

11:00 am—4:00pm

A nurturing environment protects
humans and animals.

**Green
Garden**

All Item changes to chef's daily selections.

Option to substitute three desserts

Green Garden High Tea



First course: Misto salad

Second course: warm scone & clotted cream

Third course: **3-tea sandwiches,
2- hors d'oeuvre, 2-desserts**

CRANBERRY CUCUMBER MINT, EGGS CANAPÉ,
GARDEN CROSTINI, VEGGIE ROLL OR VEGGIE TEA
SANDWICHE (Vegan+\$6) Price same as English



Green European High Tea

First course: Misto salad, **or** soup

Second course: warm scone & clotted cream

Third course: **7-hors d'oeuvres & 2-desserts**

CUCUMBER MINT TEA SANDWICH, BRUSCHETTA
CHICK'N BOUCHÉES, BEET DEVILED EGG,
APPLE BRIE CARAMELIZED NUTS,
GRILLED ASPARAGUS, POTATO AU GRATIN.

Price same as European (Gluten Free \$6, No Vegan)

Green Madeline High Tea

First course: soup & Misto salad

Second course: warm scone & clotted cream

Third course: **3-cold, 5-warm & 2-desserts**

ENDIVE STUFFED HONEY GOAT CHEESE NUTS,
TEA SANDWICHES, BEET DEVILED EGG,
CREAMY MUSHROOM CROSTINI, VEGGIE SKEWER,
CAULIFLOWER, RISOTTO (Vegan/gluten free +\$6/person)
with 2-substitution Price same as Madeline

Love Children's Tea \$36/person



SCONE, PEANUT BUTTER AND STRAWBERRY JAM

CUCUMBER MINT SANDWICH,

EGG HEART CANAPÉ,

GRILLED CHEESE WITH SOUP SHOT

& CHICKEN NUGGETS **OR** (CRISPY VEGGIE ROLL)

2-sweet desserts

come with small pot of tea shares two

Chef's choice with Daily selections



Traditional English High Tea

The experiences of tea sandwiches with love

First course: Misto Salad

Second course: warm scone & clotted cream

Third course: **5-tea sandwiches & 2-desserts**

CRANBERRY CUCUMBER MINT, TEA SANDWICH,
EGGS HEART CANAPÉ, DIJON BASIL HONEY HAM AND
GRILLED CHEESE WITH SOUP SHOT. (No gluten free)

\$48 per person, one large pot of tea shares two

\$54 individual small pot of tea per person

\$12 Adds champagne or Mojito

Modern European High Tea

Enjoy handcrafted hors d'oeuvres with care

First course: Misto salad **or** soup (Gluten free+\$6)

Second course: warm scone & clotted cream

Tier courses: **7-hors d'oeuvres, 2-desserts**

SALMON ROSE ON CUCUMBER, CHICKEN BOUCHÉES,
BRUSCHETTA, BEET DEVILED EGG, WRAPPED ASPARAGUS,
BACON DATE, POTATO AU GRATIN.

\$68 per person, one large pot of tea shares two

\$74 individual small pot of tea per person

\$10 Adds champagne or Mojito.



Selected Madeline High Tea

Testing of modern European cuisine in bite-size.

First course: soup & Misto salad (Gluten free+\$6)

Second course: warm scone & clotted cream,

Entrée courses: **3-cold, 5-warm, 2-desserts**

ENDIVE STUFFED PROSCIUTTO OR TEA SANDWICH,
BEET DEVILED EGG, SHRIMP COCKTAIL, APPLE BRIE
FRITTO CALAMARI, CREAMY TRUFFLE RISOTTO,
BRUSSEL SPROUTS & CAULIFLOWER TOASTED BALSAMIC,
BUTTERY SEA BASS & CRAB CROQUETTE.

Dessert: Carmelized Crème Brûlée & chef's choice.

\$88 per person, one large pot of tea shares two

\$94 individual small pot of tea per person

\$10 Adds champagne or Mojito.

High Tea Sharing \$38 No entree hors d'oeuvres

Tea sharing, 1-scone, 1-salad, and 2-desserts

Tea Enjoyments

A large pot of tea \$18

Small pot of tea \$14

Black Tea

Rose Black
Lavender Black
English Breakfast
Earl Gray

Green Tea

Premium Green
Jasmine Green
Cranberry Green
Strawberry Green
Passion Peach Green

Special Roasted

Osmanthus Oolong
Lychee Oolong

A Pot of Tea Latte

(Sweetened)

Rose Black Tea Latte
Maple Black Sugar Latte
strawberry green tea Latte
Chai Latte

Herbal Flower

Lavender Mint
Jasmine flower & Tree bark
Honey Chrysanthemum Flower
Hibiscus flower & dried fruits
Lemon honey Ginger (hot/cold)
Pea flower & Immortality leaves
(gynostemma pentaphyllum)

Drink Selections

\$16

CHAMPAGNE ROSÉ

(non-alcoholic)
CHAMPAGNE
ROSÉ

ICED JUICE in pot

Strawberry Lemonade
Cucumber Mint Lemonade
Orange Juice
Mango Juice
V8 essence Juice
Mineral Sparkling Water

COFFEE in pot

French Press
hot Kiss Latte
hot Iced Caramel Latte
hot Lavender Coffee Latte

CHAMPAGNE AND JUICE

Orange-Mimosa
Peach-Bellini
Grape-GrappMosa
Cranberry+Pomegranate
My Heart is Your's

Refill— second glass 1/2 price

Refills— a crystal bottle: \$38
(about 6-7 per glasses)

COCKTAILS \$16

Cucumber Mojito-rum
Strawberry Mojito-rum
Coconut Piña Colada-rum
Orange Screwdriver-vodka
Lemon Margarita-tequila
Mango Margarita-tequila
Bailey Cream Coffee-spirit cold

Bistro & Venue



A Destination for Celebrations



Welcome to Madeline Garden

Embark on an 18th-century expedition where vitality meets transformation. Madeline Garden's soulful ambiance ignites your imagination, fostering tranquility and a sacred portal of love and connection.

Late Afternoon Tea 3:00pm—4:30pm

One large pot of tea and Chef Du Jour

A. shares two 2-scones, 4-savories, 4-sweets (10pc) \$68

B. shares two 2-scones, 6-savories, 4-sweets (12pc) \$78

C. shares two/three 3-scones, 6-savories, 6-sweets (15pc) \$96

Our venue Service charge: 1-6 guests - 20%, 7-10 guests - 26%. For parties with 11 or more guests, **mg.reservation.1@gmail.com** There is a 12% premium for utilizing our venue to pre-setup and decorate the table, provided the duration does not exceed one and a half hours or 2 hours maximum

For inquiries regarding setting up a semi-private or private event and extending the hours, please contact our Event Manager/Liaison at **mgkissu@gmail.com**.

We kindly request to adhere our courtesy policy. When sharing a room please ensure a peaceful environment with others. Also, children refrain from running around in the dining area for everyone's safety and comfort.

Minimum charge \$28 /person: 1-scones with drink, or 1-scone and 1-mini sweet with tea (sm).