



HOTEL
GRAND
PACIFIC

Rick Choy

Executive Chef, Hotel Grand Pacific

Since joining the Hotel Grand Pacific's culinary team in 2005, Executive Chef Rick Choy has truly put his stamp on the property's food and beverage offerings. Chef Choy moved into his current role in 2007, and has since built a respected kitchen team who share one common trait: their passion for food.

Originally hailing from Hong Kong where he worked as an interior designer, Chef Choy completed his apprenticeship in Victoria in 1995 before moving on to some of the city's most acclaimed restaurants. In 2003 he was named Chef of the Year by the Canadian Culinary Federation Victoria Branch, and the following year, he achieved the Certified Chef de Cuisine designation—the highest certificate of the Canadian Culinary Institute.

As a big supporter of Vancouver Island's farmers, fishers, artisan producers and wine makers, this passion can clearly be seen in the dining choices in the hotel's restaurant, as well as those offered through the Catering and Banqueting departments. "I'm a firm believer in making things in-house, from scratch where possible," says Chef Choy. "This assures quality and supports our local growers and purveyors here in Victoria." Indeed, under his direction, the team at the Hotel Grand Pacific make everything from their own pizza dough and pastas through to charcuterie items such as sausages, pancetta and cured hams.

When not in the kitchen, you'll find Chef Choy enjoying his adopted hometown. "Within half an hour drive, you can go fishing, hiking or enjoy other outdoor activities," he says. "We also have beautiful heritage buildings in downtown area. The whole city is calm and peaceful and the people in Victoria are so friendly as well."



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