



Menu

Hibiscus Restaurant Lounge

1045 Côte Du Beaver Hall, Montréal QC H2Z 1S5, Canada | (450) 750-1946

Most Ordered



Beignet de haricot bouilli / Boiled Bean Fritter

CA\$30.00



Bar braisé / Braised Sea Bass

CA\$60.00

Delicately braised sea bass with a tender texture and subtle seasoning, showcasing its natural flavors.



Salade composée / Mixed Salad

CA\$10.00

A vibrant mix of crisp lettuce, juicy strawberries, creamy avocado, red onion, and tangy purple cabbage, garnished with fresh parsley.

Salade d'avocat / Avocado Salad

CA\$23.00

Banane plantain frite (alloco) / Fried Plantain (Alloco)

CA\$10.00

Steak frit chimichurri / Chimichurri Fried Steak

CA\$40.00

Contre-filet de New-York grillé, pommes de terre dorées, sauce chimichurri et oignons marines. / Grilled New York strip steak, browned potatoes, chimichurri sauce and pickled onions.

Côtelette de porc / Pork Chop

CA\$40.00

Côte découennée et épice tropicale. / Skinless rib and tropical spice.

Menu Hibiscus Restaurant Lounge

Tapas

Steak frit chimichurri / Chimichurri Fried Steak

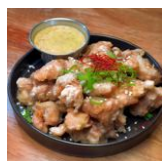
CA\$40.00

Contre-filet de New-York grillé, pommes de terre dorées, sauce chimichurri et oignons marines. / Grilled New York strip steak, browned potatoes, chimichurri sauce and pickled onions.

Tataki de thon flambé / Flambéed Tuna Tataki

CA\$28.00

Thon jaune poêlé assaisonné aux herbes et chips d'oignon. / Pan-fried yellowfin tuna seasoned with herbs and onion chips.



Poulet karaage / Karaage Chicken

CA\$20.00

Morceaux de cuisse de poulet frits, garnis de sésame, oignons verts, et sauce miel-aneth. / Fried chicken thigh pieces, garnished with sesame, green onions, and honey-dill sauce.

Tartare de saumon / Salmon Tartare

CA\$22.00

Saumon de l'Atlantique, échalotes, mangue, citron vert et crème fraîche. / Atlantic salmon, shallots, mango, lime, and fresh cream.

Grillades / Grills

Côtelette de porc / Pork Chop

CA\$40.00

Côte découennée et épice tropicale. / Skinless rib and tropical spice.



Bar braisé / Braised Sea Bass

CA\$60.00

Delicately braised sea bass with a tender texture and subtle seasoning, showcasing its natural flavors.

Surf N' Turf

CA\$85.00

Pétoncles, crevettes, poulpe, contre-filet, gibier de Cornouailles et chorizo, servis avec citron grillé et patates. / Scallops, prawns, octopus, sirloin steak, Cornish venison and chorizo, served with grilled lemon and potatoes.

Pilon grillé / Grilled Drumstick

CA\$35.00

Gibier de canaille et fines herbes. / Game of conaille and fine herbs.

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Carpe braisée / Braised Carp

CA\$45.00

Surf (la mer) / Surf (The Sea)

CA\$45.00

Pétoncles géants, crevettes et poulpe grillés, servis avec citron grillé et patates. / Grilled giant scallops, shrimp and octopus, served with grilled lemon and potatoes.

Grillades viandes grillées / Grilled Meats

CA\$55.00

Contre-filet de New York, gibier de Cornouailles et chorizo grillé. / New York strip steak, Cornish venison, and grilled chorizo.

Pokés / Pokes

Poké saumon / Salmon Poke

CA\$22.00

Poké crevette / Shrimp Poke

CA\$22.00

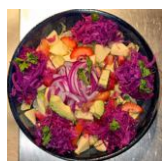
Poké poulet / Chicken Poke

CA\$22.00

Salades / Salads

Salade César / Caesar Salad

CA\$15.50



Salade composée / Mixed Salad

CA\$10.00

A vibrant mix of crisp lettuce, juicy strawberries, creamy avocado, red onion, and tangy purple cabbage, garnished with fresh parsley.

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Salade d'avocat / Avocado Salad

CA\$23.00

Spécial Hibiscus / Hibiscus Special



Beignet de haricot bouilli / Boiled Bean Fritter

CA\$30.00



Riz Cantonais / Cantonese Rice

CA\$17.59

A hearty mix of rice, shrimp, sausage slices, shredded chicken, egg, and diced vegetables.

Burgers

Burger de luxe / Deluxe Burger

CA\$22.00

Burger léger / Light Burger

CA\$15.00

Extra accompagnement / Extra Side

Miondo

CA\$10.00

Purée de manioc endurcie (bobolo) / Hardened Mashed Cassava (bobolo)

CA\$10.00

Banane plantain frite (alloco) / Fried Plantain (Alloco)

CA\$10.00

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Frites / French Fries

CA\$10.00

Desserts

Fruits de saison / Seasonal Fruits

CA\$22.00
