

Dining at the ROM



c5 Restaurant Lounge, located at the pinnacle of the Michael Lee-Chin Crystal, is a unique dining destination providing superlative gastronomic experiences and a sophisticated lounge environment. The c5 menu merges local and artisanal ingredients with the textures and flavours of Toronto's diverse cultural fabric and are paired with selections from an international and regional wine list.



With its soaring peaked ceiling, the award-winning interior of c5 reflects the modern finishes and contemporary look of the Lee-Chin Crystal's architecture, designed by Daniel Libeskind. Toronto firm II by IV Design Associates has created a spare, elegant dining ambience that allows patrons to enjoy views of the cityscapes to the south and west. In addition to the dramatic vista of the Toronto skyline, c5 patrons can view Liza's Garden, the Museum's recently unveiled "green roof" garden. c5 was included in the May 2008 issue of *Food & Wine Magazine's* 2008 "Go List", as one of the world's ten best restaurants with a view.

The lounge at c5 is the most chic location in the city to unwind. Soft leather lounge seating and original glass art installations set the mood for intimate social gatherings and private parties. Cocktails, such as the renowned ROMtini, are served in signature c5 barware, alongside small seasonal plates to sate a cocktail hour or late night appetite. Accessible from Bloor Street through its own dedicated entrance, the dining room at c5 Restaurant Lounge is open for á la carte lunch Tuesday through Sunday, and for afternoon tea as well as á la carte dinner service Thursday through Saturday. Visit c5's website at www.c5restaurant.ca



ROM Fresh Market Eatery

Food Studio at the ROM is a casual family restaurant dedicated to providing healthy menu options in an earth-friendly environment. Freshly made favourites like salads, pizza, soup and hot sandwiches will suit every taste. More adventurous diners will appreciate the Food Studio action stations, with exotic ethnic cuisine that reflects themes of the ROM's exhibitions.



Food Studio sources organic, seasonal ingredients from local Ontario food producers when possible and provides a selection of biodegradable containers and plates as part of its healthy planet initiative.

Housed in the ROM's former design workshop on Level B1, Food Studio seats 350 in a warm and inviting loft space. The open kitchen and market style food stations allow diners to experience the sights, sounds and aromas of expert food preparation. Food Studio welcomes diners for lunch from Monday to Sunday, and for dinner on Friday nights.

The ROM is committed to implementing environmentally friendly practices for visitors, staff and volunteers and is working to reduce waste and encourage recycling Museum-wide.

For more information about dining at the ROM, please visit:

www.rom.on.ca/dining_shopping/dining/index.php