

FOR IMMEDIATE RELEASE
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CHEF PATRICK LIN UNVEILS SIGNATURE DINNER MENU AT SENSES RESTAURANT

TORONTO, ON – Newly minted executive chef Patrick Lin has introduced his highly anticipated dinner menu at Senses Restaurant. Wielding his Chinese heritage and French culinary savoir faire, he has created recipes that are distinctive in style and flavour, as well as health enhancing. Inspired by cuisines from around the world – primarily French, Chinese, Japanese and Italian - the menu is a fresh approach to cooking at Senses.

Long considered a master at blending Western and Eastern cooking techniques, Chef Lin brings with him a wealth of international experience and skill, not to mention a style all his own. According to him, his recipe for success is simple.

“I adhere to what I like to call ‘the exacting standards of the gourmet culinary art form’ – colour, appearance, flavour, taste and nourishment,” says Lin. “By employing a skillful combination of cooking techniques, such as stewing, simmering, roasting, curing, marinating and steaming combined with fresh, native ingredients and specialty items, we are developing dishes that are beautiful in presentation, full of flavour, fresh and healthy. The loyal clientele at Senses expect no less.”

A sampling of menu items includes:

Ahi tuna tartar, sweet and sour mango, baby cucumber, avocado, tomato,
Japanese mayonnaise, lotus root chips

Warm sea bass carpaccio, steamed white and green asparagus, daikon radish,
watercress, miso, truffle vinaigrette

Quebec foie gras, caramelized pineapple, arugula, port & shallot jus

Pacific black cod, soft-shell crab tempura , salsify, soy beans, tomato chips,
spicy sun-dried tomato broth

Kobe rib-eye steak, fried root vegetables, trio of potatoes, caramelized onion purée,
roasted garlic mousse, brandied veal jus

Duo of Australian lamb (roasted rack of lamb and lamb medallion), ratatouille cake,
eggplant caviar, navy beans, crispy pancetta, natural jus

Chef Lin is no stranger to Toronto, or to Metropolitan Hotels. In the late 1990’s, he was chef de cuisine of Truffles at the Four Seasons Toronto and shortly thereafter, became executive chef at the Metropolitan Hotel Toronto and Hemispheres Restaurant & Bistro. Chef Lin began his career at the Regent Hotel in Hong Kong under the mentorship of famed chef Gray Kunz, where he developed and perfected his style combining Eastern and Western cooking methods. Most recently, Chef Lin was executive sous chef at The Royal Garden Hotel in Hong Kong where he managed the food and beverage operation of the hotel, including its restaurants Dong Lai Shun, Inagiku, The Royal Garden Chinese Restaurant, Sabatini and Greenery.

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Senses Bakery, Restaurant and Bar (www.senses.ca) is a unique culinary concept that marries a fine dining room with distinctive offerings to inspire the five senses alongside a bakery of gourmet creations and products. Since opening the first store in Toronto in 1998, Senses has expanded with locations in the SoHo Metropolitan Hotel and at Queen and Yonge streets in

downtown Toronto. Other award-winning restaurants affiliated with Senses are Hemispheres (Toronto), Lai Wah Heen (Toronto), Diva at the Met (Vancouver) and most recently, Lai Toh Heen (Toronto).

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