



KINGSTONLICIOUS

*A SIGNATURE  
CULINARY EVENT*

Wharf & Feather x DaiLo

*A CELEBRATION  
OF NEW ASIAN  
FLAVOURS*

delicious



# Event description

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Chef Pankaj Bhatt of Wharf & Feather welcomes Chef Nick Liu of Toronto restaurant DaiLo, plus Kingston's Chez Piggy Chef Rich Nicholas, to create a dining experience highlighting new Asian flavours. Chef Liu is known for his French-inspired Chinese cuisine, putting a new spin on the comfort food of his childhood. Together, these chefs have created an inspired menu that marries old favourites with new ideas and local ingredients.

*This evening includes an Asian-inspired cocktail, plus wine pairings from the Malivoire winery in Niagara. Sommelier Ian Nicholls will be at the event to discuss the evening's wines.*

**Price:** \$150

**Date:** Wednesday, March 27

**Time:** 5:30 pm

**For reservations:**

*Wharf + Feather* →



## *MENU*

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### *Canapés*

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Wharf & Feather

#### **Savoury doughnuts**

Gram bean doughnuts with green salt, served with mango and tamarind coulis

DaiLo

#### **Crispy octopus taco**

Hakka red belly pork, sambal aioli, and a jicama shell

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Chez Piggy

#### **Chả giò trứng cút**

Hard-boiled quail egg wrapped with chả giò filling (shrimp, chicken, pork, vermicelli, cloud ear mushroom, carrot, ginger, garlic), breaded with panko and fried; served with nước chấm & sambal kewpie and micro cilantro

*// Canapés are accompanied by an Asian-inspired cocktail.*



## MENU

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### *Entrées*

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Chez Piggy

#### **Cánh gà chiên nước mắm**

Three marinated and fried chicken wings, with fish sauce caramel, peanuts, scallion, chili, and micro cilantro

*Paired with Malivoire Che Bello sparkling wine*

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Wharf & Feather

#### **Patra ni machhi**

Banana leaf-wrapped cod with hempseed chutney, coconut broth and ragi millet pancake

*Paired with Malivoire Pinot Gris*

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DaiLo

#### **Slow-smoked dinosaur beef rib with curry noodles**

Hand-cut noodles, shallot, pickled mustard green, fried egg noodle garnish

*Paired with Malivoire Rosé Moira*

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### *Dessert*

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Wharf & Feather

#### **Chantilly mille feuille**

Mille feuille, vanilla Chantilly, fresh berries, fresh mint, and candied hazelnut

# PANKAJ BHATT

## Executive Chef

Wharf & Feather

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Chef Pankaj embarked on his culinary journey at the prestigious Taj Mahal Hotel in New Delhi, India. Armed with a bachelor's degree in Hotel Management and Applied Nutrition, he soon found himself at the Oberoi Grand Hotel in Kolkata, honing his skills. Later, Chef Pankaj ventured into the world of Michelin-starred restaurants, working alongside renowned chef Gary Rhodes.

Throughout his globetrotting adventures, Chef Pankaj dedicated years to perfecting his craft in various corners of the world. From the vibrant city of Dubai to the breathtaking Seychelles and the serene Lake Louise, he embraced diverse cultures and developed a deep appreciation for Mediterranean cuisine inspired by the flavours of India.

Chef Pankaj's culinary prowess knows no bounds. His innovative approach to creating exquisite dishes, his meticulous attention to detail, unwavering work ethic, and infectious positivity have propelled him to the position of Executive Chef at Wharf & Feather located in the Holiday Inn Kingston Waterfront, an IHG Hotel.





# *NICK LIU*

**Executive Chef**  
DaiLo, Toronto

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Chef Nick Liu's love for the culinary arts began when working under Executive Chef Brad Long at the famed CN Tower 360 Restaurant. After completing his culinary diploma, Nick enhanced his skills at Toronto's fine-dining restaurant, Scaramouche. He then embarked on a three-year journey to learn new techniques from some of the best chefs around the world. Once Nick returned to Canada, he was inspired to share a new style of cuisine to revolutionize how people experienced New Asian cuisine.

As Executive Chef and Partner at the critically acclaimed DaiLo in Toronto, Nick is known for his delicate handling of bold Asian flavours with traditional French techniques. His support of local farmers and businesses and his love of sourcing and foraging local ingredients underscore his dedication to sustainability. Nick celebrates diversity and encourages others to do the same.

As an expert on New Asian Cuisine, he is a speaker and frequent TV guest on shows such as Iron Chef Canada and CityLine. Working at Michelin-star restaurants around the world and owning one of Canada's top restaurants, Nick has earned numerous awards and accolades for his contributions to the culinary arts.

# *RICH NICHOLAS*

**Head Chef**  
Chez Piggy

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A graduate of the culinary arts/chef training program of Algonquin College, Chef Rich has worked in the culinary industry in Ottawa and Kingston for twenty years. He began at Chez Piggy in 2016 as sous-chef, becoming head chef in 2018.