

TEAHOUSE

IN STANLEY PARK

STARTERS

Lobster Bisque

brandy, crème fraîche, poached prawn 19

Peppercorn Crusted Beef Carpaccio

truffled dijon aioli, pickled shimeji mushrooms,
shaved parmesan, arugula 23

Merida Cauliflower [Ⓥ] [Ⓦ]

toasted pumpkin seed purée, achiote cauliflower, orange salsa 19

Teahouse Stuffed Mushrooms [Ⓦ] [Ⓦ]

crab, shrimp, cream cheese 17

Caesar Salad

baby gem lettuce, Flamand's caesar dressing, shaved parmesan, croutons,
marinated white anchovies 16

Teahouse Salad [Ⓥ] [Ⓦ]

crisp greens, shaved carrots, pickled fennel, asparagus, watermelon radish,
segmented orange, citrus vinaigrette, toasted pumpkin & sunflower seeds 16

Charcuterie Board

elk juniper salami, lemon confit saucisson sec, bison bresaola, manchego,
aged cheddar, truffle sheep's milk cheese, organic baguette, cornichons,
grainy mustard 36

ENTREES

Charbroiled Rack of Lamb [Ⓦ]

pavé de pommes de terre, cinzano demi, sautéed spinach, blistered cherry
tomatoes, roasted baby radishes, butternut squash purée, asparagus 52

Bone-in 16oz New York [Ⓦ]

pommes frites, sautéed spinach, blistered cherry tomatoes, roasted baby
radishes, butternut squash purée, asparagus, compound butter 59

Crab & Shrimp Crusted Halibut [Ⓦ]

pavé de pommes de terre, lemon caper beurre blanc, sautéed spinach,
blistered cherry tomatoes, roasted baby radishes, butternut squash purée, asparagus 46

Seared Prawns & Scallops [Ⓦ]

pernod, peperonata salad 41

Brome Lake Duck Confit

truffled mushroom croquette, sautéed spinach, blistered cherry tomatoes,
roasted baby radishes, butternut squash purée, asparagus, apricot & port glaze 39

Mushroom Stuffed Conchiglie [Ⓥ]

creamed leeks, pine nuts, pecorino romano 27

DESSERT

Chocolate Milano Cake

raspberry coulis, fresh berries 12

Sunburnt Lemon Pie

candied lemon, fresh berries 12

FEATURE COCKTAILS

Aperol Spritz, 12.5
aperol, prosecco, orange

Botanist Gin Negroni, 14.5
botanist gin, campari,
sweet vermouth

Moscow Mule, 12.5
Absolut vodka, ginger beer,
fresh lime

Patron Margarita, 18.5
patron tequila, triple sec,
fresh lime

Sparkling Greyhound, 13.5
grapefruit juice, absolut vodka,
grapefruit liqueur, prosecco

Makers Mark Old Fashioned, 13.5
marker's mark bourbon, muddled
orange, bitters

BEER ON TAP

Driftwood Fat Tug IPA, 8

Stanley Park Lager, 8

AFTER DINNER DRINKS

Canadian Coffee, 9.5
Cabot Maple Cream, brewed
coffee, whipped cream

Pick Me Up, 11.5
Baileys, espresso, ice

Quady Essensia, 7.25
orange muscat

Quails' Gate, 11
late harvest optima

Smith Woodhouse, 8.5
late bottled vintage port

Taylor Fladgate Tawny, 10.5
10 year, port

Courvoisier VSOP, 13

Hennessy XO, 24



The Teahouse Restaurant was originally built as a garrison and officer's mess during the second world war when Ferguson Point was a military installation. After the war, the house was used as a residence for the military and then in the 1950's it was opened as the Ferguson Point Tea Room in the summer. In a state of disrepair, it was closed by the city in 1976 until 1978 when the present owner renovated it, and opened it as the Teahouse Restaurant.