

TEAHOUSE

IN STANLEY PARK

EYE OPENERS

Classic Mimosa, 11^{.50} [5oz]

prosecco, orange or grapefruit juice

Raspberry Mimosa, 11^{.50} [5oz]

prosecco, raspberry purée

Moonwalk, 14 [5oz]

pink grapefruit liqueur, Grand Marnier, prosecco

Spring Lily, 16 [5oz]

Lillet Blanc, prosecco, Absolut vodka, pineapple juice

Sbagliato, 14 [2oz]

prosecco, campari, sweet vermouth, orange

Rise & Shine, 14 [5oz]

prosecco, tequila, grenadine, orange juice

Bramble, 14 [2oz]

Beefeater gin, lemon juice, cassis

Signature Caesar, 13^{.50} [2oz]

Absolut vodka, pickle juice, fresh lime, horseradish

STARTERS

Croissants ⑤ freshly baked croissants, house-made seasonal jam **13**

Teahouse Stuffed Mushrooms ⑩ ⑥ crab, shrimp, cream cheese, lemon emulsion, arugula **17**

Mussels Provençal ⑩ 1lb mussels, tomato fennel broth, fresh basil, grilled garlic baguette **27**

Smoked Salmon Flatbread ⑩ house-made dough, crème fraîche, pickled red onions, capers, parmesan, smoked salmon **28**

Edamame Hummus ⑤ marinated mixed olives, crispy chickpeas, paprika, tomato confit, grilled garlic baguette **18**

SOUP & SALAD

Lobster Bisque brandy, crème fraîche, poached prawn **19**

Soup of the Day seasonal offering **15**

Teahouse Salad ⑤ ⑥ crisp greens, shaved carrots, pickled fennel, asparagus, watermelon radish, citrus vinaigrette, toasted sunflower & pumpkin seeds **13^{.50}**

Heirloom Tomato & Burrata ⑤ balsamic glaze, arugula, flaky sea salt, toasted pistachios, basil-lemon oil **22^{.50}**

Caesar Salad romaine, creamy caesar dressing, shaved parmesan, cheese crostini, fried capers, marinated white anchovies **16**

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.

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-butter 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

Shrimp Omelette ⑩ ② parmesan fingerling potatoes, arugula salad, garlic toast, hollandaise sauce 29

Smoked Salmon Latkes ⑩ classic potato latke, smoked salmon, poached eggs, hollandaise, tomato & arugula salad 27⁵⁰

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 27⁵⁰

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 seasonal tomatoes & avocado 21

LUNCH

Cobb Salad ② artisanal mixed greens, crispy prosciutto, buffalo blue cheese, hard boiled egg, avocado, cucumbers, grape tomatoes, red onion, chicken breast, citrus vinaigrette 27

6oz New York & Eggs parmesan fingerling potatoes, arugula salad, garlic toast, compound butter 39

Pan Seared Steelhead Salmon ⑩ ② roasted fingerling potatoes, ratatouille, broccolini, chimichurri 37⁵⁰

Fish & Chips ⑩ beer & tempura battered ling cod, thick cut frites, coleslaw, house-made tartar sauce 25

DESSERT

Chocolate Milano Cake chocolate mascarpone mousse, almond wafer crust, raspberry coulis 13⁵⁰

Lemon Cheesecake white chocolate, blueberry compote 13⁵⁰

Crème Brûlée french vanilla beans 13⁵⁰

Our pastry kitchen often prepares a seasonal dessert creation. Please ask your server for today's feature.