

**Hilton Vancouver Metrotown Launches New Restaurant:
Reflect Social Dining & Lounge**

Igor from Restaurant Makeover helps give restaurant spectacular new design.

Burnaby, BC – The Hilton Vancouver Metrotown’s popular Crystal Grille restaurant has been dramatically transformed with the help of Igor Shamraychuk of the hit TV show, *Restaurant Makeover*.

Officially launching on December 2nd, the Hilton restaurant has been given a fresh name to reflect its new appeal, new attitude and new menu. Now known as the Reflect Social Dining & Lounge, the recently renovated restaurant features lush crimson velvet chairs, smooth black granite tables and a warm, sultry atmosphere.

Classy, seductive and luxurious, the restaurant’s new design is best described as relaxed yet plush with a rich mix of colours and fabrics. An intricate part of the décor includes the beautifully detailed and ornate mirrors, which reflect the lavish ambiance of the room.

In addition to its dazzling new décor, Reflect presents courteous, unpretentious service along with a comfortable and vibrant setting in the heart of Burnaby.

“At Reflect, our goal is to fulfill and exceed our guests’ dining needs, whatever they may be,” says Scott Fitch, food and beverage manager. “Whether it’s a quick bite with co-workers, a relaxing dinner with friends or a memorable meal with family, we offer a classic modern dining experience – for whatever the occasion.”

From hearty breakfasts and gourmet lunches to decadent dinners and after-hours drinks, Reflect offers the perfect setting for every crowd. Enjoy the deluxe weekend brunch buffet, dine on a sumptuous meal, savour a glass of wine from the extensive menu, or simply unwind on a comfy sofa by the warm fireplace and watch the evening light shimmer through the grand windows.

Reflect’s stunning décor has inspired an equally stunning menu. Chef Tong Lim has combined his great knowledge of fusion cooking – expertly and tastefully blending the flavours and spices of the West Coast with those of Europe and Asia. The result is an elegantly simple menu offering a cornucopia of flavour and a range of unforgettable dishes.

The new menu also celebrates and reflects the city’s multicultural diversity in following the European and Asian traditions of sharing plates.

“Along with value and sustainability, sharing plates are a big feature of our new menu,” explains Chef Lim. “And we hope this old-world dining tradition enables and encourages our guests to enjoy a more delectable and worldly culinary experience.”

With a focus on value, the menu prices range from \$7.50 to \$12.00 for a wide array of sharing plates that have been thoughtfully prepared to please any appetite and palate.

At the heart of Reflect's new menu is sustainability. As part of its many efforts to be eco-friendly and help preserve the planet, the restaurant works diligently to source fresh local and organic ingredients as much as possible.

"At Reflect, we feel it's important to offer our guests fresh ingredients, value and comfort without compromising on exceptional service and world-class cuisine," adds Fitch. "That's what Reflect is about. It's about enjoying a great meal – whether it's a quick bite, a brunch buffet with your family, or relaxing with friends over an evening cocktail while listening to some wonderful music."

Reflect officially opens on December 2nd, and is available for group and party bookings year-round – including the upcoming holiday season. For more information on Reflect Social Dining & Lounge, phone 604.639.3756.