

TEAHOUSE

IN STANLEY PARK

STARTERS

Croissants ① freshly baked croissants, house-made seasonal jam **12**

Lobster Bisque brandy, crème fraîche, poached prawn **19**

Soup of the Day seasonal offering **15**

Caesar Salad romaine, creamy caesar dressing, shaved parmesan, croutons, marinated white anchovies **16**

Teahouse Stuffed Mushrooms 🍷 ② crab, shrimp, cream cheese **17**

Teahouse Salad ① ② shaved carrots, pickled fennel, asparagus, watermelon radish, segmented orange, citrus vinaigrette, toasted sunflower & pumpkin seeds **15**

Sesame Crusted Albacore 🍷 seaweed salad, soy-mustard dressing **18**

Mussels Provençal 🍷 1lb mussels, tomato fennel broth, toasted focaccia **25**

Smoked Salmon Flatbread 🍷 smoked steelhead salmon, orange crème fraîche, red onions, arugula **24**

Edamame Hummus ① marinated mixed olives, tomato confit, grilled garlic baguette **18**

Sauteed Prawns ② white wine, butter, herbs **19**

BRUNCH

Waffles ①

liege waffle, seasonal fruit & berries, pure maple syrup, whipped cream **21**

liege waffle, duck confit, maple bourbon bacon jam, eggs, arugula salad **29**

Lobster Benedict grilled baguette, herb lobster tail, sauce hollandaise, tomato & arugula salad **35**

Teahouse Benedict grilled baguette, kassler ham, sauce hollandaise, tomato & arugula salad **25**

Mushroom Tart ① mixed mushroom tart, poached eggs, hollandaise, arugula tomato salad **23**

Florentine Mushroom Latke ① mixed mushroom tart, spinach, hollandaise, arugula tomato salad **23**


Salmon Latkes 🍷 classic potato latke, smoked salmon, poached eggs, hollandaise, tomato & arugula salad **27**

Shakshuka ① san marzano tomato sauce, chickpeas, cracked pepper, grilled baguette, poached eggs **21**

Stanley Park Breakfast free run eggs, poached or scrambled, grilled herb butter baguette, tomato & arugula salad, grilled tomato, roasted fingerling potatoes, choice of apple breakfast sausage or kassler ham **27**

① vegetarian with sliced heirloom tomatoes **21**

LUNCH

Cobb Salad  artisanal mixed greens, crispy prosciutto, buffalo blue cheese, hard boiled egg, avocado, red onion, chicken breast **27**

Grilled 8oz Prime Striploin caramelized onions, grilled garlic baguette, house-made compound butter, tomato & arugula salad **37**

Pan Seared Steelhead Salmon    loise lake steelhead, roasted fingerling potatoes, ratatouille, chimichurri **33**

Haida Gwaii Halibut  crab & shrimp crusted, chimichurri fingerling potatoes, garden vegetables, lemon caper butter sauce **49**

Fish & Chips  beer & tempura battered ling cod, thick cut frites, coleslaw, house-made tartar sauce **25**

Brome Lake Duck Confit truffled mushroom croquette, garden vegetables, fig demi-glace **39**

FOR THE TABLE

Sauteed Garlic Prawns **19**

Garlic Butter Baguette **3**

Poached Egg **3**

Housemade Latke **6**

Half Avocado **3**

Smoked Salmon **7**

Apple Breakfast Sausage or Kassler Ham **8**

Roasted Fingerling Potatoes **12**

Charred Asparagus **12**

Truffle Fries **12**

EYE OPENERS

Classic Mimosa, 11
prosecco, orange or grapefruit juice

Raspberry Mimosa, 11
prosecco, raspberry purée

Moonwalk, 12.5
pink grapefruit liqueur, Grand Marnier, prosecco

Sbagliato, 12.5
prosecco, campari, sweet vermouth, orange

Rise & Shine, 12
prosecco, tequila, grenadine, orange juice

Spring Lily, 15
Lillet Blanc, prosecco, Absolut vodka, pineapple juice

Bramble, 13
Beefeater gin, lemon juice, cassis

Signature Caesar, 13
Absolut vodka, pickle juice, fresh lime, horseradish

THE TEAHOUSE STORY

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.