

TEAHOUSE

IN STANLEY PARK

STARTERS

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

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

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

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

Prawn Flatbread 🍷
housemade dough, pesto, sundried tomatoes, chipotle aioli, mozzarella **26**

Sauteed Garlic Prawns Ⓜ
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 Ⓜ
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 Ⓜ Ⓜ
baby kale, red beets, roasted yams, candied pecans, goat's cheese,
glazed carrots, roasted fennel, crispy brussels sprouts **19**

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

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

ENTREES

Steak Frites

8oz Prime New York Striploin, thick cut frites, house-made compound butter, tomato & arugula salad 39

Pan Seared Steelhead Salmon 🍷 🌱

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

Cajun Lingcod 🍷

warm potato salad, garden vegetables, red pepper coulis 32.5

Brome Lake Duck Confit

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

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

Linguine Vongole 🍷

manila clams, white wine, chili flakes, butter, shallots, grape tomatoes, parsley 29

Wild Mushroom Ravioli 🌱

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

Teahouse Bowl 🌱 🌱

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

Salmon Burger 🍷

steelhead salmon, thick cut frites, house-made tartar sauce, red onion 21.5

Stanley Park Burger

two rivers beef, thick cut frites, burger sauce, tomato, lettuce, pickle, red onion 21.5

Impossible Burger 🌱

Impossible patty, thick cut frites, burger sauce, tomato, lettuce, red onion 22.5

(vegan option, lettuce wrap)

FOR THE TABLE

Fingerling Potatoes 🌱 🌱 chimichurri dressing 12

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

Charred Broccolini 🌱 🌱 lemon, olive oil, pecorino romano 12

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

Truffle Fries 🌱 🌱 pecorino romano 14

Mushroom Risotto 🌱 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.