

TEAHOUSE

IN STANLEY PARK

STARTERS

Teahouse Stuffed Mushrooms 🌱 Ⓜ
crab, shrimp, cream cheese 17

Sesame Crusted Albacore 🌱 Ⓜ
seaweed salad, soy-mustard dressing, tobiko 18

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

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

Sauteed Prawns
white wine, butter, herbs 19

Beef Carpaccio
eppercorn crusted, truffled dijon aioli, pickled shimeji mushrooms,
shaved parmesan, arugula 23

Charcuterie Board
chef's selection of cured Oyama meats and cheeses, raisin crisps, cornichons,
grainy mustard 36

Cheese Board Ⓜ
chef's selection of local cheeses, honeycomb, raisin crisps 24

SOUP & SALAD

Lobster Bisque
brandy, crème fraîche, poached prawn 19

Soup of the Day
seasonal offering 15

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

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

Salad Niçoise 🌱 Ⓜ
pepper crusted albacore, fingerling potatoes, green beans, olives, hard boiled egg,
niçoise vinaigrette 27

ENTREES

Charbroiled Rack of Lamb ⑥

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

Bone-in 16oz New York

pommes frites, garden vegetables, compound butter 59

Steak Diane ⑥

7oz grass-fed tenderloin, pavé de pommes de terre, seasonal vegetables 51

Brome Lake Duck Confit

truffled mushroom croquette, garden vegetables, fig demi-glace 39

Miso Glazed Sablefish ⑥

roasted fingerling potatoes, garden vegetables 48

Haida Gwaii Halibut ⑥

crab & shrimp crusted, chimichurri fingerling potatoes, garden vegetables, lemon caper butter sauce 49

Seafood Spaghetti

san marzano arrabiata sauce, mussels, clams, shrimp, bay scallops, fresh fish, basil oil 42

Wild Mushroom Ravioli ⑥

pesto, cherry tomatoes, arugula, shaved parmesan, pine nuts 26

Pan Seared Steelhead Salmon ⑥

lois lake steelhead, roasted fingerling potatoes, ratatouille, chimichurri 33

Teahouse Bowl ⑥

edamame hummus, roasted cauliflower, quinoa, red beets, cherry tomatoes, carrots, crispy chickpeas, kale and cabbage salad 25

FOR THE TABLE

Fingerling Potatoes ⑥ ⑥ chimichurri dressing 12

Crispy Brussels Sprouts ⑥ ⑥ lemon, chili, parmesan aioli 12

Charred Asparagus ⑥ ⑥ lemon, olive oil, pecorino romano 12

Sauteed Mushrooms ⑥ ⑥ oyster, shimeji, portobello & white mushrooms, garlic, white wine 12

Truffle Fries ⑥ ⑥ pecorino romano 14

Mushroom Risotto ⑥ pecorino romano 15

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.