

TEAHOUSE

IN STANLEY PARK

STARTERS

Teahouse Stuffed Mushrooms 🍷 Ⓢ

crab, shrimp, cream cheese, lemon emulsion, arugula 17

Mussels Provençal 🍷

1lb mussels, tomato fennel broth, fresh basil, grilled garlic baguette 25.5

Seared Albacore

pepper crusted, edamame cucumber salad 18

Edamame Hummus Ⓢ

marinated mixed olives, crispy chickpeas, paprika, tomato confit, grilled garlic baguette 18

Zucchini Carpaccio Ⓢ

sliced grilled zucchini, tomato bruschetta, arugula, shaved asiago, balsamic glaze 18

Smoked Salmon Flatbread 🍷

house-made dough, crème fraîche, pickled red onions, capers, parmesan, smoked salmon 28

Sautéed Garlic Prawns Ⓢ

white wine, garlic, butter, herbs, toasted baguette 19

Beef Carpaccio

peppercorn crusted, truffled dijon aioli, pickled shimeji mushrooms, shaved parmesan, arugula 23

Chicken Karaage

chicken thigh, south asian marinade, soy, green onions, chilis 16

Charcuterie Board

Chef's selection of cured Oyama meats and cheeses, grapes, raisin crisps, pumpkin seed bread stick, onion jam, cornichons, grainy mustard 36

Cheese Board Ⓢ

Chef's selection of local cheeses, grapes, honeycomb, onion jam, strawberries, 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

Teahouse Salad Ⓢ Ⓢ

crisp greens, shaved carrots, pickled fennel, asparagus, watermelon radish, citrus vinaigrette, toasted sunflower & pumpkin seeds 15

Niçoise Salad 🍷 Ⓢ

pepper crusted albacore, fingerling potatoes, green beans, olives, hard boiled egg, grape tomatoes, niçoise vinaigrette 27

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

Heirloom Tomato & Burrata Ⓢ

balsamic glaze, arugula, flaky sea salt, toasted pistachios, basil-lemon oil 22

ENTREES

Steak Frites

6oz New York, thick cut frites, house-made compound butter, tomato & arugula salad 39

Pan Seared Steelhead Salmon

roasted fingerling potatoes, ratatouille, broccolini, chimichurri 35

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 cauliflower, quinoa, yams, red beets, cherry tomatoes, carrots, crispy chickpeas, kale salad, pickled cabbage 25

Salmon Burger

steelhead salmon, thick cut frites, house-made tartar sauce, red onion 22

Stanley Park Burger

Two Rivers grass-fed beef, thick cut frites, burger sauce, tomato, lettuce, pickle, red onion 22

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, chilis, parmesan dioli 12

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

Truffle Fries   pecorino romano 14

Cajun Cauliflower   flash fried, cajun seasoning, lemon juice, asiago, basil 12

Sautéed Mushrooms   oyster, shimeji, portobello & white mushrooms, garlic, white wine 12

Mushroom Risotto  pecorino romano 15

Crispy Tofu  soy chili sauce 6

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.