



## The top 5 hotel restaurants that are changing the rules in Toronto

These cutting-edge spots are redefining the city's hotel dining scene

Hotel X has the benefit of being a new hotel without any legacy expectations and one situated to appeal to a lot of tourists — on the Exhibition grounds and close to transit. The 10,000-square-foot restaurant, Pétros82, opened this past September and is led by executive chef Richard Andino.

Although one might not assume that the average business traveller and conference-goer is looking for a taste of the Mediterranean when they come to chilly Toronto, Andino has larger ambitions for his restaurant: 70 per cent of the clientele is local, and even hotel guests, he reasons, are looking for more than just a lobby bar. And there's a lot more on offer than a typical hotel restaurant, including Maritime rock crab and lobster on the raw bar menu, sharing plates heavily doused with their own specially sourced olives and olive oil, and a few choice Greek recipes totally unaltered from owner Peter Eliopoulos's mother.

Pétros82, 111 Princes' Blvd., 647-475-9279