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**

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

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**

ENTREES

Cobb Salad Ⓖ *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 Ⓖ *roasted fingerling potatoes, ratatouille, broccolini, chimichurri* **37.50**

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

Linguine Vongole *manila clams, white wine, chili flakes, butter, shallots, grape tomatoes, parsley* **31**

Wild Mushroom Ravioli Ⓥ *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 Ⓥ Ⓖ *sun-dried tomato hummus, roasted cauliflower, quinoa, yams, beets, edamame, carrots, crispy chickpeas, kale, pickled cabbage* **26**

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 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.

OCEAN WISE

Ⓥ Vegetarian Option.

Ⓖ Gluten free Option.