

JAE-ANTHONY

Chef | Powerhouse Entrepreneur



@chef_jaeanthony

14.4k followers



"The Kanye West of Food," Chef Jae-Anthony is a rising and ambitious figure within Canada's chef-celebrity landscape. Having started his culinary career in his parent's garage, Jae-Anthony's success has since skyrocketed.

Over a span of eight years, Jae-Anthony has established three flourishing, modern Caribbean restaurants including Tropikàl Restobar in Montreal; presenting a unique and luxurious menu as well as a rum-filled cocktail bar.

Having appeared on season nine of Top Chef Canada, Jae-Anthony has since appeared in Canada's 100 Best Restaurants Magazine, consulted and cooked for celebrities such as Drake and the Weekend, became the mastermind behind Quebec's Jerk Chicken Poutine, and was invited as the only international chef for a private culinary experience at the infamous James Beard House in New York.

Combining his love of food with giving back to his community, Jae-Anthony has partnered with Welcome Hall Mission to feed those suffering from food insecurity. Additionally, in 2022 Jae-Anthony's Tropikàl Restobar will be hosting a culinary event with all proceeds going toward the Boys & Girls Club of Canada.

With every dish he creates and every project he takes on, Jae-Anthony aims to break cultural barriers for Black chefs while shifting cultural biases around Caribbean cuisine. As a new father, Jae-Anthony is creating his legacy as he continues to grow his empire.

Appearance and Collaboration Inquiries

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