



METROPOLITAN  
HOTELS

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**Metropolitan Hotels Chef Patrick Lin Featured At  
Elaborate Dinner in Shanghai with Ontario Premiere Dalton McGuinty**

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TORONTO, ON – Fresh from his first-place victory at the Ontario Gold Medal Plates competition, newly crowned “regional top chef” Patrick Lin will create an elaborate gala dinner being held in Shanghai, China next week. The five-course dinner will be held to honour and welcome the 2008 Ontario Environmental Mission, led by Premier of Ontario Dalton McGuinty. The mission’s goal is to promote the province in China with an aim to create jobs, opportunity and prosperity in Ontario.

The gala will be held at the Shanghai Museum on October 27, 2008. More than 150 key business leaders, entrepreneurs and top government officials from Shanghai and other surrounding Chinese provinces are expected to attend.

As a pioneer of east-meets-west cuisine and corporate executive chef of Metropolitan Hotels, a lead sponsor of the event, Chef Lin will create a menu that celebrates a style of fusion cuisine with deep and distinct roots in Ontario. Dishes featured will include:

**Amuse Bouche**

meat of hairy crab in spicy watermelon juice with Ontario whisky

**Three Small Dishes**

drunken squab breast

wild lettuce and bean curd in cabbage parcel

honey glazed river shrimp in baby cucumber cup

**Appetizer**

gratin of crabmeat in hairy crab shell,  
creamy hairy crab roe sauce, Chinese greens

**Entrée**

wokked beef tenderloin dice with black peppercorn and crispy garlic,  
foie gras crème brûlée and Niagara red wine jus

**Dessert**

Inniskillin Icewine poached pear filled with chilled bird’s nest  
and coconut milk, raspberries with mint spear

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This exciting menu will be presented with a screening of a 7-minute video featuring interviews with Lin and fellow Ontario star chefs Susur Lee and David Lee. The production will highlight Ontario's diverse ethnic culture, intelligent social policies and abundance of local and imported produce and ingredients and how they have helped shaped this important form of cuisine, which has in turn found a place on the world culinary stage.

"We are honoured to be involved in this event and to have Premier McGuinty as our special guest for the evening," says Henry Wu, president of Metropolitan Hotels. "Through our hotels and restaurants Senses, Lai Wah Heen and Lai Toh Heen in Toronto, we have long shared the Premier's vision to build on Ontario's relationship with China in order to strengthen Ontario's trade, investment and cultural ties between the province and one of the world's fastest growing economies. We are happy to be part of this showcase of Ontario as a desirable destination for travel and investment."

Other sponsors of the evening include the law firm Borden Ladner Gervais LLP and accounting firm Deloitte Touche Tohmatsu. Spirits Canada will feature Ontario Whiskies at the cocktail reception, while each course of the menu is paired with an Ontario wine selected and contributed by Vincor Canada's Inniskillin and Jackson Triggs brands. Ex-Ontarian Mr. Kin Yeung's King Fook Jewellery Group and Blanc de Chine fashion house will anchor the event with a fine jewellery and fashion show.

Metropolitan Hotels ([www.metropolitan.com](http://www.metropolitan.com)) operates three luxury properties in Toronto and Vancouver, including the Metropolitan Toronto, the SoHo Metropolitan and the Metropolitan Vancouver. With more than 815 rooms, Metropolitan Hotels is committed to providing luxury accommodation for business and leisure travelers seeking an independent choice. As members of Preferred Hotels & Resorts Worldwide, the hotels offer the finest in distinctive accommodations, in addition to service and cuisine provided by their award-winning restaurants, Hemispheres and Lai Wah Heen (Metropolitan Toronto), Senses (SoHo Metropolitan), Diva at the Met (Metropolitan Vancouver) and Lai Toh Heen (mid-town Toronto).