\*members receive a 10% discount*

*garden court cafe is operated by*  
*Great Performances Hospitality Group*

*@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 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*, *jiucui*, *kucui*, *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 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 THAI BASIL

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

## 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.

## 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.

