

# 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, cheese crostini, fried capers, marinated white anchovies **16**

**Seared Albacore** pepper crusted, edamame cucumber salad **18**

**Heirloom Tomato & Burrata** ①  
balsamic glaze, arugula, flaky sea salt, toasted pistachios, basil-lemon oil **21**

**Teahouse Stuffed Mushrooms** ① ② ③ crab, shrimp, cream cheese, lemon emulsion, arugula **17**

**Teahouse Salad** ① ② ③ crisp greens, shaved carrots, pickled fennel, asparagus, watermelon radish, citrus vinaigrette, toasted sunflower & pumpkin seeds **15**

**Mussels Provençal** ② 1lb mussels, tomato fennel broth, fresh basil, grilled garlic baguette **25.5**

**Smoked Salmon Flatbread** ② house-made dough, crème fraîche, pickled red onions, capers, parmesan, smoked salmon **25**

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

## BRUNCH

**Waffles** ①  
liege waffle, seasonal fruit & berries, pure maple syrup, dulce de leche whipped cream **23**  
liege waffle, duck confit, maple bourbon bacon jam, eggs, arugula salad **32**

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

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

**Truffle Mushroom Tart** ① mixed & shimeji mushrooms, poached eggs, hollandaise, arugula tomato salad **23**

**Florentine Mushroom Latke** ① classic potato latke, poached eggs, mushroom, spinach, hollandaise, tomato & arugula salad **23**

**Crab & Shrimp Omelette** ② ③ arugula tomato salad **29**

**Salmon Latkes** ② classic potato latke, smoked salmon, poached eggs, hollandaise, tomato & arugula salad **27**

**Shakshuka** ① San Marzano tomato sauce, kale, chickpeas, cracked pepper, grilled garlic baguette, poached eggs **21.5**  
(vegan option with avocado **18**)

**Beef Hash** ③ slow roasted beef cheeks, sauteed onions, mushrooms, jus, fingerling potatoes, poached eggs, hollandaise, tomato & arugula salad **27.5**

**Stanley Park Breakfast** free run eggs, poached or scrambled, grilled garlic baguette, tomato & arugula salad, grilled tomato, roasted fingerling potatoes, choice of apple breakfast sausage, bacon or kassler ham **28**  
① vegetarian option with sliced heirloom tomatoes & avocado **21**

# LUNCH

- Cobb Salad**  artisanal mixed greens, crispy prosciutto, buffalo blue cheese, hard boiled egg, avocado, crispy prosciutto, grape tomatoes, red onion, chicken breast **27**
- Grilled 8oz Prime Striploin** caramelized onions, grilled garlic baguette, house-made compound butter, tomato & arugula salad **37**
- Crab & Shrimp Crusted Halibut**   
chimichurri fingerling potatoes, garden vegetables, lemon caper butter sauce **49**
- Pan Seared Steelhead Salmon**   roasted fingerling potatoes, ratatouille, broccolini, chimichurri **35**
- 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**
- House-made Latke **6**
- Half Avocado **3**
- Smoked Salmon **7**
- Apple Breakfast Sausage or Kassler Ham **8**
- Roasted Fingerling Potatoes **12**
- Charred Broccolini **12**
- Truffle Fries **12**
- Crispy Tofu **6**

## EYE OPENERS

- Classic Mimosa**, 11 [5oz]  
prosecco, orange or grapefruit juice
- Raspberry Mimosa**, 11 [5oz]  
prosecco, raspberry purée
- Moonwalk**, 13.5 [5oz]  
pink grapefruit liqueur, Grand Marnier, prosecco
- Sbagliato**, 13.5 [2oz]  
prosecco, campari, sweet vermouth, orange
- Rise & Shine**, 13.5 [5oz]  
prosecco, tequila, grenadine, orange juice
- Spring Lily**, 15.5 [5oz]  
Lillet Blanc, prosecco, Absolut vodka, pineapple juice
- Bramble**, 13.5 [2oz]  
Beefeater gin, lemon juice, cassis
- Signature Caesar**, 13 [2oz]  
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.