

TEAHOUSE

IN STANLEY PARK

STARTERS

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

Mussels Provençal 🍷
1lb mussels, tomato fennel broth, grilled garlic baguette **25**

Edamame Hummus ②
marinated mixed olives, crispy chickpeas, tomato confit, grilled garlic baguette **18**

Beets & Burrata ②
balsamic glaze, arugula, toasted pistachios, basil-lemon oil **21**

Sauteed Garlic Prawns ② GF
white wine, garlic, butter, herbs, toasted baguette **19**

Beef Carpaccio
peppercorn 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 ②
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, cheese crostini, fried capers,
marinated white anchovies **16**

Harvest Salad ② ② GF
baby kale, red beets, roasted yams, candied pecans, goat's cheese, glazed carrots,
roasted fennel, crispy brussels sprouts **19**

Albacore Tuna Salad 🍷 ② GF
cajun crusted albacore, seasonal greens, radicchio, cucumbers, mango,
campari tomatoes, avocado, cilantro, citrus vinaigrette **27**

ENTREES

Charbroiled Rack of Lamb ⑥

sunset pavé, cinzano demi, garden vegetables 52

Bone-in 16oz Ribeye Steak

pommes frites, garden vegetables, compound butter 59

Steak Diane ⑥

7oz grass-fed tenderloin, sunset pavé, seasonal vegetables 51

Brome Lake Duck Confit

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

Miso Glazed Sablefish ⑥ ⑥

roasted fingerling potatoes, garden vegetables 48

Braised Lamb Shank

truffle mushroom risotto, garden vegetables, yam chips, rosemary jus 37

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

Cajun Lingcod ⑥

warm potato salad, garden vegetables, red pepper coulis 32.5

Pan Seared Steelhead Salmon ⑥ ⑥

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

Teahouse Bowl ⑥ ⑥

edamame hummus, roasted caulliflower, 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 Broccolini 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.