



Tasting Menu

\$85 per person
+ \$15 for dessert

Let yourself be swept away by a unique culinary experience, guided by the chef's creativity and the vibrant flavours of the islands. This tasting menu showcases local ingredients, all prepared in-house, through a carefully crafted progression of dishes designed to awaken the senses.

Embark on a flavourful journey featuring refined bites, elegant hors d'oeuvres, savoury grilled dishes, and signature plates with Caribbean flair — all optionally topped off with a decadent dessert.

It's the perfect way to experience the very essence of Kwizinn, through the chef's inspiration of the moment.

The tasting menu is available only for the entire table and is chef's choice. Minimum of 2 people.



Table d'hôte \$75

Starters

Tropical Salad

Arugula, cherry tomatoes, cucumbers, mango and green papaya, jicama, mango-ginger sauce

Yasuke Deconstructed Sushi

Fried plantains, avocado, fish tartare of the day, spicy kewpie mayo, sushi rice, panko, pickled jalapeños

Oxtail Empanadas

Jamaican-style oxtail patties with aged cheddar, homemade mango ketchup

Caribbean-Style Ceviche

Grilled pineapple, leche de tigre sauce, steamed plantain

Main Dishes

Smoked Chicken

Smoked half Cornish hen, mashed yam, scallion salsa verde, timalice sauce

Lobsta Pasta

Homemade spaghetti, Creole-style lobster bisque, lobster meat, grilled 5oz lobster tail

Chef Lafaille's Griot

Fried pork, plantains, pikliz, rice and peas, meat sauce
Vegan option: fried jackfruit

Picanha Steak

Yucca purée with duck fat, turnips and carrots in spicy honey butter, garlic parsley oil

Desserts

Profiteroles

Passionfruit ice cream, chocolate and spicy mamba sauce

Beignets

Fried banana dough, coconut milk, condensed milk, lime zest



Yasuke \$26

Deconstructed sushi: fried plantain, avocado, fish tartare, Kewpie mayo, rice, panko, jalapeños



Griyoshi \$24

Griot uramaki (fried pork), djondjon sushi rice, torched shrimp, alloco, Creole sauce, avocado, pikliz

Stubakake \$24

Fried sushi, nori, sushi rice, snow crab, fried taro, cream cheese, furikake, tobiko, cucumbers, yuzu and passion fruit

Fishes

Vegetable

Berejèn \$16

Grilled eggplant, mint, pumpkin seeds, miso, Xyn's chili oil, roasted peanuts



Tropical Salad \$18

Arugula, cherry tomatoes, cucumbers, mango and green papaya, jicama, mango and ginger sauce



Sunny Okra Sauté \$14

Spinach, watercress, red onions, tomatoes, sauce chien



Oysters of the moment 6/\$24 12/\$45

Mignonette with coconut milk, calamansi and chili peppers



Octopus Carpaccio \$36

Grilled lime and avocado guacamole, focaccia, ginger-habanero sauce vierge



Caribbean-Style Ceviche \$30

Marinated fish, grilled pineapple, leche de tigre, cilantro, red onions, habanero, bell peppers, avocado, steamed plantain



Cod & Malanga Accras \$21

Herb aioli, pink pikliz



Jamaican Oxtail Patty \$14

Oxtail, aged cheddar, homemade guava ketchup



Haitian Duck Patty \$16

Confit duck, scotch bonnet jam



Verdun Ribs \$24

Tamarind-glazed pork back ribs, pickled vegetables

Smoked Brisket Bao \$12

Trini-style mango sauce, cucumbers, pickled daikon and carrots, pink pikliz, fried shallots

Vegan option: marinated mushrooms



Chef Lafaille's Griot \$26

Fried pork, bananes pesées, pikliz



Entrées



Tomahawk Diallo \$180

Homemade fries, Berbéré butter, pikliz

Extra grilled lobster tail +\$25 or Argentinian shrimp +\$12



Magdala Picanha Steak \$65

Yucca purée with duck fat, turnips and carrots in spiced honey butter, garlic parsley oil, cooked to the chef preference

Extra grilled lobster tail +\$25 or Argentinian shrimp +\$12

Lobsta Pasta \$48

Homemade spaghetti, Creole-style lobster bisque, lobster meat, grilled lobster tail



Kabri Kwizinn 47\$

Goat, sauce chien, braised jus, fried bok choy



Whole Grilled Fish \$55

Tiradito, cebolla, coriander sprigs, bell peppers



Smoked Chicken \$42

Smoked half Cornish hen, mashed yam, salsa verde, ti-malice sauce



Piri Piri Spiced Grilled Shrimp \$43

Grilled Argentinian shrimp, attiéké, stir fried okra, lemon vinaigrette



Gourmet Plantain Burger 28\$

Grilled AAA Quebec beef patty, cheesy sauce, onion jam, spicy mayo, pikliz, taro chips

Vegan option available

Main Courses



Truffle Mac & Cheese \$25

-Extra griot: \$12

-Extra lobster tail: \$25

-Extra Argentinian shrimp: \$12



Yucca fries with spicy mayo \$14



House fries with tartar sauce \$12



Rice and beans (riz collé) \$8



Djondjon rice \$10



Fried plantains (alloco) \$10



Pikliz \$6

Spicy Haitian condiment made with cabbage, carrots, hot peppers, and vinegar

Fried plantains \$8



Meat sauce \$4



Sauce chien \$4

Spicy condiment made with scotch bonnet peppers, parsley, scallions, garlic, and more



Sauce chalè \$4

Sides

Desserts

Profiteroles \$14

Passion fruit ice cream, chocolate, and spicy peanut butter (mamba)



Beignets (3) \$13

Fried banana dough, coconut milk, condensed milk, lime zest

Baba tres leches \$16

Tres leches chantilly, dulce de leche