

Master Chef Mark McEwan Joins Aga Khan Museum McEwan Group Becomes Exclusive Operator of Diwan Restaurant, Courtyard Café, and Event Catering

Toronto, November 9, 2015 – The Aga Khan Museum is pleased to welcome The McEwan Group as its new manager of food and beverage services. Effective immediately, Chef Mark McEwan leads the stunning Diwan at Aga Khan Museum, the casual Courtyard Café, and all catering for private events.

Director and CEO Henry Kim notes, “Both as a chef and as an entrepreneur, Mark McEwan has earned international respect. We’re thrilled that his vision will shape food services at the Museum, enriching the experience of all who visit here — whether to see an exhibition or to attend a special event.”

North 44 and Bymark have long established Mark McEwan’s reputation in Canada and abroad as a master chef and culinary innovator. With ONE, Fabbrica, McEwan at The Shops at Don Mills — and, most recently, McEwan at TD Centre — he broadened his scope, moving from upscale dining to providing gourmet-to-go options for busy urbanites. Yet for McEwan, the Aga Khan Museum is his most exciting challenge to date. He is eager to expand his already extensive repertoire, infusing the cuisine of India, North Africa, and Middle East with his inimitable style.

“I’m up for the challenge,” says McEwan. “I’m never content to rest on past achievements. I’m looking forward to developing a new vocabulary, a distinctive fusion of traditional and contemporary cuisine that really reflects what the Aga Khan Museum is all about.”

At Diwan, McEwan will focus his talents on providing lunch service from Tuesday to Sunday, 11:30 am–2:30 pm. Both walk-up service and reservations (via [Open Table.com](http://OpenTable.com)) are available for individuals and small groups. A \$35 prix fixe lunch menu for larger groups may be booked at 416.646.4677, ext. 7730.

New Diwan Lunch Menu Highlights (for a full menu, please visit agakhanmuseum.org/dine):

- Tempting Starters (\$6–16), such as tender **Grilled Octopus** served with Green Chickpea Salad, Moroccan Olives, Sweet Stewed Peppers, Sujuk, and Aleppo Pepper Aioli;
- Innovative takes on sandwiches and burgers (\$16–18), including **Chicken Tikka Masala on Naan**, served with pickled carrot, mint-cucumber raita, and mango chutney;
- Generous Mains (\$19–24), featuring **Crisp Manakeesh** (a Braised Beef Short Rib with Pickled Shallots, Akkawi Cheese, and Charred Eggplant Spread); and
- A range of specialty coffees and teas — including an aromatic Moroccan Spiced Coffee, Orange Blossom “White Coffee,” and rich Indian Masala Chai.

In the evening, Diwan is open for special themed dinners and private events. Visit agakhanmuseum.org for details about pre-show dinners for this season’s Arab Jazz Series. For information about private event catering, please email private.events@agakhanmuseum.org.

The Aga Khan Museum in Toronto, Canada has been established and developed by the Aga Khan Trust for Culture (AKTC), which is an agency of the Aga Khan Development Network (AKDN). The Museum’s mission is to foster a greater understanding and appreciation of the contribution that Muslim civilizations have made to world heritage.

Mark McEwan has become a leading figure in the city’s fine dining scene, as well as a bestselling author and television personality. In addition to several restaurants and two upscale grocery stores, McEwan offers complete gourmet catering with [North 44 Caters](#), [McEwan Catering](#) and [Events by McEwan](#) and floral services with [McEwan Floral](#).

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