TEAHOUSE
IN STANLEY PARK

STARTERS

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

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

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

Sautéed Garlic Prawns *white wine, garlic, butter, herbs, toasted baguette* **19.50**

Beef Carpaccio *peppercorn crusted, truffled Dijon aioli, pickled shimeji mushrooms, shaved parmesan, arugula* **23.50**

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, bread stick, onion jam, cornichons, grainy mustard* **36**

Cheese Board V *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**

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

Harvest Salad V GF *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**

FOR THE TABLE

Fingerling Potatoes V GF *chimichurri dressing* **12**

Truffle Fries V GF *pecorino romano* **14**

Crispy Tofu V *soy chili sauce* **7.50**

Lobster Tail herb butter sauce **26**

Sautéed Mushrooms V GF *oyster, shimeji, portobello & white mushrooms, garlic, white wine* **12**

Crispy Brussels Sprouts V GF *lemon, chili, parmesan aioli* **12.50**

Mushroom Risotto V *pecorino romano* **15**

OCEAN WISE

V Vegetarian Option.

GF Gluten free Option.

ENTREES

Charbroiled Rack of Lamb (GF) *potato pavé, cinzano demi, garden vegetables* **52**

Bone-in 16oz Ribeye Steak *pommes frites, garden vegetables, compound butter* **68**

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**

Slow Braised Lamb Shank *truffle mushroom risotto, garden vegetables, yam chips, rosemary jus* **42**

Miso Glazed Sablefish (GF) *roasted fingerling potatoes, miso vinaigrette, garden vegetables* **49**

Lobster Pappardelle *rose sauce, mussels, clams, fresh fish, baby scallops, lobster tail, fresh basil* **53**

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

Pan-Seared Steelhead Salmon (GF) *roasted fingerling potatoes, ratatouille, broccolini, chimichurri* **37.50**

Teahouse Bowl (V) (GF) *sun-dried tomato hummus, roasted cauliflower, quinoa, yams, beets, edamame, carrots, crispy chickpeas, kale, pickled cabbage* **26**

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