

STARTERS

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

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

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

Sautéed Garlic Prawns Ⓜ white wine, garlic, butter, herbs, toasted baguette 19⁵⁰

Seared Albacore Tuna pepper crusted, edamame cucumber salad 19

Beef Carpaccio peppercorn crusted, truffled Dijon aioli, pickled shimeji mushrooms, shaved parmesan, arugula 23⁵⁰

Chicken Karaage chicken thigh, South Asian marinade, soy, green onions, chili 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

Teahouse Salad Ⓜ Ⓜ crisp greens, shaved carrots, pickled fennel, asparagus, watermelon radish, citrus vinaigrette, toasted sunflower & pumpkin seeds 13⁵⁰

Heirloom Tomato & Burrata Ⓜ balsamic glaze, arugula, flaky sea salt, toasted pistachios, basil-lemon oil 22⁵⁰

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

Grilled Prawn Chop Salad hard boiled egg, mixed lettuce, radish, avocado, pumpkin & sunflower seeds, charred lemon 27

FOR THE TABLE

Fingerling Potatoes Ⓜ Ⓜ chimichurri dressing 12

Charred Broccolini Ⓜ Ⓜ lemon, chili, olive oil, pecorino romano 12⁵⁰

Truffle Fries Ⓜ Ⓜ pecorino romano 14

Crispy Tofu Ⓜ soy chili sauce 7

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

Cajun Cauliflower Ⓜ Ⓜ flash fried, cajun seasoning, lemon juice, asiago, basil 12⁵⁰

Lobster Tail herb butter sauce 25

ENTREES

Charbroiled Rack of Lamb ^{GF} potato pavé, cinzano demi, garden vegetables 52

Bone-in 16oz Ribeye Steak pommes frites, garden vegetables, compound butter 63

Tenderloin Marsala ^{GF} 7oz grass-fed tenderloin, marsala sauce, potato pavé, seasonal vegetables 57

Brome Lake Duck Confit truffled mushroom croquette, garden vegetables, fig demi-glace 39

Miso Glazed Sablefish ^{GF} ^V roasted fingerling potatoes, miso vinaigrette, garden vegetables 48

Lobster Pappardelle rose sauce, mussels, clams, fresh fish, baby scallops, lobster tail, fresh basil 52

Wild Mushroom Ravioli ^V pesto, cherry tomatoes, arugula, shaved parmesan, pine nuts 27

Pan Seared Steelhead Salmon ^{GF} ^V roasted fingerling potatoes, ratatouille, broccolini, chimichurri 37⁵⁰

Teahouse Bowl ^V ^{GF} edamame hummus, roasted cauliflower, quinoa, yams, red beets, cherry tomatoes, carrots, crispy chickpeas, kale, pickled cabbage 25

DINNER FOR TWO

\$139 for two

available from 4:30pm (while quantities last)

TO START

Seafood Platter

poached chilled prawns, smoked salmon rosettes, steamed mussels & clams, seared sesame albacore tuna, cocktail sauce, fresh lemon

MAIN COURSE

12 oz New York Striploin
sliced to share, peppercorn demi-glace

Shrimp Risotto
creamy arborio rice, sautéed shrimp, garlic, white wine, parmesan

Charred Broccolini
lemon, cracked chili, parmesan

Crab Dip
baked red crab & cream cheese mixture with french baguette

DESSERT

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

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.