

TEAHOUSE

IN STANLEY PARK

STARTERS

Croissants ① freshly baked croissants, house-made seasonal jam **12**

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

Soup of the Day seasonal offering **15**

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

Tomato & Burrata ① heirloom tomatoes, balsamic glaze, arugula, toasted pistachios, basil-lemon oil **21**

Teahouse Stuffed Mushrooms ① ② ③ crab, shrimp, cream cheese, arugula **17**

Teahouse Salad ① ② ③ crisp greens, shaved carrots, pickled fennel, asparagus, watermelon radish, citrus vinaigrette, toasted sunflower & pumpkin seeds **15**

Mussels Provençal ① ② 1lb mussels, tomato fennel broth, fresh basil, grilled garlic baguette **25**

Smoked Salmon Flatbread ① ② house-made dough, crème fraîche, pickled red onions, capers, parmesan, smoked salmon **25**

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

Sauteed Garlic Prawns ② white wine, garlic, butter, herbs, toasted baguette **19**

BRUNCH

Waffles ①

liege waffle, seasonal fruit & berries, pure maple syrup, dulce de leche whipped cream **23**

liege waffle, duck confit, maple bourbon bacon jam, eggs, arugula salad **29**

Lobster Benedict grilled garlic baguette, poached eggs, herb lobster tail, sauce hollandaise, tomato & arugula salad **35**

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

Truffle Mushroom Tart ① mixed mushroom tart, poached eggs, hollandaise, arugula tomato salad **23**

Florentine Mushroom Latke ① classic potato latke, poached eggs, mushroom, spinach, hollandaise, tomato & arugula salad **23**

Salmon Latkes ① classic potato latke, smoked salmon, poached eggs, hollandaise, tomato & arugula salad **27**

Shakshuka ① san marzano tomato sauce, kale, chickpeas, cracked pepper, grilled garlic baguette, poached eggs **21**

(vegan option with avocado **18**)

Beef Hash ② slow roasted beef cheeks, sauteed onions, mushrooms, jus, fingerling potatoes, poached eggs, hollandaise, tomato & arugula salad **27**

Stanley Park Breakfast free run eggs, poached or scrambled, grilled garlic baguette, tomato & arugula salad, grilled tomato, roasted fingerling potatoes, choice of apple breakfast sausage, bacon or kassler ham **27**

① vegetarian with sliced heirloom tomatoes & avocado **21**

LUNCH

Cobb Salad  artisanal mixed greens, crispy prosciutto, buffalo blue cheese, hard boiled egg, avocado, crispy prosciutto, grape tomatoes, red onion, chicken breast **27**

Grilled 8oz Prime Striploin caramelized onions, grilled garlic baguette, house-made compound butter, tomato & arugula salad **37**

Pan Seared Steelhead Salmon   roasted fingerling potatoes, ratatouille, broccolini, chimichurri **35**

Crab & Shrimp Crusted Halibut  chimichurri fingerling potatoes, garden vegetables, lemon caper butter sauce **49**

Fish & Chips  beer & tempura battered ling cod, thick cut frites, coleslaw, house-made tartar sauce **25**

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

FOR THE TABLE

Sauteed Garlic Prawns **19**

Garlic Butter Baguette **3**

Poached Egg **3**

Housemade Latke **6**

Half Avocado **3**

Smoked Salmon **7**

Apple Breakfast Sausage or Kassler Ham **8**

Roasted Fingerling Potatoes **12**

Charred Broccolini **12**

Truffle Fries **12**

Crispy Tofu **5**

EYE OPENERS

Classic Mimosa, 11 [5oz]
prosecco, orange or grapefruit juice

Raspberry Mimosa, 11 [5oz]
prosecco, raspberry purée

Moonwalk, 12.5 [5oz]
pink grapefruit liqueur, Grand Marnier, prosecco

Sbagliato, 12.5 [2oz]
prosecco, campari, sweet vermouth, orange

Rise & Shine, 12 [5oz]
prosecco, tequila, grenadine, orange juice

Spring Lily, 15 [5oz]
Lillet Blanc, prosecco, Absolut vodka, pineapple juice

Bramble, 13 [2oz]
Beefeater gin, lemon juice, cassis

Signature Caesar, 13 [2oz]
Absolut vodka, pickle juice, fresh lime, horseradish

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.