

TEAHOUSE

IN STANLEY PARK

STARTERS

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

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

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

Sautéed Garlic Prawns ③ 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

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

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 ① 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 ① ③ crisp greens, shaved carrots, pickled fennel, asparagus, watermelon radish, citrus vinaigrette, toasted sunflower & pumpkin seeds 13⁵⁰

Heirloom Tomato & Burrata ① 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

FOR THE TABLE

Fingerling Potatoes ① ③ chimichurri dressing 12

Charred Broccolini ① ③ lemon, chili, olive oil, pecorino romano 12⁵⁰

Truffle Fries ① ③ pecorino romano 14

Crispy Tofu ① soy chili sauce 7

Sautéed Mushrooms ① ③ oyster, shimeji, portobello & white mushrooms, garlic, white wine 12

Cajun Cauliflower ① ③ flash fried, cajun seasoning, lemon juice, asiago, basil 12⁵⁰

Lobster Tail herb butter sauce 25

ENTREES

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

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

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

Pan Seared Steelhead Salmon ^{GF} ⁵⁰ roasted fingerling potatoes, ratatouille, broccolini, chimichurri **37**

Fish & Chips ⁵⁰ beer & tempura battered ling cod, thick cut frites, coleslaw, house-made tartar sauce **27**

Linguine Vongole ⁵⁰ manila clams, white wine, chili flakes, butter, shallots, grape tomatoes, parsley **29**

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

Stanley Park Burger Two Rivers grass-fed beef, cheddar cheese, thick cut frites, burger sauce, tomato, lettuce, pickle, red onion **23**⁵⁰

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

DESSERT

Chocolate Milano Cake chocolate mascarpone mousse, almond wafer crust, raspberry coulis **13**⁵⁰

Lemon Cheesecake white chocolate, blueberry compote **13**⁵⁰

Crème Brûlée french vanilla beans **13**⁵⁰

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

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.