

Hotel X & Petros82



This evening we deviate from the unplanned and head to the western edge of downtown to visit the much-heralded Hotel X (a Library Hotel Collection property) and the recently opened Petros82. A friend insisted we visit the property to enjoy a cocktail at their SkyBar and enjoy the creations of executive chef Richard Andinos.



The only four-star property in the Exhibition Place corner of downtown, the 30-story lakefront Hotel X made an immediate statement upon opening in spring of 2018 with 404 rooms, exquisite public space, a green roof, a 250-seat cinema, and more than 90,000 square feet athletic facility featuring tennis, squash, Pilates, rooftop pool, spin studio and a full-service spa. It's four minutes from the Toronto's Billy Bishop City Airport and directly across the street from "the Ex" – the Canadian National Exhibition, a 192-acre complex for soccer, hockey & equestrian events, concerts and festivals.

Cocktails in the three-story Falcon SkyBar are a treat with breathtaking views of both Lake Ontario and Toronto's skyline.

Our appetite whetted, we're led downstairs to the gorgeous light and airy space that is Petros82. The room's extra high ceilings, clean lines, azure and clam-shell white accents and wall of windows bathe the dining room and lounge with a Mediterranean warmth that set the mood for what's in store.



Two signature cocktails start the show, the Medusa (Domaine De Canton, apple, turmeric & honey) and the Santorini (Elderflower, Creme de Myrtille were starts among a long list ingredients). Chef Richard explains Petros82 has a predominant Greek influence though emphasizes his goal is to incorporate the freshest seasonal ingredients and delight diners with a contemporary twist on classic Mediterranean dishes.



Even the bread service is baked to order as the chef sends over a hot-from-the oven Potato Pugliese – a pizza-like creation of fresh bread, mizithra (fresh sheep’s milk) cheese, sweet onion, mascarpone and olive oil. We could have stopped with this – but of course we didn’t.

Chef Richard’s “Pringles” – crispy paper-thin slices of lightly breaded zucchini and eggplant chips were delightful with a dusting of kefalograviera cheese. The mains that followed dazzled. Chef Richard’s Halibut preparation was classic with a halibut fillet “scaled” with a crispy potato crust and accompanied by butter poached crab, sweet-as-candy melted leeks and a tangy lemon basil fregula. The Atsago Makaoranda featured homemade spaghettini with fat chunks of lobster, tomato sugo, Calabrian chili and fresh basil. We ended our extravaganza with chef’s specialty Loukoumades – impossibly light and airy honey doughnuts that positively sang.



Service here is top drawer and our “planned in advance” decision to dine at Petros82 was handsomely rewarded.