

# 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** (V) (GF)

toasted pumpkin seed purée, achiote cauliflower, orange salsa 19

### **Teahouse Stuffed Mushrooms** (GF)

crab, shrimp, cream cheese 17

### **Caesar Salad**

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

### **Teahouse Salad** (V) (GF)

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

### **Charcuterie Board**

chef's selection of cured meats and cheeses, organic baguette,  
cornichons, grainy mustard 36

### **Cheese Board**

buffalo blue, goat gouda, sauvagine, honey comb, organic baguette 24

## ENTREES

### **Charbroiled Rack of Lamb** (GF)

pavé de pommes de terre, cinzano demi, garden vegetables 52

### **Bone-in 16oz New York** (GF)

pommes frites, garden vegetables, compound butter 59

### **Crab & Shrimp Crusted Halibut** (GF)

pavé de pommes de terre, lemon caper beurre blanc, garden vegetables 46

### **Seared Prawns & Scallops** (GF)

pernod, peperonata salad 41

### **Brome Lake Duck Confit**

truffled mushroom croquette, garden vegetables, apricot & port glaze 39

### **Mushroom Stuffed Conchiglie** (V)

creamed leeks, pine nuts, pecorino romano 27

# FEATURE COCKTAILS

*New York Sour, 15*  
makers mark bourbon, amaretto,  
lemon juice, red wine

*Paper Plane, 13.5*  
jim beam bourbon, aperol,  
amaro, lemon juice

*Woodford Boulevardier 16.5*  
woodford bourbon, campari,  
cinzano

*Tanqueray Negroni 14.5*  
tanqueray gin, campari, vermouth,  
orange twist

*The Perfect Storm 12.5*  
kraken spiced rum, lime juice,  
ginger beer

*Cranberry Mule 12.5*  
absolut vodka, ginger beer,  
cranberry juice, lime

*Patron Margarita 18*  
patron tequila, triple sec,  
fresh lime juice

*Maple Bourbon Sour 13*  
jim beam bourbon, cointreau,  
lemon juice, maple syrup

## BEER ON TAP

*Driftwood Fat Tug IPA, 8*

*Parallel 49 Lager, 8*

*Granville Island Hefeweizen, 8*

## SPARKLING & MARTINIS

*French 75, 12*  
prosecco, gin, lemon juice

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

*Sunrise & Shine, 12*  
prosecco, tequila, grenadine, orange juice

*Manhattan, 11*  
jim beam, sweet vermouth, bitters, orange

*Vesper, 15.5*  
tanqueray, absolut, lillet, lemon twist

*Grand Cosmo, 11.5*  
absolut citron, grand marnier, cranberry, lime



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.