

Green Garden

11:00am to 4:30pm

Nature nurtures our living beings,
and we celebrate our connection in the Veggie 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, RGGG 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 & 3-desserts**

STUFFED BASIL AVOCADO WALNUTS , ROASTED VEGGIE
TEA SANDWICHES, BEET DEVILED EGG, CREAMY
RISOTTO, TEMPEH BOUCHÉES, VEGGIE RICE CROSTINI,
CAULIFLOWER (Vegan/gluten free +\$6/person)

Price same as Madeline

Love Children's Tea \$39/person

SCONE, PEANUT BUTTER AND STRAWBERRY JAM

CUCUMBER MINT SANDWICH,

EGG HEART CANAPÉ, MEAT BALL OR

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 High Tea

Tea Sandwich *English High Tea*

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)

\$52 per person, one large pot of tea shares two

\$62 individual small pot of tea per person

\$12 Adds champagne or Mojito. \$6 À la carte tea-sandwich.

Handcrafted Modern *European high tea*

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 (SEAFOOD) BOUCHÉES,
BRUSCHETTA, BEET DEVILED EGG, WRAPPED
ASPARAGUS, BACON DATE, POTATO AU GRATIN.

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

\$76 individual small pot of tea per person

\$10 Adds champagne or Mojito. \$10 À la carte hors d'oeuvre.

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: **4-cold, 4-warm, 3-desserts**

COLD: STUFFED AVOCADO BASIL PROSCIUTTO OR SALMON,
BEET DEVILED EGG, SHRIMP COCKTAIL, CRAB RICE CROSTINI.
WARM: APPLE BRIE, FRITTO CALAMARI, CREAMY TRUFFLE
RISOTTO, BUTTERY SEABASS. ADDITION: BRUSSEL SPROUTS &
CAULIFLOWER TOASTED BALSAMIC, CHICKEN, TENDERLOIN.
Dessert: Carmlized 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. \$12 À la carte hors d'oeuvre.

High Tea Sharing \$39 (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

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

Green Tea

Premium Green
Jasmine Green
Cranberry Green
Strawberry Green
Passion Peach Green

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 ROSE

(non-alcoholic)
CHAMPAGNE
ROSE

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-GrapMosa
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) \$76
B. shares three 3-scones, 6-savories, 6-sweets (15pc) \$111

Historical Venue Charge: 1-6 guests - 20%, 7-10 guests - 26%. An additional tip is appreciated. .

mg.reservation.1@gmail.com For parties with 11 or more guests, or set-up and decorating the table, the duration does not exceed one and a half hours or 2 hours maximum. The venue charge adds 12% for premium, over time adds 5% to 10%.

mgkissu@gmail.com. Private event and semi-private for extending the hours, please contact our Event Liaison.

6% for special requests, a birthday cake, & harp play.

We kindly request to adhere our courtesy policy. When sharing a room please ensure a peaceful environment for 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 small pot of tea.