

TEAHOUSE

IN STANLEY PARK

STARTERS

Croissants ① freshly baked croissants, house-made seasonal jam **13**

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 Stuffed Mushrooms 🍷 ② crab, shrimp, cream cheese, lemon emulsion, arugula **17**

Beet & Burrata Salad ① multi-colored beets, balsamic glaze, arugula, flaky sea salt, toasted pistachios, basil-lemon oil **22**

Harvest Salad ① ② baby kale, red beets, roasted yams, candied pecans, goat's cheese, glazed carrots, roasted fennel, crispy brussels sprouts **19.50**

Mussels Provençal 🍷 1lb mussels, tomato fennel broth, fresh basil, grilled garlic baguette **26**

Prawn Flatbread 🍷 housemade dough, pesto, sundried tomatoes, chipotle aioli, mozzarella **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, whipped cream **23**

Duck & Waffles ①
liege waffle, duck confit, maple bourbon bacon jam, eggs, arugula salad **32**

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

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

Truffle Mushroom Tart ① mixed & shimeji mushrooms, poached eggs, hollandaise, arugula tomato salad **24**

Florentine Mushroom Latkes ① classic potato latke, poached eggs, mushroom, spinach, hollandaise, tomato & arugula salad **23.5**

Shrimp Omelette 🍷 ② parmesan fingerling potatoes, arugula salad, garlic toast, hollandaise sauce **29**

Smoked Salmon Latkes 🍷 classic potato latke, smoked salmon, poached eggs, hollandaise, tomato & arugula salad **27.50**


Shakshuka ① San Marzano tomato sauce, kale, chickpeas, cracked pepper, grilled garlic baguette, poached eggs **22**
(vegan option with avocado **18**)

Beef Hash ② 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, parmesan 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, cucumbers, grape tomatoes, red onion, chicken breast, citrus vinaigrette **27**

Beet & Burrata Salad 
multi-colored beets, balsamic glaze, arugula, flaky sea salt, toasted pistachios, basil-lemon oil **22**

6oz New York & Eggs parmesan fingerling potatoes, arugula salad, garlic toast, compound butter **37**

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

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| Sauteed Garlic Prawns 19 | Apple Breakfast Sausage or Kassler Ham 8 |
| Garlic Butter Baguette 3 | Roasted Fingerling Potatoes 12 |
| Poached Egg 3 | Fruit Cup 12.5 |
| House-made Latke 6 | Charred Broccolini 12 |
| Half Avocado 3 | Truffle Fries 14 |
| Smoked Salmon 7 | Crispy Tofu 6 |

EYE OPENERS

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