TEAHOUSE
IN STANLEY PARK

EYE OPENERS

Classic Mimosa, 12 [5oz]
prosecco, orange or grapefruit juice

Raspberry Mimosa, 12 [5oz]
prosecco, raspberry purée

Moonwalk, 14.50 [5oz]
pink grapefruit liqueur, Grand Marnier, prosecco

Spring Lily, 16 [5oz]
Lillet Blanc, prosecco, Absolut vodka, pineapple juice

Sbagliato, 14.50 [2oz]
prosecco, campari, sweet vermouth, orange

Rise & Shine, 14.50 [5oz]
prosecco, tequila, grenadine, orange juice

Bramble, 14.50 [2oz]
Beefeater gin, lemon juice, cassis

Signature Caesar, 13.50 [2oz]
Absolut vodka, pickle juice, fresh lime, horseradish

STARTERS

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

Teahouse Stuffed Mushrooms Ⓖ *crab, shrimp, cream cheese, lemon emulsion, arugula* **17.50**

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

Roasted Chicken Flatbread *mozzarella, caramelized onion, white sauce, roasted yams & fennel, kale, goat's cheese, balsamic glaze* **24.50**

Sun-dried Tomato Hummus Ⓥ *marinated mixed olives, crispy chickpeas, paprika, feta cheese, dukkah, grilled garlic baguette* **18**

SOUP & SALAD

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

Soup of the Day *seasonal offering* **15**

Warm Beet & Burrata Salad Ⓥ Ⓖ *multicoloured beets, balsamic glaze, arugula, flaky sea salt, toasted pistachios, basil-lemon oil* **23**

Harvest Salad Ⓥ Ⓖ *baby kale, red beets, roasted yams, candied pecans, goat's cheese, glazed carrots, roasted fennel, crispy Brussels sprouts* **19.50**

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 officers' 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 1950s 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 Ⓥ *liège waffle, seasonal fruit & berries, pure maple syrup, whipped cream* **23**

Duck & Waffles *liège waffle, duck confit, maple bourbon bacon jam, eggs, arugula salad* **33**

Lobster Benedict *grilled garlic baguette, poached eggs, herb-butter lobster tail, parmesan fingerling potatoes, sauce hollandaise, tomato & arugula salad* **37**

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

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

Shrimp Omelette Ⓖ *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 Ⓥ *San Marzano tomato sauce, kale, chickpeas, cracked pepper, grilled garlic baguette, poached eggs* **22** (vegan option with avocado **18)**

Beef Hash Ⓖ *slow roasted beef cheeks, sautéed onions, mushrooms, jus, fingerling potatoes, poached eggs, hollandaise, tomato & arugula salad* **27.50**

Stanley Park Breakfast *free-range 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**
Ⓥ *vegetarian option with sliced seasonal 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**

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

Pan-Seared Steelhead Salmon Ⓖ *roasted fingerling potatoes, ratatouille, broccolini, chimichurri* **37.50**

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

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.

OCEAN WISE

Ⓥ Vegetarian Option. Ⓖ Gluten free Option.