

11:00 am—4:00pm

Love our people to enjoy life by  
caring a healthier environment we supports.

**Vegetarian  
Garden**



### *Green Garden High Tea*

First course: Misto salad

Second course: warm scone & clotted cream

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

CRANBERRY CUCUMBER MINT, EGGS CANAPÉ,  
SUNDRIED TOMATO CROSTINI, BRUSCHETTA,  
QUICHE, CRISPY VEGGIE ROLL. (Vegan+\$4)

\$44 per person, shares tea or individual+\$6.

### *Green European High Tea*

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

Second course: warm scone & clotted cream

Third course: **8-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. (Vegan+\$6)

\$66/person shares tea

Addition champagne or cider \$6

### *Green Madeline High Tea*

First course: soup & Misto salad

Second course: warm scone & clotted cream

Third course: **4-cold, 5 warm & 2-desserts**

ENDIVE STUFFED HONEY GOAT CHEESE NUTS,  
ANTIPESTO, BEET DEVILED EGG,  
CREAMY MUSHROOM CROSTINI, VEGGIE SKEWER,  
CAULIFLOWER, RISOTTO (Vegan with chef choice+\$6/person)

\$73/person Tea sharing & champagne or cider

All Item changes to chef's daily selections.

### *Love Children's Tea* \$36/person

SCONE, PEANUT BUTTER AND STRAWBERRY JAM

CUCUMBER MINT SANDWICH,

EGG HEART CANAPÉ,

MEAT BALL SOUP SHOT (VEGGIE MEAT BALL)  
& CHICKEN NUGGETS (CRISPY VEGGIE ROLL)

2-sweet desserts sharing small pot of tea or drinks

## Chef's choice with Daily selections

Set courses come with one large pot of tea for  
every two orders.

### *Traditional English High Tea*

First course: Misto Salad

Second course: warm scone & clotted cream

Third course: **6-tea sandwiches & 2-desserts**

CRANBERRY CUCUMBER MINT, SALMON & DILL,  
CHICKEN CROSTINI, EGGS CANAPÉ,  
GRILLED CHEESE WITH SOUP SHOT, AND QUICHE.

\$48 per person shares tea

\$54 per person individual small pot of tea

### *Modern European High Tea*

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

Second course: warm scone & clotted cream

Tier courses: **8-hors d'oeuvres & 2-desserts**

SALMON CUCUMBER, CHICKEN BOUCHÉES,  
BRUSCHETTA, BEET DEVILED EGG,  
APPLE BRIE CARAMELIZED NUTS,  
BACON WRAPPED DATE, POTATO AU GRATIN.

\$68 per person shares tea

addition champagne \$6, cocktails \$12

### *Selected Madeline High Tea*

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

Second course: warm scone & clotted cream,

Entrée courses: **4-cold, 5 warm & 2-desserts**

ENDIVE STUFFED HONEY NUTS GOAT CHEESE,

BEET DEVILED EGG, SHRIMP COCKTAIL,

PROSCIUTTO-WRAPPED ASPARAGUS,

CALAMARI, CREAMY TRUFFLE RISOTTO,

CAULIFLOWER BRUSSELS SPROUTS BALSAMIC,

BUTTERY SEA BASS & CRAB CROQUETTE & DILL.

Preorder: TENDERLOIN & THYME ROASTED CHICKEN

Dessert: Carmlized Crème Brûlée & chef's choice.

\$76/person tea selection with champagne or cider.



**High Tea Sharing** \$33 without entree or hors d'oeuvres  
Tea sharing, 1-scone, 1-salad, and 2-desserts

## Tea Enjoyments

A large pot of tea \$16

Small pot of tea \$12

### Black Tea

Rose Black  
Lavender Black  
English Breakfast  
Earl Gray

### Green Tea

Premium Green  
Jasmine Green  
Passion Peach Green  
Strawberry Green

### White Tea

Peony White

### Special Roasted Green Tea

Osmanthus Oolong  
Lychee Oolong

### Pot Latte (hot or cold sweet)

Levender Black Latte  
Maple caramel Latte  
Mango Latte  
Strawberry Latte  
Chocolate Latte

### Herbal Flower (no tea, non-caffeinated)

Lavender Mint lightly sweetened  
Jasmine & tree bark and/or stivia leave  
Honey Chrysanthemum Flower  
Passion Hibiscus flower  
Honey Ginger Lemon (hot/cold)  
Pea flower & lemon Immortality leave  
(gynostemma pentaphyllum with lemon)

## Drink Selections

### Non-Alcoholic CELEBRATION

Cider du jour

### JUICE

Iced with one refill

Strawberry Lemonade

Cucumber Mint Lemonade

Orange Juice

Cranberry Juice

Cranberry tropical

Mango Juice

V8 essence Juice

Mineral Water

### COFFEE

with one refill

French Press

hot Kiss Latte

cold Iced Latte

CHAMPAGNE \$16 full glass

Brut /Cava with citrus notes

### CHAMPAGNE AND JUICE

Orange-Mimosa

Peach-Bellini

Grape-GraMosa

Cranberry+Pomegranate

My Heart is Your's

Refill— second glass 1/2 price

Refills— a crystal bottle: \$33  
(about 6-7 per glasses)

### COCKTAILS \$16

Substituted high tea Champagne: \$6

Cucumber Mojito-rum

Strawberry Mojito-rum

Coconut Piña Colada-rum

Orange Screwdriver-vodka

Lemon Margarita-tequila

Mango Margarita-tequila

Bailey Cream Coffee-spirit cold



A Destination for Celebrations

Bistro & Venue



## Welcome to Madeline Garden

A historic venue promotes gatherings, care in details, hoping to present the classic enriched culture to your present, wish to inspire your vibrant soul, so MG maintains the 19th century's establishment. **The historic venue is with service charge for upkeeping the improvment.** 5 or less—16%, 6 to 8—20%, 9 or more—25%. **Showers 35%** with reservation one and half hours duration.

**Plan** your party needs more than one and half hours, the celebration is with the choices of a semi-private or private, contact us: mgkissu@gmail.com Message: 626 795 5599

### late Afternoon Tea 2:30 pm—4:30pm

Offers one large pot of tea for two or three with tea sharing

A. 2-scones on tier 2x2, 4-desserts. 2x2, 4-savories \$58

B. 3-scones on tier 2x3 (or 3x2) 6-mixed desserts.  
2x3 (or 3x2) 6-savories/pastries \$76

### only Sweet Tier

3 of a kind, 6-mini desserts and 2-scones (8) \$48

4 of a kind for two, 8-mini desserts \$48

4 of a kind for three, 12 mini dessert \$66

(Sweet tier does not included tea or scone) Tea sharing +\$6

Tea and 2-scone and cream & jam \$28

**Venue Minimum charge \$28 per person**

Guests are required noise control. Not affectd others when share a room at their gathering.