

 Toronto

Underground gourmet

With a shiny new food court and a slew of other establishments opening up, the best spots to go food hunting in Canada's most populous city are now below street level

Path, considered the world's largest underground shopping complex, extends from Toronto's first ever pedestrian tunnel built more than a century ago. Stretching 30km from Toronto Coach Terminal on the corner of Dundas and Bay Streets all the way to WaterPark Place on Queens Quay, Path has for decades connected downtown pedestrians to hotels, subway and railway stations, department stores and a multitude of retail options. Hungry shoppers are now increasingly spoiled for choice, as recent efforts to rejuvenate Path have resulted in a bustling food scene – here are the ones you shouldn't miss.



1

Porchetta & Co Exchange Tower

The sandwiches here are a messy affair, which is probably why the seating area offers privacy – and plenty of napkins. Bite into the Porchetta Sandwich, with a quarter-pounder of porchetta (with crackling) on a toasted bun, or go for the Nashville Hot Chicken, with fried chicken, mayo and butter pickles all tucked between white bread. Can't wait till lunchtime? The shaved porchetta and buttermilk fried chicken also come as breakfast options in English muffins. porchettaco.com

2

Union Station Food Court Union Station

This newly opened 600-seater food court caters to the 300,000 pedestrians passing through Union Station daily with 10 eateries offering a range of delectable food options. Hone in on the jerk chicken plate from takeout spot **Roywoods** or go crazy with the colorful Jatujak Salad from **Bangkok Buri**, which serves Thai street food. Get your food to go or find a seat under 210 hanging cloud-like pods that function as sculptures as well as ventilation, light and sprinkler systems. torontounion.ca/eatshop





3

Kid Lee
First Canadian Place

Owned by Canadian celebrity chef Susur Lee and sons Kai Bent-Lee and Levi Bent-Lee, Kid Lee is a sleek tile-and-marble space located on the second floor of First Canadian Place. Don't miss Lee's Signature Singapore Slaw: a vegan and gluten-free salad with a total of 19 ingredients. You'll also find other favorites like the cheeseburger spring rolls, served in a crispy lettuce cup with pickled vegetables, as well as power bowls and salads, all of which you can mix and match as part of a lunch combo. kidleefood.com

4

Blondies Pizza
Commerce Court

This gourmet takeout pizzeria's express menu, crafted by chef Matt Blondin who's worked at Momofuku and Omaw, keeps to 8-inch personal pizzas with the choice of red (made with Bianca DiNapoli tomatoes) or blonde (a ricotta-Alfredo sauce) base and 10 different flavors. Quality ingredients are the driving force here: flour is sourced from southern Ontario, cheese from Woodstock - known as the dairy capital of Canada - and gluten-free flour from Cup4Cup by award-winning chef Thomas Keller. blondiespizza.ca

5

Early Bird Coffee & Kitchen
Brookfield Place

Thanks to a surprisingly spacious interior and cozy, artful touches in the décor, this popular coffee and brunch spot's second location makes you almost forget that you're underground. Grab coffee to go or for here, and don't miss the avocado toast served on toasted sourdough with crème fraîche, Parmigiano-Reggiano and chives, or the eggs Benedict on potato latkes, topped with beet hollandaise and served with mixed greens. Both get points for their too-pretty-to-eat presentation. early-bird.ca

WORDS: MISHAL CAZMI
ILLUSTRATION: JENNIFER MANDIA