

Auberge *Gisele's* Inn

Meet the Chef:



Profile-David Haines

David has been involved in the Food Service industry from the age of 14 whilst washing plates for a summer job in Harrison, BC. Once completing his formal training at Malaspina College/University he was hand-picked to continue his Apprenticeship at the Hilton Toronto under the tutelage of Chef Albert Schnell. After which he rounded off his skills with 2 years at one of Toronto's most upscale and busiest restaurants, Centro's Grill and Wine Bar, under the strict supervision of renowned chef Marc Thuet.

Over the past 17+ years he has travelled around the world to work and most recently at the 7* Kuwait Regency Hotel as kitchen consultant, Nantou, Taiwan as Executive Chef at the prestigious Lalu Sun-Moon Lake Hotel, Montebello, Quebec as Executive Sous Chef at Le Chateau Fairmont Montebello and Cluster Executive Chef in London UK for Hilton Greenpark and Hilton HydePark hotels.

David enjoys the flavours of East Asia and is never surprised to discover new ingredients and techniques to add to his repertoire and keep up to date with modern culinary trends and use of local, sustainable products.