

Craig Wong



Instagram: @craigwong Website: chefcraigwong.com

He graduated with top honours from the L'Institut Paul Bocuse, worked in Europe for three years, and then came home to spend the next decade working in some of Toronto's top fine dining establishments.

In 2014, he opened Patois Toronto, a fun and vibrant restaurant which pairs traditional Chinese family-style dining with the bold flavours of Asia and the Caribbean. In 2020, he opened Bar Mignonette a seafood wine bar with a focus on natural wines. He is currently the executive chef of Ting Irie, Dubai's first Jamaican restaurant. Craig is the co-host of the iconic television series Cook Like A Chef, broadcasting on CTV Life Channel in Canada and multiple platforms in the US, Singapore, and South America. He is also the host of CombiNation Plates on CTV

This fusion of flavours has garnered Chef Craig Wong rave reviews and features in International publications such as Eater, Food & Wine, Food Fanatics (Chicago), The Clever Quarterly (China) and home grown publications such as Toronto Life, Zagat Toronto, Globe & Mail, and Porter Magazine.

Bio

Chef Craig Wong cooks with soul. Described as Asian meets Caribbean Soul Food, when it comes to what he loves to cook, Craig is less concerned with geographic borders and more focused on delicious food.

His cuisine incorporates his Jamaican-Chinese heritage along with the techniques and discipline he acquired from years working in Michelin starred restaurants such as, Alain Ducasse au Plaza Athénée in Paris, followed by Heston Blumental's Fat Duck in England.



Wong's family lived in Jamaica for more than three generations. His father from Kingston and mother from Ocho Rios, decided to immigrate to Canada in the early 70's. His childhood up-bring is a unique but classic representation of a diverse city like Toronto.

Like Jamaica's national language, his "Patois" is the merging of great food ideas

from various cultures, executed with respect for the ingredients. Craig Wong was born and raised in Scarborough, Ontario. His parents enrolled him in a school where he could learn to speak French fluently. After high school he followed his passion and moved to Lyon, France.



Work with Craig

His services include but are not limited to:

Spokesperson & Brand Ambassador Work * Branded TV and Radio Segments * Live Cooking Demos * TV Hosting/Judging Opportunities * On Stage Food Events * Sponsored Travel, Events & Brand Promo * Recipe Development * Influencer/Media Event Hosting * Cooking Class Events and more

For more information or to book Craig please contact Jordie McTavish at jordie@plutinogroup.com or 416-358-6848

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