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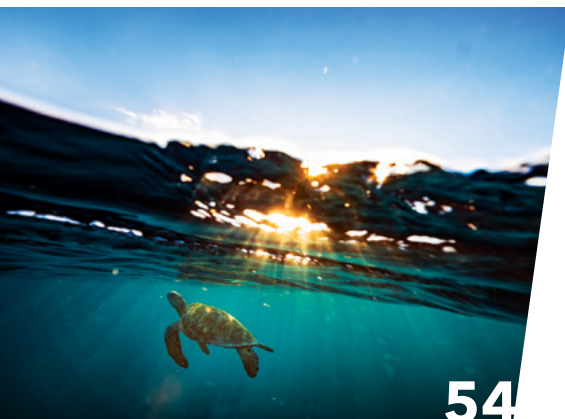
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EATZ Cebu Quarterly Magazine is available as a room amenity in most major hotels, resorts and restaurants in Cebu. With a food-centric editorial voice, EATZ Cebu is the first publication to introduce readers to the current dining scene in the island of Cebu. Advertisers will appreciate its wide audience reach of printed copies, a digital edition as well as social media posts.

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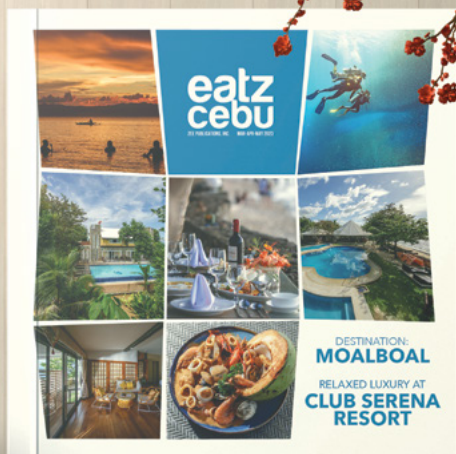
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ON THE COVER

The best sunset on the island of Cebu is on its western shores. Head south to the sandy beaches of Moalboal, which as our Basque photographer Pablo S. Quiza, a former town resident, wrote in his article, "has everything you can ask for" (page 54), including the famous Sardine Run (left corner photo).

The best place to stay in Moalboal? **Club Serena Resort**, with 17 luxury rooms, is newly renovated and ready to accept guests after the pandemic lull. Read it on our cover story (page 58).



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Enchanted Easter

APRIL 9, 2023



Where in Cebu would you spend a perfect weekend?

Minerva BC Newman

Currently, I like to pass the time at the Fili Hotel lobby, a very cozy place plus there is good salad, pasta and pastries. The lobby ambiance is soothing as one faces the ocean.



What's your favorite place in Cebu to bring guests and why?

Butch Carungay

My preferred places to bring out-of-town guests really depends on how much time we have. If it's a couple of hours, then I would take them to my fave restos or bars such as Asmara, Mott 32, La Carne or Bell + Amadeus. If we plan on being together for the day, then we could go to Mactan Shangri-La or Sheraton. If it's a full weekend, then it's a trip outside the city to Tabogon, Malapascua or Bantayan.

What's your favorite place in Cebu to bring guests and why?

Kara Mae Noveda

After showing off Mactan Island to my guests, I'd keep it simple by suggesting drinks at the poolside in Tambuli Resort and Spa. At the end of a full day of excitement, it'd be good to just relax and properly catch up with them.



Where in Cebu would you spend a perfect weekend?

Vanessa Ammann

Have a long playlist for the drive up to San Remigio to catch a ferry to Bantayan Island where the most beautiful, undisturbed long stretches of beach are! From just sunbathing, drinking fresh watermelon shake, taking a dip in the warm sea or trying something new and exciting like kiteboarding or skydiving, the day is filled with fun possibilities. The town is walkable and filled with little restos and a few bars for a drink or two before you head back for an early and deep island sleep.



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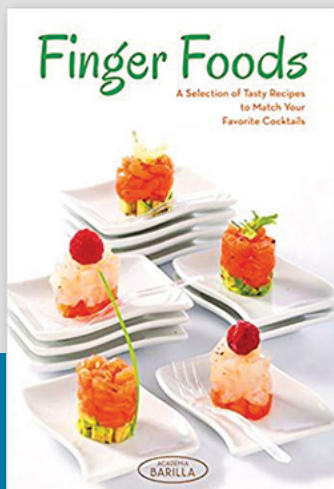
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THE BOOK SHELF



FINGER FOODS: 100 TASTY RECIPES TO ENJOY WITH YOUR FAVORITE COCKTAILS
by Academia Barilla

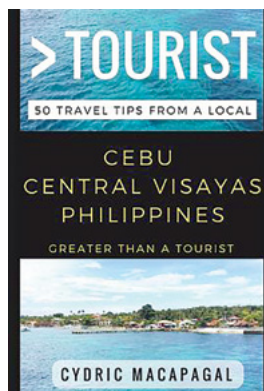
Think of happy hour and holding a tidbit in one hand and a drink in the other. This book shares recipes for delicious appetizers to pair with your favorite cocktail. With 100 ideas for simple and elaborate finger foods and an appendix of classic cocktail recipes, this handy guide has covered you. Authored by Academia Barilla, the institute founded in Parma, Italy, in 2004 is dedicated to promoting and safeguarding Italian culinary art by organizing food and wine events, technical training, and through publications such as this.

These three books are aptly helpful for the traveler in you. *The Finger Foods* gives one more elegant ideas for creating easy finger foods for cocktails and “pica-pica” with friends at home paired with *The Mexican Keto Cookbook* for one to learn the science of the Keto diet. Finally, for the wondering tourists, Cydric Macapagal had it all in his hands with this handy travel guidebook to discover almost everything about Cebu and the Cebuano culture.

by **ELIZABETH SANTIAGO**

GREATER THAN A TOURIST - CEBU CENTRAL VISAYAS PHILIPPINES: 50 TRAVEL TIPS FROM A LOCAL
by Cydric Macapagal

Part of the Greater Than a Tourist book series, this handbook shares fresh travel tips for travelers who want to learn about Cebu and are willing to try something new. Written by a local, Cydric Macapagal gives the inside scoop on Cebu as a travel destination and its people coming from someone who lives here. With his guidance and sound advice, you’ll discover what Cebuano culture is all about, which will help you throughout your stay as you explore this beautiful island.



THE MEXICAN KETO COOKBOOK: AUTHENTIC, BIG-FLAVOR RECIPES FOR HEALTH AND LONGEVITY by Torie Borrelli
Enjoy original, flavorful, and keto-friendly Mexican recipes in this cookbook as you learn the science behind keto and how to execute a diet plan effectively. Author and nutrition consultant Torie Borrelli shares her collection of easy-to-follow recipes such as Salsa Bandera, Nopales Salad, and Sopa de Albondigas. In addition, the book provides recipes with the aromatic flavors of Mexico in dishes like Chicken Tortilla Soup, Goat Cheese Enchiladas, Spicy Cilantro Chicken Wings, Fish Tacos, and so many more while reaping the health benefits of a keto diet.





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Cebu IT Park

JOCHEN BITZER IS THE CEO & President of Mercedes-Benz Group Services Philippines, Inc., a position he has held since 2018. He first came to Cebu to set up the company in 2012 to provide shared services to the Mercedes-Benz sales organizations in the Asia Pacific Region. The company also has a site in Clark, Pampanga. Having worked previously in Indonesia, Japan and China, he has been Cebu-based for over 10 years now.

Where is the ideal place to stay if you have to stay for more than a month in Cebu? The ideal place to stay is around IT Park or at least in Cebu City.

Where can we find you on weekends or in your leisure time? You could find me hanging out with family or friends at one of the resorts or eco-tourism spots.

Do you have a favorite Filipino dish, something that's not available in your home country? *Bistek Tagalog* is a dish I like.

Do you do grocery shopping? European style of food which has less sugar than Filipino dishes.

What restaurant would you take a VIP guest to? Anzani, Pig & Palm, and The



JOCHEN BITZER

Feria in Radisson. These are the restos that offer good food, good ambiance and variety of selections.

What is your go-to restaurant?

Beanleaf Coffee and Tea - they offer plenty of healthy options from no sugar breads to meals and pastries with lower sugar, and you're sure the coffee and tea are good. They use Filipino coffee beans and support the local farmers for all private and business events. ☺



The Pig & Palm
photography PABLO QUIZA



The Coffee Bean & Tea Leaf



Bistek Tagalog



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Mott 32 at NUSTAR Resort & Casino in Cebu



Mott 32 in Las Vegas



XUAN MU

GROWING UP IN THE family restaurant business in England, Xuan was exposed to food service early on.

Not long after, he went overseas and eventually landed in Hong Kong where his family roots were from. “It was kind of random and fortuitous, having been invited by a friend to help start a new club in Hong Kong that quickly became a remarkable success,” he said. “From there, I decided to invest; the opportunities for growth in Hong Kong at that time inspired me. I opened two completely different concepts, a prohibition-era steak restaurant and a Mexican restaurant, back in 2012. After that, I was hooked. I structured a

scalable business focused on creating a company culture that allows people to enjoy what they do.” The result is the highly successful Maximal Concepts, founded 12 years ago and has since become a multi-award winning company with several brands in 11 major cities across the globe, including the restaurant chain Mott 32, which opened an outpost at the NUSTAR Resort and Casino last year.

What made you choose Cebu as a good match for Mott32 in the Philippines?

As most decisions are in F&B, it came down to timing and the opportunity to work with partners that we align with. The sincerity and enthusiasm of our partners in Cebu was the main reason we expanded there. They were just as passionate about the brand and wanted to have a Mott32 at their property which we highly appreciate and value. Their desire to transform the NUSTAR complex into a world-class integrated resort resonated with us, making it an easy opportunity to accept. Additionally, Cebu is one of the



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most beautiful cities in the world, and it is a city I enjoyed frequently visiting before having Mott32 Cebu. I love scuba diving, beach resorts, and the city's culture. So it made perfect sense to include our most loved restaurant brand in one of our favorite cities.

What dishes would you recommend for those who have not been to a Mott32 restaurant? I always tell my friends and customers to try the whole menu as every dish that goes into the menu has been carefully thought through, scrutinized, and refined many times. From every ingredient that goes into the plate to the presentation, there are countless minds collaborating to bring that dish to your table. Mott 32's signature dishes are very popular — the roasted Peking duck, barbecue Iberico pork, lobster ma po tofu, poached mandarin fish fillet in Szechuan spicy fish broth, whole leopard coral garoupa, crispy triple cooked wagyu beef short ribs and many more. We have also redefined some classic Chinese dishes with our plant-based menu. I encourage guests to try them as well.

When you're not working, what's your typical weekend like? I wouldn't say typical, but my most desired weekends would be waking up nice and early to take care of my newborn son, Alexander, then cooking a nice sumptuous lunch followed by some swimming in our home pool or occasionally eating out for lunch and then cooking a big dinner for family and friends with my wife. I try to play as many football matches as possible, both friendly and competitive. I love the endurance and stamina of football, and it helps burn off all the food I like to sample and relieve any stress. I love being active. Tennis, hiking, cycling,

and skiing are also sports I want to do with my wife. I've always loved to travel to explore different cities and cultures and get some scuba diving and snorkeling any chance I can. Lastly, when there are good shows or art exhibitions, I love to visit them in my city or while traveling.

During your stay in Cebu, have you tried any Filipino dishes? Unfortunately, I haven't had the time to try out all the great restaurants in the Philippines. However, on my last trip, I did manage to try the very popular *lechon*. The pork was succulent and full of flavor. I look forward to trying other Filipino delicacies when I'm next back. **E**





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SWEET AWAKENINGS

Rose Amores Hudson hand-crafts dome bonbons that can bring awakening to anyone suffering from sweet-tooth malaise.



TURON BONBON.
Marbled, caramelized white chocolate dome with banana filling and *turon* crunch bottom.



NEW BATCH. Hand-painted single origin bonbons at the cold kitchen.



CHOCOLATIER. Rose in blue chambray *Victoria Amores* smock.

MOTHER OF FOUR, FASHION muse of top designers and the chocolatier of *Victoria Amores* artisanal bonbons,

Rose Hudson continues to create couverture domes for the most discerning chocoholics. All these highly-prized wonders are sourced from cacao grown and processed in Bohol and then carefully crafted in her cold kitchen in Japan.

Rose was trained by Russian chocolatier Vladislav Pancha for chocolate bonbon making back in June 2018. In January 2019, she became a member of the Fine Chocolate Industry Association (FCIA); an organization focused on supporting fine chocolate professionals and promoting artistry and craftsmanship in producing premium chocolate products. She further developed her passion for chocolate by attending an extensive cacao program organized by FCIA held in Costa Rica last March 2019. She learned cacao cultivation, post-harvest processing and chocolate making.

In May 2020, Rose graduated from the Professional Chocolatier Program at Ecole Chocolat Professional School of Chocolate Arts and was certified as “Chocolatier” with full knowledge of cacao cultivation and processing, and scientific understanding of chocolate chemical structures. She continues to develop extensive recipes customized according to ethical and dietary choices, professional chocolate-making skills and techniques.

How did you come up with the brand *Victoria Amores*? *Victoria* was one of the ships from a fleet that brought the Portuguese explorer Ferdinand Magellan to Philippine shores. Magellan claimed the country for Spain. Colonialization lead

to a trading route between Mexico, where cacao was one of the prized commodities, and the Philippines. This circumstance is believed to have brought cacao to the Philippines and shaped Filipino chocolate culture. Meanwhile, Amores, which means love, is my maiden name. Thus, in this context, Victoria Amores implies the timeless love for chocolate.

What are your signature chocolate flavors? The brand specializes in making small batch, hand-painted chocolate bonbons that I formulate myself. I started off with some funky, unique shapes but now I adopted a classic dome shape from a Belgian mold. I created a chocolate bonbon which emphasizes that chocolate is gold. The Gold creation is a classic dark chocolate ganache incased in gold-leafed chocolate shell. Each of my bonbons have a unique flavor and distinct design but one of my signature bonbon has a galactic inspiration with “latik” flavored filling, thus its name “Galactic Latik.”

Victoria Amores is unique for its Filipino flavors, what are your best sellers? *Latik* (muscovado, coconut caramel ganache), *Puto Maya* (ginger-infused coconut ganache & puff rice white chocolate crunch), *Turon* (banana-caramel and *Turon* crunch), Mango Passion (a layer of passion pate de fruit plus a layer of mango cream coconut ganache), *Ube* (‘ube halaya’ and coconut cream ganache), *Chili-mansi* (spicy dark chocolate ganache and calamansi pate de fruit).

How and why did you start making chocolate bonbons? I love going to the “tabo sa banay” (Sunday market) whenever I visit my hometown Bohol. A few years ago, I saw sacks and sacks of cacao pods being sold in the market at a meager price. This cut-rate price got me concerned for the welfare of farmers knowing that cocoa is a high-value crop. On my next visit, I shared with them a box of Victoria Amores chocolate bonbons. They then realized

the value of their cocoa pods. Part of the brand’s initial advocacy was to make farmers recognize that they were growing fine-flavored cacao that should not be sold at a measly price in the market. I source all the beans from Bohol; my farm, and other trusty small farmers. I buy at a premium price. We have a small processing facility in the farm where we ferment, dry, roast and grind the cacao beans. The cacao mass in *tableya* tablet form is sent to Japan for further processing into chocolate bonbons. Making chocolate bonbons is a 4-day procedure excluding crafting the chocolate itself. The refining machine requires 36 hours to achieve the perfect particle size for a smooth, creamy texture.

You mentioned that your beans are sourced from your own farm in Bohol, is the source that important? Knowing where your food comes from is very important. My father planted cacao trees in the 80s to make *tableya* for family consumption. It is ingrained in our minds

that food tastes best if you have an input on how it is made. One should know what it is made of and where it comes from. As such, I make the couverture for Victoria Amores chocolate bonbons exclusively out of cacao beans sourced from our family farm and trusted farmers.

Who was the first person to love your chocolates? For whom would you create the last batch of bonbons? My husband Karl had his first taste and loved my chocolates. It was a colossal compliment considering his distinctive background in the hospitality industry. He gets presented with the highest quality food across different hotel brands, and is a very discerning food critic. For your second question; my last batch of bonbons will be for institutions that advocate women empowerment and inclusivity. At our farm, we maintain mostly female employees because I recognize that women are effective, productive, and are determined decision-makers in society. **E**





**TIRELESS
TROTTER**
by Butch Carungay

TOURISM OUTLOOK 2023

Why Cebu has much to look forward to in the coming year...

THERE IS MUCH TO LOOK forward to when it comes to Cebu's tourism prospects for 2023. Despite the devastating impacts of the COVID-19 pandemic and Typhoon Odette, the city's tourism stakeholders persevered, pivoted and persisted.

When the country's borders were still closed, local entrepreneurs shifted focus onto the local market and introduced new tourism products that were allowed to operate. A great example of this is the Cebu Highlands Corridor – which quickly expanded and evolved to meet the demand for fresh experiences in the serene peaks and valleys of the island's central spine.

When travel restrictions were finally eased in early 2022, Cebuanos had the gargantuan task of not only rebuilding human capacity for services but also the physical facilities that were wiped out during Odette. Fortunately, the transition to the new Marcos administration in the middle of last year was peaceful and the early policy decisions and political



Cebu-Cordova Link Expressway (CCLEX)

appointments were sanguine, steadfast and sophisticated.

Tourism was quickly emphasized as a pillar for post-COVID recovery with our very own Christina Frasco being appointed to lead the charge as the Secretary of the DOT. Many initiatives were quickly launched to promote the country, improve tourism infrastructure, refine the Filipino service and experience brand in addition to numerous longer term cross-cutting endeavors involving other national government agencies.

As of this writing, the Philippine DOT was just named by Routes Asia as the winner in the Destination category for its persistent efforts to promote the country and to and in partnering with airports and airlines to reinstate discontinued routes and secure new air services. Mactan Cebu International Airport was also named the best gateway in the under five million annual capacity category. These new accolades were in addition to the many awards that were garnered in 2022 by both the Philippines as a country and Cebu as an island.

Equally important are the number of foreign tourists that are returning to visit with 2022 arrival numbers exceeding initial targets by close to 60%. For 2023, the DOT is aiming for a near-doubling of last year's results to 5 million foreign arrivals. Cebu is expected to even exceed national projections as more airlines are currently servicing the Mactan Cebu International Airport than before the pandemic.



The Cebu City Tourism Commission (CCTC) has also been extremely active in introducing new events and have just released an impressive slate of activities for 2023 which encompass every single month of the year. The city is also poised to increase its MICE (Meetings, Incentives, Conventions and Exhibitions) capacity as the much anticipated NUSTAR Resort and Casino Convention and Banquet facilities open in the first half of 2023. The redevelopment of the Carbon Market is also well underway with interim facilities already delighting thousands. The first-ever National Museum in Cebu City is also set to open in the first half of the year. Multiple smaller scale developments have also recently launched or will be debuting very



soon that will only enhance the city's inventory of venues and experiences.

While overall tourism revenues may not return to pre-pandemic levels until sometime in 2024, the combination of sound national and local policy, competent and visionary leadership, improving and consistent demand and the Cebuanos' tenacious CAN DO attitude should usher in a new tourism golden age for our much-loved island. **E**



LESEATMORE
by Lesley Tan-Rice

GRAINS OF TRUTH

Lesley Tan-Rice sifts through a hate-turned-love relationship with *lugaw*, or rice porridge, and explores how this humble meal feeds the soul amidst time and change.

HAVE A CONFESSION TO MAKE: I used to dread eating lugaw or rice porridge. It was the equivalent to a “sick meal” – being force-fed lumps of watery rice for days until any signs of fever or stomach upset passed. Never in my four decades would I have guessed that I would now actively crave for it, especially during cloudy days or whenever I feel under the weather, or am just plain lazy. Oh, there are so many stretches of hours of this feeling of languishing. Perhaps it’s a result of pandemic sickness, a residue of the flu-like symptoms that made my muscles ache and clouded my brain? Or possibly a kind of manifestation of grief, because my mother used to make me porridge,

slow-cooked on a stovetop, until later on, when she used an electric rice cooker she purchased in Hong Kong, painted in her favorite seafoam hue with only two settings: cook and warm.

Whichever case it may be, whenever I slurp rice porridge and inhale the steam wafting from the slushy grains, I feel like I’ve been hugged from inside. It’s funny how I now crave for this simple meal of rice and water, when I used to shudder feeling the slop hit my tongue. My porridge preference is thicker texture, with chicken strips or minced pork, and a splash of sesame oil and soy sauce.

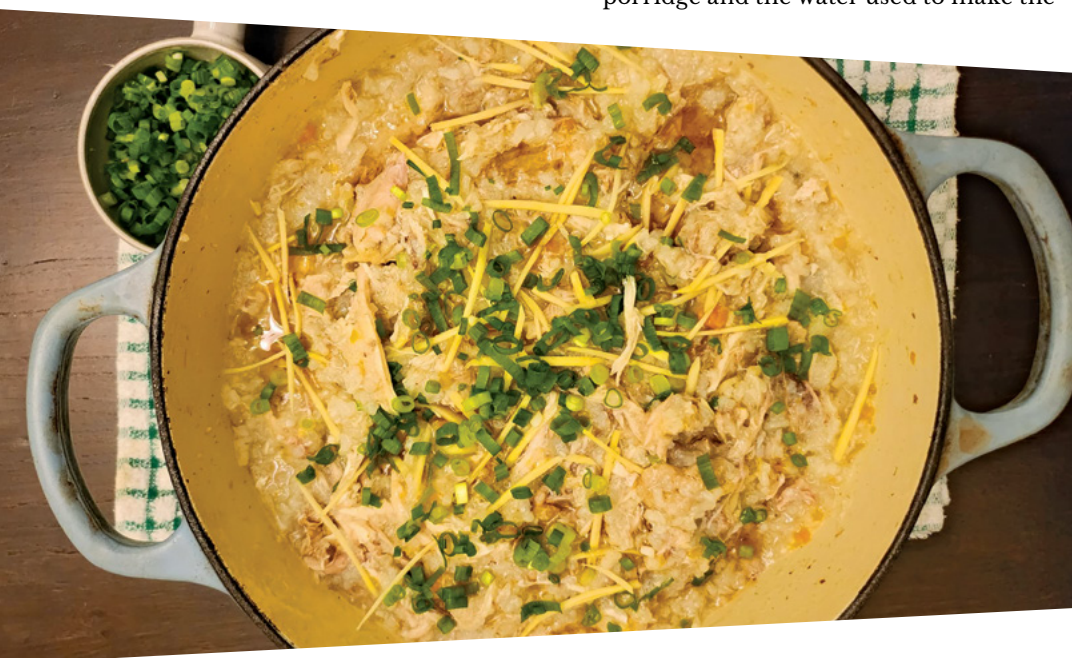
While we think of the popular term congee with Hong Kong-style rice porridge, the root word actually comes from the *Tamil kanji*, referring to the porridge and the water used to make the

porridge. Different communities around the world have their own version of gruel or a grain and water mash equivalent. In the Philippines, we have so many words for it: *lugaw*, *pospas*, *arroz caldo*, *goto*, even *chamorado* (a mix of hot chocolate with rice pudding). *Lugaw* is the umbrella term for rice porridge, used in most if not all island groups. *Pospas* refers to rice porridge with chicken. *Goto* is lugaw with beef tripe, a Luzon staple. *Arroz caldo* may be Spanish in name, but it still refers to the same rice porridge, with the addition of saffron or *kasubha* (safflower), to give the porridge a warmer tint.

Aside from rice, salt and water, the standard ingredients for *lugaw* include toasted garlic, chopped scallions or green onions, white pepper, thin ginger slices, and hardboiled egg. *Patis* or fish sauce is tossed in to taste, with a squeeze of calamansi. *Chicharon* (pork crackling) bits, *tokwa’t baboy*, or *kasubha* (safflower) may be added in too. For more flavor, one can substitute water with chicken broth (homemade is best) or add chicken bouillon to water for instant broth.

According to the National Commission for Culture and the Arts, *lugaw* is among the earliest documented Filipino food. Proof is in its listing in the 1613 dictionary *Vocabulario de la Lengua Tagala*, describing it as rice mixed with milk or water or both. In China, rice porridge, or *zhou* in Mandarin, dates back to 1000 BC during the Zhou dynasty, maintains cookbook author Eileen Yin-Fei Lo.

Lugaw can be paired with almost any kind of meat. Chicken is the most common in neighboring cultures. Fish, in particular seabass, cod, grouper, flounder,





or other fleshy white fish is a popular condiment in the Cantonese congee, known as *jook*. The Cantonese version is thick and velvety, and can also include minced pork, meatballs, fishballs, offals (such as chopped intestines, tripe, liver), or a combination of the aforementioned. The Japanese prefer salmon in their *okayu*, together with *umeboshi* (pickled plum) and *nori* (crisp seaweed). Koreans have their beloved *dakjuk*. Indonesia has its *bubur ayam* (chicken rice porridge), or *bubur ikan* (fish rice porridge). Thailand has *khao tom*, with ground pork, shrimp, spinach, garlic and ginger. Laos has *khao piak khao*. Both the Thai and Lao rice porridge have an extra layer and aroma of herbaceousness thanks to the ginger, onions, lemongrass and kaffir leaves included in the mix.

The humble and comforting porridge can be prepared in different ways, depending on the cultural tradition. Most recipes call for simmering the porridge for an hour, while pouring in stock or water according to one's preferred thickness, but according to the authors of *TheWoksofLife.com*, it's possible to cook congee within 20 minutes by washing the rice, draining it, and placing the washed grains in a sealed bag in the freezer for at least eight hours. It appears that the moisture in the rice freezes, expands, and breaks the rice kernel into tiny pieces to dramatically reduce necessary cooking time.

In most cultures around our region, congee or *lugaw* is served with long crullers or deep-fried doughnuts, twisted lengthwise and dunked in boiling oil. These savory crullers are also known as *youtiao* in Mandarin; *bicho* or *shakoy* in our local tongue. Our version is sprinkled with white sugar or dipped in thick condensed milk. Some restaurants in Manila like North Park use deep-fried mantou buns instead of crullers, with more watered down *condensada* to dip. Whether *youtiao* or *mantou*, these deep-fried bread chunks can sop up the porridge or be eaten on its own with various filling.

My memories of *shakoy* were from my *ah-ma*. As a frugal person, she would ration each oil-soaked, sugar-coated *shakoy* among the grandchildren, but I would sneak in more, to eat after having *lugaw* – yes, I ate these separately, as I thought the sweet and greasy *shakoy* was a treat, while *lugaw* was a punishment. Well, how incongruous is it now that I make my own *lugaw* to remember my childhood, to honor my mother and my grandmother, to make me feel like all is right in the world.

In a New York Times essay, Zoe Hu sums up how we feel when we eat congee (or its equivalent) in an eloquent yet pragmatic way: “Communities everywhere seem to each have their congee equivalent: porridge, grits, *mazamorra*. I don't put stock in many universals, but I do believe in the enduring combination of grain and water. I believe in human ingenuity in the face of hunger. And I believe that most people have a certain yearning for formlessness, for food that looks the way they want to feel: gooey, warm and capable of seepage through existence's most stringent boundaries.” **E**

WHERE TO GET YOUR CONGEE FIX:



IN SINGAPORE:

Mui Kee: 01-12 Shaw Centre, 1 Scotts Road
Hong Kong style congee, silky and smooth. The sliced garoupa congee is refreshing. For a traditional experience, get the century egg and shredded meat congee or the homemade pork meatballs. If you want to taste the *wok hei*, go for the threadfin belly.

Crystal Jade Palace: 04-19, Takashimaya Shopping Centre, 391 Orchard Road
This Crystal Jade branch gets quite full during weekends particularly during brunch. Go early and order the traditional sliced carp fish congee or the pork meatball or gibleet congee.

Old Shifu Charcoal Porridge: 58 Seng Poh Road, #01-17, across Tiong Bahru Food Market & Hawker Centre
Thick, smoky rice porridge cooked over charcoal. Order the mixed pork congee with minced and sliced pork, intestines and liver. Or the fish belly congee with some ginger chicken and *youtiao* on the side

IN CEBU:
Check out **Jang Soo Chon (Eel Restaurant)** in The Promenade Mactan right across Shangri-La Mactan. While the grilled eel is a must-try, another recommended dish is the *dakjuk*, with the *dukot* or scorched rice at the bottom scooped like a crepe on top.

FACTORY SHOPPING

Factory shopping in Cebu is quite an experience for both locals and tourists. Cebu has always been known for its vibrant design industry, and factory shopping offers the opportunity to find unique buys on a wide range of items.

Located on Mactan Island are several export processing zones that manufacture items from Italian furniture, upscale German fashion jewelry, to branded apparel. Unfortunately, the products are not available to the public. However, a once-a-year sale around Christmastime is when some factories unload their overruns minus the labels, which is something to look forward to.

Here are some not-so-secret shopping stops for Made In Cebu items. Be forewarned that all of them are in out-of-the-way places, but the sleuthing would be very worth it!

CORDOVA SASTRES

Due to the numerous clothing export manufacturers found in Mactan, there are many skilled dressmakers in the area and a ready source of textiles, mostly jersey. Sastres is the vernacular for

dressmakers. In Cordova, located on the southern tip of Mactan Island, several entrepreneurial sastres are peddling very well-priced clothes from as low as P400 for a dress. The addresses change all the time, so best to search under Cordova Mactan dressmakers online.

FERIMAR This well-established resort fashion brand is worth the stop for better quality outfits and accessories. Located just before Marco Polo Hotel, in the area known as Nivel Hills, this by-appointment-only outlet is open from Monday to Saturday. Good finds include bangles and native bags to go with the kaftans. Please call (032) 415 6733.



Dressmakers
in Cordova



Ferimar



Nature's Legacy

NATURE'S LEGACY Long a strong proponent of using sustainable materials, think corks and coconut husks, Nature's Legacy prides itself on material innovation. Their showroom feature homewares and furnishing on the main level, while the upper deck carries fashion accessories. Nature's Legacy is an exporter, so most of their stuff for sale is over-runs unless it is made to order. *By appointment only, please call (032) 425 8814 or 416-0210. Area 77, P. Remedios Street, Banilad, Mandaue City*

ZAI DESIGN HIVE This company is the latest incarnation of one of the pioneers of the fashion accessories industry and has been exporting to Australia, Japan, Europe and the US since the 70s. It



Zai Design Hive

has won multiple awards worldwide for their design excellence, meticulous craftsmanship and innovative use of materials. The product range has since been expanded to include souvenirs and home objects that the company primarily sells in the Mactan Cebu International Airport. Walk inside Aladdin's cave to score some seriously eclectic baubles, bling and trinkets! *By appointment only, please call Melinda at (+63) 920 590 7282. Zai Design Hive, Aries Compound, Sangi New Road, Lapu-Lapu City*

JAMES DORAN-WEBB STUDIO

If driftwood is your thing, search for this delightful workshop owned by a Brit, James Doran-Webb. He does fantastic things with driftwood. An owl, a rabbit, or a leaping horse that's bigger than life size. But that's not all. He also has lampshades, home knick-knacks, and many more. Be prepared to pay for extra luggage if you do find his studio in Mandaue City. His creations make one-of-a-kind souvenirs that are hard to beat! *By appointment only Monday to Friday, please call Dinah at (+63) 923 701 1696 and ask for directions.*



James Doran-Webb Studio

PROFOOD GALLERY For food shopping, it's good to visit the source. One of the biggest exporters of dried mangoes, Profood International Corporation, is a byword in dried fruits. They make the popular Philippine Brand foods and send it worldwide, including to shops like Costco in the US. Visit their food mart and get anything mango — green mango balls, mango juice, among others. It's the perfect shopping stop if you're looking for a taste of the island. *V. Albano Street, Maguikay, Mandaue City. Open Monday to Friday, 9 am to 5 pm. Telephone number (032) 520 9349*



Profood Gallery



MARKET CONFIDENTIAL

Carbon is still a bustling place today, just as it was then.

by **ELIZABETH SANTIAGO** photography **PABLO S. QUIZA**



I decided to spend time to see what Carbon is like these days and was pleasantly surprised. Everything was new — the place now looked like a park with a huge Santo Niño shrine in the center. The market stalls were no longer where they used to be and had been moved further down. The old wet market I was familiar with is now called The New Carbon Market.

Curious and eager to explore, I wanted to check the prices and see how far my limited budget would go. My market tour started at the fresh fruits section. There were many kinds to choose from, locally grown fruits like bananas and papaya and imported fruits like grapes, oranges, and apples. I bought some luscious ripe Cebu mangoes to bring home, which cost P110/kilo. Stopping for a drink, fresh buko juice was priced at P35/buko. I continued wandering around and suddenly became hungry at the sight and smell around me. It was hard to resist popular Cebuano street food. So I sat down and joined others and had a late *pungko-pungko* lunch of fried chicken (P30/piece), chicken proven or chicken skin (P25), and a hotdog (P25/stick). I treated myself to ube ice cream for dessert (P20/cone).

Continuing my market walk, I headed to the flower stalls, where I bought a bunch of red roses (P100/dozen) and one large sunflower (P80/stem). The market also sells handicrafts, and Cebu makes some of the best

A TRIP TO THE WET market is part of the daily routine of many households. In the heart of Cebu City, Carbon Market is where you will find all your kitchen needs, from the freshest ingredients of farm produce, spices, and even cooking utensils. It's also where you'll get the best prices in town for anything and everything.

Easily accessible, it is the city's largest public market and the oldest

one. Referred to as Carbon by locals, its name comes from being the area where a coal depot was located in the 19th century. Cebu once had a railway system from the southern town of Argao to Danao City in the north. These trains were run using coal, or Carbon, in Spanish.

The historical market has recently undergone a major makeover and is being redeveloped into a commercial, heritage, and cultural district to showcase the best of Cebu.

handwoven products. A native rattan basket (P120) and a woven jar (P280) were great bargains. Further on, I spotted an excellent pasalubong item of a handmade ukulele (P120). The public market also sells clothes for all occasions. Here you'll find clothes and casual wear for adults and kids. A pair of slacks for only P280 was my final treat for the day.

Feeling tired but completely satisfied, I wrapped up my market adventure and headed back home, happy with all my purchases. Carbon Market is truly a shopper's paradise. If you have never been, it's a must-see destination. And for those who live in Cebu, it's time you revisit Carbon.

CEBU'S AYERS LECHON

Ayer's Lechon, a local favorite for take-out whole *lechon*, is a fast-growing restaurant with traditional charcoal-grilled dishes like Regular Lechon, Spicy Lechon Belly, Kinutichillo, and Frozen Deep Fried Lechon. In addition to their main menu, they serve reasonably-priced tipid meals, super meals, family combos, and *ayuda* meals. Hall of Fame: Most Trusted Lechon Maker in Metro Cebu 2014 and 2015, awarded by Global Management Excellence A.

*Main Office Gate 777 Gov M Cuenco,
across Cebu Country Club
FB: Cebu's Ayers lechon | IG: ayerslechoncebu
www.ayerlechon.com
(+63) 927 440 6891 or 922 826 8133*

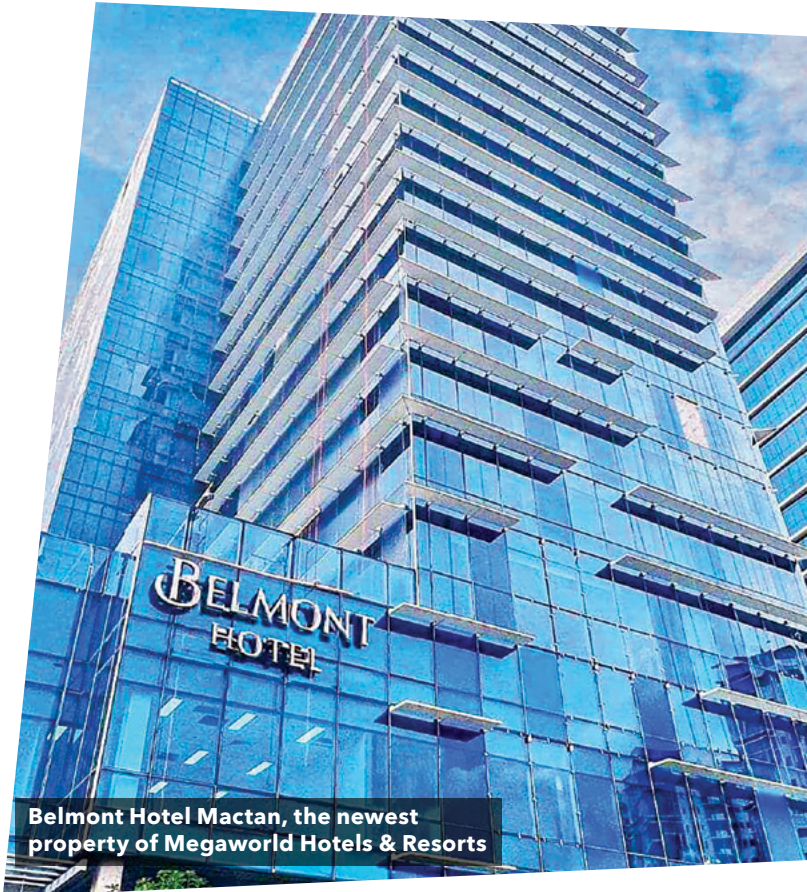


YOUR GARDEN CENTER IN THE CITY



We sell plants, pots, tools and provide a relaxing ambiance for those who wish to enjoy the food and drink at Nimo Brew.

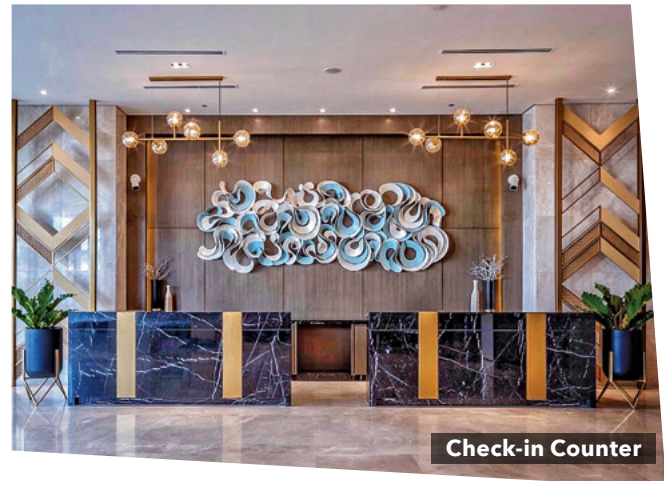
Open Everyday 9am-6pm
Casanta-Soong Rd., Mactan, Lapu-Lapu City | 0917 317 5892 | sales@cebuplantcompany.com



Belmont Hotel Mactan, the newest property of Megaworld Hotels & Resorts



Deluxe Twin Room



Check-in Counter

BUSINESS WITH PLEASURE

BELMONT HOTEL MACTAN

Guests arriving at the Mactan Cebu International Airport will only take 15 minutes to reach Belmont Hotel Mactan Newtown, located at the heart of the island's lifestyle and business hub, the Mactan Newtown Township by Megaworld. The township has several dining options, coffee shops, and convenience stores alongside mixed-used buildings like BPOs and residential towers. A beachside walk and shopping mall will also rise soon. Located near the popular tourist spot of the Mactan

Shrine Park where the iconic 20-meter statue of Lapu-Lapu stands, it is also close to the resort communities of Punta Engano and Maribago.

Belmont Hotel Mactan is the second hotel at Mactan Newtown Township. The first one opened in 2019, its sister hotel, The Savoy. With 550 rooms inside a 20-story glass building, the brand new Belmont Hotel boasts a modern industrial design. The business amenities are at par with other international chains — food outlets that include the all-day-dining Belmont

Coffeeshop, Zabana Bar beside the front desk and the Float Bar. There are four function rooms in the second level, while in the 3rd floor, the hotel provides a swimming pool and a fitness centre for those looking for an active lifestyle.

For a limited time, Belmont Hotel Mactan Newtown offers a soft opening overnight rate of Php 3,998 in superior deluxe rooms with breakfast for two. Book your stays now through www.belmontmactan.com.ph, or call (032) 520 4100 for inquiries or email info@belmontmactan.com.ph.

OAKRIDGE BUSINESS PARK

OAKRIDGE BUSINESS PARK

A.S. Fortuna Street is a busy artillery that connects the city of Mandaue to Cebu City. This once industrial area is now the site for several lifestyle establishments and residential towers.

Amidst this street, Oakridge Business Park is a sanctuary from the bustle of traffic. With refreshing open spaces landscaped to serve the pedestrians, this pet-friendly park is a

favorite stop among locals because of its diverse offerings. Once you enter the complex, fronted by a Starbucks, you can find several restaurants, a grocery, a chapel with regular mass schedules, and a salon surrounded by low-density office buildings. Further down the road, Oakridge Pavilion is a modern tent ideal for big or intimate events.



WHAT'S INSIDE OAKRIDGE BUSINESS PARK?

COFFEESHOP/PASTRIES/

MILKTEA

Starbucks
Bricklane Doughnuts
10 Dove Street
Chachago

BABY STORE

BaoBao Babies

SALON

Piandre Salon (Hair&Nails)
New Lounge (Lash)

BANK

Metrobank

PHARMACY

Watsons

FOOD KIOSK

Quickly
Good Day Croffles
LowCal Salad + Wraps
Thirsty Fresh Juices & Shakes
Manong's Butterfry
House of Lechon
Potato Corner
Happy Lemon
Turks

FOOD KIOSK

Koala Tea
Diki Takoyaki
Horizon Café
Oakridge Executive Club
(for members only)

TELECOM

Converge

RESTAURANT

Bánh Mì Kitchen
Mimosas: Brunch x Bevvies
Harina by Mimosas
Bar Pintxos
Ramen Yushoken
Sunburst Fried Chicken
Samgyupsalamat

HEALTH CLINIC

Keralty Clinic Oakridge

BEAUTY/DERM CLINIC

Regenestem

GROCERY

The Marketplace

GYM/FITNESS

Anytime Fitness
Corner Crew

FIRST STOP: CEBU'S AWARD WINNING AIRPORT

Mactan-Cebu International Airport is a gateway to the beautiful province of Cebu, Philippines. It is not only known for its stunning beaches and historic landmarks but also for its delicious food offerings. Mactan Airport is home to a range of dining options catering to all travelers.

Bo's Coffee is one of the most popular dining spots at Terminal 1, the domestic airport. The chain originated from Cebu and offers a range of hot and cold beverages, including local coffee blends. Starbucks also maintains several outposts inside. For those looking for local taste, Cafe Laguna is an excellent choice. This restaurant serves Filipino cuisine, including classic dishes like *lechon kawali* and *bistek tagalog*. Tsim Shat Tsui serves small meals like dim sum. For quick snacks, Dunkin' Donuts and Jollibee outlets offer a range of fast food options, including burgers, fried chicken, and of course, donuts.

At Terminal 2 departure area, Coffe Bean and Tea Leaf is a reliable coffee stop while Asian Kitchen and Nippon Ramen are a hefty pre-flight meal choices. The Plaza Premium Lounge for members and premium passengers offers a range of hot and cold dishes, pasta, salads, and a selection of alcoholic and non-alcoholic beverages.



IN SEARCH OF PIZZA

Pizza is a beloved comfort food, and in Cebu, it is celebrated in all flavors. There is something for everyone, from classic cheese pizza to more adventurous combinations that include pineapple and Chinese ham instead of pepperoni.

One of the newest pizzerias in the city is **Domino's Pizza** (Pacific Mall and at Gen. Maxilom Ave near Fuente Osmena). The US-based restaurant gives the existing **Sbarro** (SM City, Ayala Center Mall, SM Seaside Mall, Robinson's Fuente Mall), **Pizza Hut** (Ayala Center Mall, Gaisano Country Mall, Parkmall, Pacific Mall), and **Shakey's** (SM Seaside Mall, SM City Mall, Ayala Center Mall), great company.

However, local pizza chains also give these international brands strong competition - **Greenwich** (Pacific Mall, SM City Consolacion, SM City, Ayala Center Cebu, Raintree Mall) with their popular Hawaiian Overload and **Yellow Cab** (Banilad Town Center, Ayala Center Mall, SM Seaside Mall), famous for their Meatlovers pizza. Then, there's everyone's favorite **S&R New York Style** pizza. At P99/slice, it is reasonably priced and generously sized. There are three branches in Cebu—at SM City Mall, Ayala Center Mall, and a stand-alone branch at Cardinal Rosales Avenue. They are also available at the for-members-only S & R warehouse store in the North Reclamation area.

For a more artisanal pizza made fresh with premium ingredients, try **Asmara Urban Resort** at Paseo Saturnino, Banilad. Their pizza crust is perfectly chewy crisp, oozing with melted cheese and served piping hot, as only the Italian owner, Carlo Cordaro, can concoct. Try the popular 4-cheese pizza or the white truffle pizza. There's also **La Gondola** at the Waterfront Hotel and Casino where they serve mouth-watering Diavola pizza sprinkled with salami and black olives in a bed of mozzarella. For something less flashy, **Pizzeria Michaelangelo** at One Paseo serves a reliable pizza margherita.



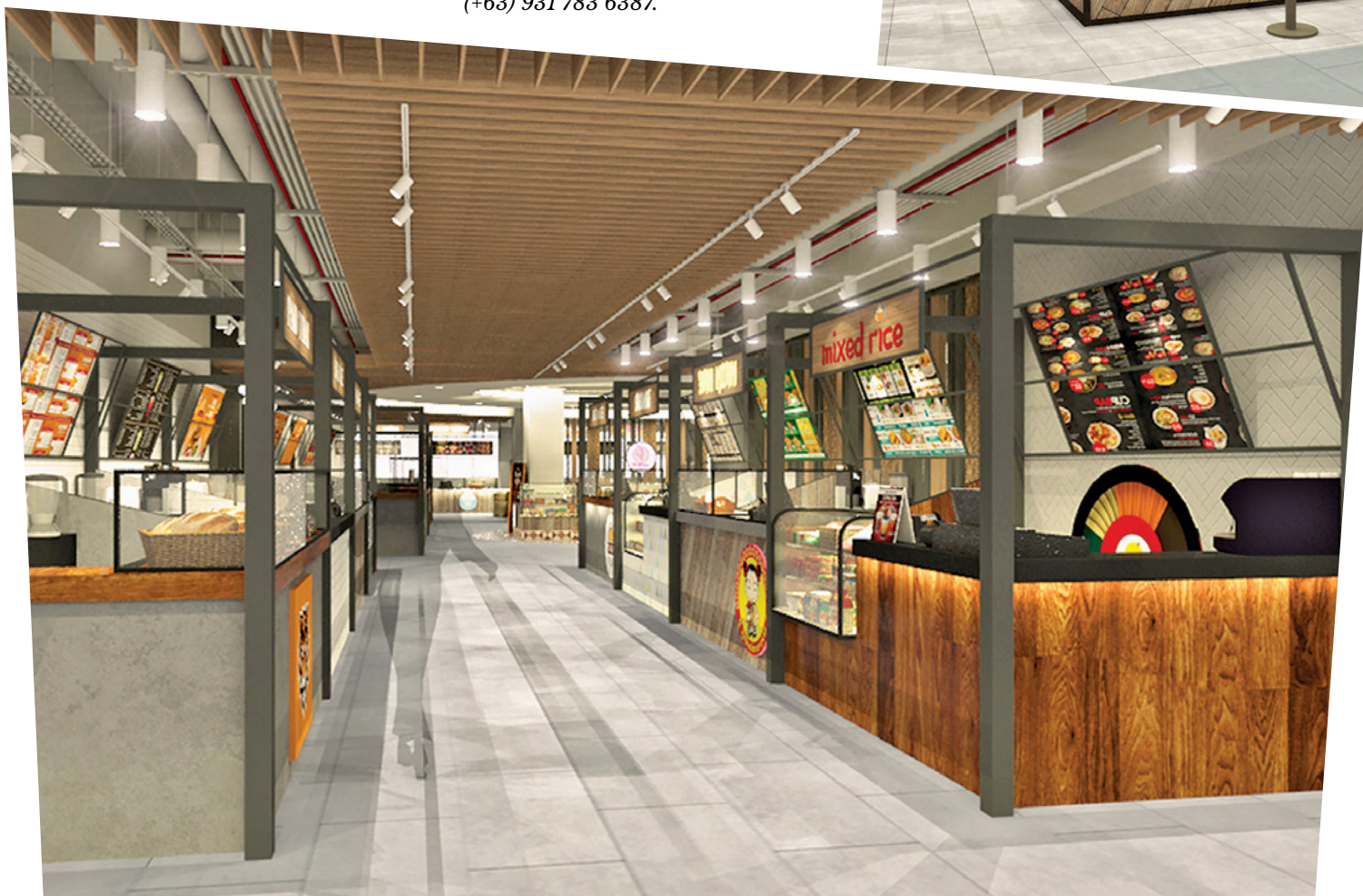
RESTAURANT INCUBATORS

THE KITCHENS AT EAST GATE

The popular concept of shared kitchen space has finally found a home in Cebu. For budding chefs or entrepreneurs, The Kitchens at East Gate is revolutionizing the way food businesses operate by bringing the concept of cloud kitchens to Cebu. Kitchen kiosk spaces range from 8 sqm to 23 sqm. With less investment required, a shorter launch time, and

all of the convenience of an online delivery system, this concept makes doing a start-up fast and easy.

More than a food lab, The Kitchens at East Gate also take pride in their Sit and Dine option in a well-defined eating area. It is located on the corner of Cardinal Rosales Avenue and *Pope John Paul II Avenue, near Cebu City's central business districts. For more information, please call Mario Carbon at (+63) 931 783 6387.*





1Nito Tower Food Lounge



Lot23 Food Park



Carbon Night Market



Gaslamp District Busay



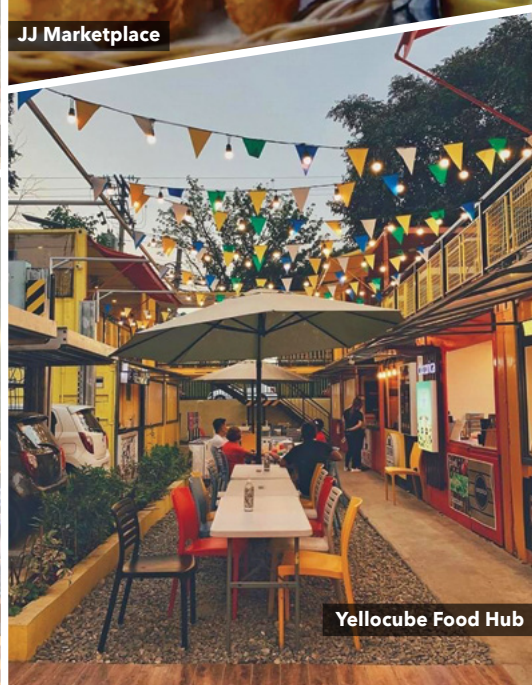
JJ Marketplace



Queensland Manor Food Park



Mercado de Mactan



Yellocube Food Hub



CCLEX Tropical Food Park



Sugbo Sentro

FOOD PARKS

No doubt Cebu is a food haven. And the nearest food park can't be too far away. Sitting around a table and sharing good food and good stories is what food parks are all about. Explore and check out these popular ones and find deliciously affordable meals, beverages and some unique food concepts.



Sugbo Mercado Skypark



IL Corso Food Yard

1. INito Tower Food Lounge

Basement, INito Tower, Archbishop Reyes Ave., Lahug, Cebu City
10:00am to 11:00pm

2. Carbon Night Market

M.C Briones St., Ermita, Cebu City
Friday to Sunday
5:00pm to 11:00pm

3. Gaslamp District Busay

Don E Osmeña, Lower Busay, Cebu City
Monday to Sunday
6:00am to 11:00pm

4. IL Corso Food Yard

IL Corso Lifemalls, South Road Properties (SRP), Cebu City
Monday to Sunday
11:00am to 9:00pm

5. JJ Marketplace

M.L Quezon Ave., Mandaue City
Monday to Sunday
8:00am to 11:00pm

6. Lot23 Food Park

Hernan Cortes St., Subangdaku, Mandaue City | Monday to Sunday
4:00pm to 12:00mn

7. Mercado de Mactan

Soong, Mactan, Lapu-Lapu City
Wednesday to Sunday
4:00pm to 12:00 mn

8. Queensland Manor Food Park

F. Rahmann St., Cebu City
Monday to Sunday
11:00am to 10:00pm

9. Sugbo Mercado

Garden Bloc IT Park, Cebu Business Park and Skypark
Wednesday to Sunday
4:00pm to 12:00mn

10. Yellocube Food Hub

2Wilson Place, Wilson St., Lahug, Cebu City
Monday to Sunday
10:00am to 9:00pm

11. CCLEX Tropical Food Park

CCLEX beside the toll fee area
Opens Daily | 8:00am to 10:00pm

12. Sugbo Sentro

IT Park, Across Waterfront
Monday to Saturday
10:00am to 12:00mn

A CUT ABOVE THE REST

LA CARNE

Steak lovers, rejoice! Our fave premium meat deli and steak bar, La Carne, has just introduced Braveheart Black Angus Beef that is sure to take your taste buds on a flavor journey like no other. This American brand emphasizes taste, quality, trim and consistency to satisfy even the most discerning steak connoisseur.

Braveheart Beef starts with cattle born on family farms in the U.S. and raised in the Midwest with an emphasis on humane practices, 100% grain-based feeds, and sustainability. The cattle are sourced within 200 miles of the packing facility to reduce both stress on the animal and minimize the carbon footprint. Processing then takes place in state-of-the-art facilities that focus on quality and consistency. The beef also comes from lighter carcasses weighing an average of 850 pounds or less, which creates ideal steak sizes.

During the tasting at La Carne, we were treated to three kinds of beef starting with Braised Bone-in Short Ribs, next was a Pan-Seared Short Loin,



and finally, a sumptuous Rib Eye Roast. Classic sides such as Garlic Mashed Potatoes, Grilled Vegetables, Sautéed Mixed Mushroom and Creamed Corn were served along with a generous pairing of premium California wine.

Representatives from PYC Foods Corporation – the Philippine distributor of Braveheart and the company behind many new and exciting food concepts in Poblacion, Makati, such as One World

Deli, Café Fleur, Saw Saw, and Pardon My French – were also on hand to explain the range better and answer questions from the eager invitees. It truly was an intimate and memorable night full of fun, flavor and fervor.

*Located at the ground floor of 88th Avenue Building, Banilad • FB: lacarnecebu
www.lacarne.ph*

THE HOUSE OF LECHON

Lechon, as the name of the restaurant clearly states, is the star in this dining outlet. But more than that, we wanted a restaurant where all our customers can instantly feel at home, and genuinely welcomed, the owners state. House of Lechon first opened its doors in 2015, and has since become a popular destination for visitors looking for the ultimate Cebuano celebratory and comfort food. Their *lechon* is inspired by

the noted Carcar *lechon*, which is slightly salty and garlicky from pork drippings. Other popular dishes to order are their Garlicky Baked Scallops, *Sinigang na Tangigue* and *Lechon Sisig*.

House of Lechon

*Corner Acacia Street, Corner Tojong Street,
Brgy Kamputhaw, Cebu City*

Hours of Operation: 10AM - 9PM

Delivery available

Mobile/Viber : (+63) 916 662 0163

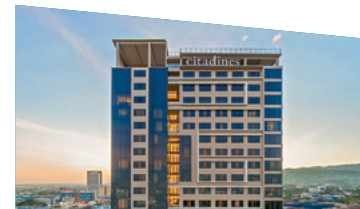


eatz cebu

HOTEL DIRECTORY



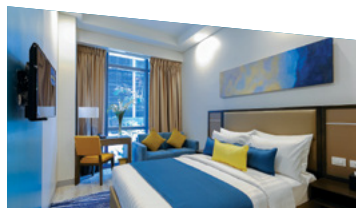
CLUB SERENA RESORT
Brgy Saavedra, Basdako, Moalboal,
Cebu 6032 Philippines
63 917 872 6367 | @clubserenaresort
Rating: ★★★★★



CITADINES
Baseline Center, Juana Osmeña St,
Cebu City, Cebu | 6332. 8550 3200
www.discoverasr.com
Rating: ★★★★★



NUSTAR RESORT & CASINO
South Road Properties, Cebu City
6000 Philippines
6332. 888 8282 | www.nustar.ph
Rating: ★★★★★



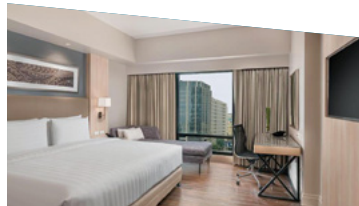
**SAVOY HOTEL MACTAN
NEWTOWN**
@savoymactannewtown
reserve@savoymactan.com
www.savoyhotelmactan.com
Rating: ★★★★★



RADISSON BLU HOTEL CEBU
Serging Osmeña Blvd., corner Juan
Luna Ave. Mabolo, Cebu City
6332. 402 9900 / 505 1700
reservations.ceb@radisson.com
Rating: ★★★★★



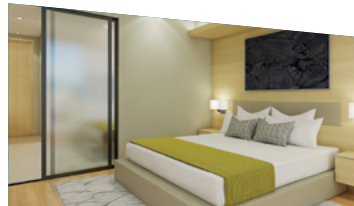
MARCO POLO PLAZA CEBU
Cebu Veterans Drive, Cebu City
6332. 253 1111
hospitality.ceb@marcopolohotels.com
Rating: ★★★★★



SEDA CENTRAL BLOC CEBU
Padriga Street, Apas, Cebu IT Park
6332. 410 88991
www.sedahotels.com
Rating: ★★★★★



bai HOTEL CEBU
Ouano Ave., South Special
Economic Administrative Zone.
Mandaue City
6332. 342 8888
Rating: ★★★★★



THE SUITES AT GORORDO
Gorordo Ave, cor Archbishop Reyes
Ave, Cebu City
63 917 849 4600
corporate@worldwidecentralproperties.com
Rating: ★★★★★



DUSIT THANI
Punta Engaño Road, Mactan Island,
Lapu-Lapu City
6332. 888 1388 | www.dusit.com
Rating: ★★★★★



JPARK ISLAND RESORT
M.L. Quezon Highway, Brgy.
Maribago, Lapu-Lapu City
6332. 494 5000 | FB: /jparkislandresort
Rating: ★★★★★



SHANGRI-LA MACTAN CEBU
Punta Engaño, Lapu Lapu City
6332. 231 0288 | @shangrilamactan
Rating: ★★★★★



**MARIBAGO BLUEWATERS
RESORT**
Buyong, Maribago, Lapulapu City
6332. 263 4410 | @bluewater.maribago
Rating: ★★★★★



**WATERFRONT HOTEL &
CASINO CEBU CITY**
1 Salinas Drive, Lahug, Cebu City
6332 232-6888 | @waterfrontcebucity
www.waterfronthotels.com
Rating: ★★★★★



IL PRIMO

NUSTAR Resort and Casino
South Road Properties, Cebu City
6332. 888 8282 | www.nustar.ph
Price: PPP | Decor: ★★★★★



MIRA

Club Serena Resort, White Beach, Brgy
Saavedra, Basdako, Moalboal, Cebu
63 917 872 6367 | @clubserenaresort
Price: PPPP | Decor: ★★★★★



COWRIE COVE

Shangri-La Mactan, Cebu
Punta Engaño, Lapu Lapu City
6332. 231 0288 | @shangrilamactan
Price: PPPP | Decor: ★★★★★



MISTO

Seda Central Bloc Cebu, Padriga Street,
Apas, Cebu IT Park | 6332. 410 88991
www.sedahotels.com
Price: PPP | Decor: ★★★



BENJARONG

Dusit Thani, Punta Engaño Road,
Mactan Island, Lapu-Lapu City
6332. 888 1388 | www.dusit.com
Price: PPP | Decor: ★★★



TWILIGHT ROOFDECK

bai Hotel Cebu, Ouano Ave. corner C.D.
Seno St. City, Mandaue City
6332. 342 8888 | www.baihotels.com
Price: PP | Decor: ★★★



TALES AND FEELINGS

F. Ramos St. & V. Ranudo St., Cebu City
63 995 895 5429 | @talesandfeelings
Price: PPP | Decor: ★★★★★



FERIA

Radisson Blu Hotel Cebu
Serging Osmeña Blvd, Cebu City
6332. 402 9900 / 505 1700
reservations.ceb@radisson.com
Price: PPP | Decor: ★★★★★



BLU BAR & GRILL

Marco Polo Plaza Cebu
Cebu Veterans Drive
6332. 253 1111
hospitality.ceb@marcopolohotels.com
Price: PPP | Decor: ★★★★★



THE PIG & PALM

MSY Tower, Pescadores Road, Cebu
Business Park, Cebu City
6332. 255 8249 | www.thepigandpalm.ph
Price: PPP | Decor: ★★★★★



BAR PINTXOS CEBU

Unit 1 101-B OITC-1 Oakridge Business
Park, A.S. Fortuna St. Mandaue City
63 927 364 3049 | @barpintxoscebu
Price: PP | Decor: ★★★★★



OAKRIDGE EXECUTIVE CLUB

12/F Oakridge I.T. Center 2, Oakridge
Bussiness Park, 880 A.S. Fortuna Street,
Banilad, Mandaue City
6332. 354 3732 | www.oakridge.com.ph
Price: PP | Decor: ★★★★★

RESTAURANT ROW



EZ EATS

80 F. Ramos St., Brgy. Santa Cruz,
Cebu City 6000 Philippines
63 917 318 8383 | @ezeatscebu
Price: PP | Decor:★★



BOCA

2 Albaño Subdivision, Mandaue City,
6014 Cebu Philippines
63 919 815 5977 | @bocacebu
Price: PPP | Decor:★★★★★



CHING HAI

Jpark Island Resort
Maribago, Lapu-Lapu City
6332. 494 5000 | @chinghairrestaurant
Price: PPP | Decor:★★★★



AYAME SEASIDE TALES

IL Corso Lifemalls. South Road
Properties, Cebu City
63 991 452 5888
@Ayame Japanese Restaurant
Price: PP | Decor:★★★★★



NONKI

219 A.S. Fortuna St. Bakilid, Mandaue City
6332. 505 9858 | www.nonki.ph
Price: PP | Decor:★★★★



CAFE LAGUNA

Ayala Center Cebu, Cardinal Rosales
Avenue, CBP, Cebu City
63 917 590 3662 | www.lagunagroup.ph
Price: PP | Decor:★★★



NIMO BREW

Casanta-Soong Road, Casanta, Mactan,
Lapu-Lapu City | 6332 239 4126
@nimobrew | hello@nimobrew.com
Price: PP | Decor:★★★



THE COVE

Maribago Bluewaters Resort
Buyong, Maribago, Lapulapu City
6332. 263 4410 | @bluewater.maribago
Price: PPP | Decor:★★★



PUKOT KITCHEN

10 Adelfa St, El Dorado Subdivision,
Banalad, Cebu City
63 905 231 9525 | @pukotkitchen
Price: PP | Decor:★★



CRABPRO CEBU

Datag Baybayun, Maribago
Lapulapu City
63 915 037 5265 | @crabprocebu
Price: PPP | Decor:★



TRADEMARK CEBU

88th Avenue, Gov. M. Cuenco,
Banalad, Cebu City, Philippines
63 917 123 7387 | @trademark_cebu
Price: PP | Decor:★★



ENVY COCKTAIL LOUNGE

The Gallery, Pope John II Ave.,
Mabolo, Cebu City
63 919 004 2473
@envycocktailbarlendlounge
Price: PP | Decor:★★



X MARKS THE SPOT

HQ Hostel Rahmann St., Cebu
City 6000 Philippines
63 917 519 4989
@xmarksthespotcebu
Price: PP | Decor:★★

SUROY SUROY SUGBO



A tourism program of the Cebu Provincial Government, Suroy Suroy Sugbo offers local and foreign visitors a scenic bus tour around the whole island of Cebu. Translated to mean “wandering in Cebu,” this tourism initiative was launched in 2005 by Cebu Governor Gwendolyn Garcia with the support and cooperation of participating local government units (LGU).

text and photos by **VANESSA AMMANN**

MAKING A COMEBACK after two years of the pandemic lockdown, the Suroy Suroy Sugbo project aims to further boost tourism by promoting each Cebu town and showcasing its attractions and products. The program has five main parts, namely the Southern Heritage Trail, Northern Escapade, Enchanting

Camotes, Midwest Trail and Urban Tour. The Northern Escapade 2023 tour covering 15 localities was an exciting 3-day adventure, even for a longtime Cebu resident like me. A long line of air-conditioned buses parked beside the Cebu Provincial Capitol building were ready to board the 800 participants who had signed up for the tour, including 400 *balikbayans*, as well as foreign

and domestic tourists. The tour guide assigned to each bus had 2 assistants on hand to attend to the passengers and ensure everything ran smoothly. In addition, a local guide (oftentimes a public school teacher) from the next town on the itinerary would hop on to give a brief history and highlights of their town to share a glimpse of what to expect when we step off the bus.

DAY 1

CAPITOL Enthusiastic excursionists, including myself, assembled at the Capitol by 6 AM for our bus assignments and the orderly distribution of Suroy Suroy Sugbo loot bags. The thoughtfully-put together bag held essentials like a sun visor, umbrella, rubbing alcohol, and even a spare eco bag for all the souvenirs and goodies we would pick up along the way. Also inside was a copy of EATZ Cebu quarterly magazine, the handy guide to Cebu's dining scene.

CONSOLACION First stop on our northern adventure was the coastal municipality of Consolacion. Disembarking from the bus at the Region VII Police Training Center, we each received a sarok, a wide-brimmed conical hat made of thin bamboo strips and dried banana leaves that farmers of this once agricultural town used to protect themselves from the harsh sun and rain. The town celebrates the Sarok Festival in October, a colorful parade of street dancing showcasing this handmade bamboo hat and its many uses. Welcome honors for Gov. Garcia and entourage with a display of drills were given by the police trainees. As the early morning start had most of us skipping breakfast, we obliged and eagerly accepted the *painit* (light snack) of local delicacies, sweet mangoes and delicious tablea. To our big surprise and delight, we were then ushered to a covered court where a full spread of fiesta food had been prepared for us which even included *lechon*!



THIS PAGE Welcome dancers greet guests at the Police Regional Training Center in Consolacion; warm welcome *kakanin*; Live Sarok weaving, which they gifted each SuroySuroy guest; Cornucopia of local dishes and delicacies; *Manok Bisaya* and *puso* (hanging rice).



COMPOSTELA After the hearty meal we were off to Compostela where a festive atmosphere met us at Cascade Nature Park. Spread out around the park's open grounds were bamboo stalls representing each of the town's 17 barangays. A walk-through of the exhibits showed various local products such as Compostela's specialty *queseo*, a white cheese made from fresh carabao milk. Another booth demonstrated on the spot how to make *silhig lanot*, a soft broom of palm fibers. Guests were treated to more eats then entertained by a cultural show of dances and local songs.

CARMEN The sightseeing tour had also turned into food trip as it seemed we were forever eating. And it was no different when we reached Carmen where lunch was a seaside event. The town celebrates its own Sinulog sa Carmen festival on the fourth Sunday of January and marks its 50th anniversary this year, making it even older than the bigger festival of Cebu City. Governor Gwen, as Cebuanos call her, joined other dancers and offered the traditional Sinulog dance ritual honoring the Santo Nino image during our Carmen stopover.

Some delicacies we tried were the freshly-made cassava crackers and a sticky rice cake that looked so familiar but made with an interesting twist, the blue biko. The Cebu Safari and Adventure Park finds its home in Carmen and visitors had the chance to see some of its colorful birds who gladly perched on guests' arms for a photo op.

TABOGON An exhilarating welcome of beating drums met us upon our arrival at Seaside Park in Tabogon. Overlooking the waters with a view of the boardwalk, tents with colorful buntings created

a fiesta-like atmosphere and provided good shade as we watched the short cultural presentation. Food stalls offered native treats like *ube champorado*, *chicharon*, organic coco vinegar, farm produce and baskets made by the locals were displayed. Many local residents also came to meet and greet the governor who headed the group of out-of-towners.

DAANBANTAYAN Local officials of Daanbantayan greeted us at the historic Sta. Rosa de Lima Parish Church whose original façade has remained since the church's completion in 1886. At the Sunset Park just down the road, booths serving the town's native delicacies and a cultural presentation were prepared for us. Its open air park is the perfect place to catch an unobstructed view of the setting sun.

Situated at the northernmost tip of Cebu Island, Daanbantayan's sandy white beaches and clear waters make it an attractive destination for tourists. The tiny island of Malapascua nearby

is a diver's paradise because of its rich marine life and the daily sightings of thresher sharks.

MEDELLIN The day's final stop was Medellin where we parked at a most unusual place - the Medellin Bamboo Forest, which was all lit up for our hosted dinner that evening. A manmade forest located in a sugarcane plantation, it is a relatively new attraction for the agricultural northern town which is known as the Sugar Bowl of Cebu.

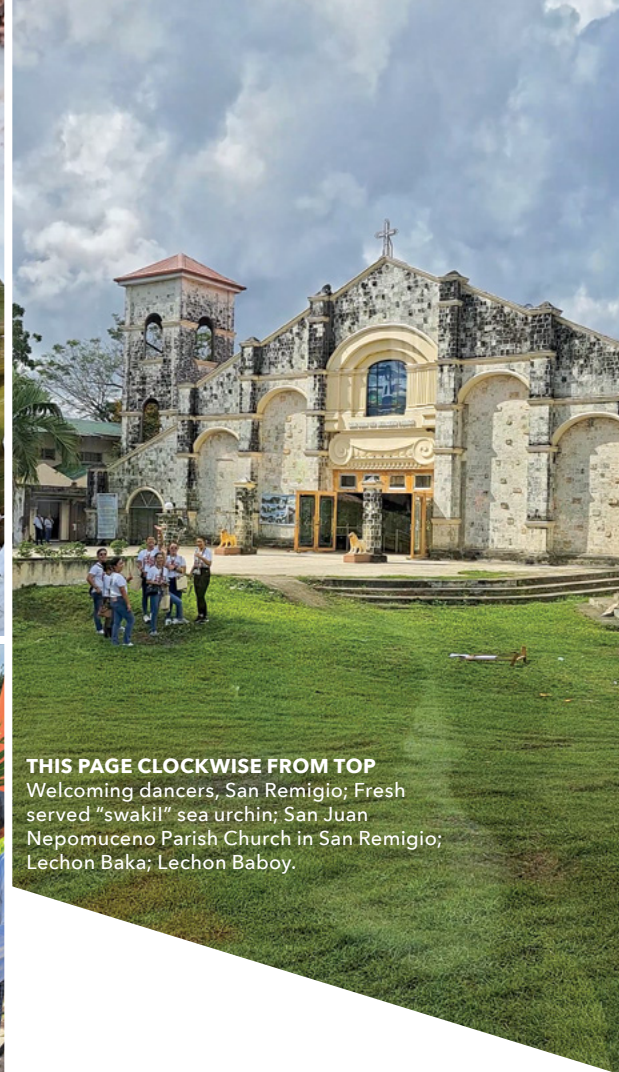
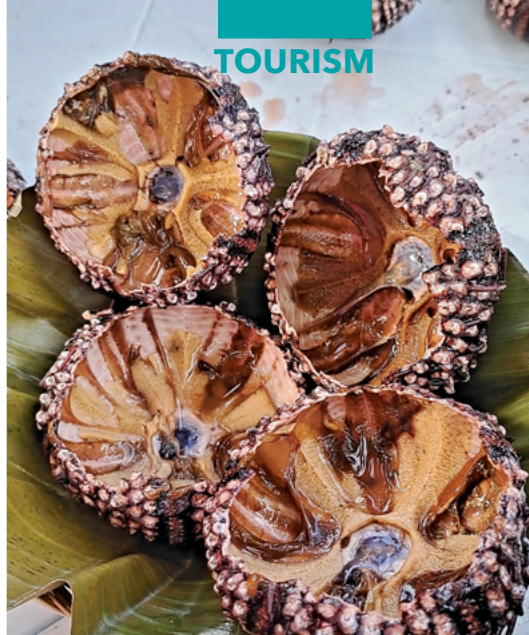
Rows of towering bamboos bending to form graceful arches and the rustling sound of leaves as the bamboo





swayed gently with the breeze was extremely relaxing after a full day of touring. The offer of free massages was so inviting but its lines were just as long as the queue to the restrooms. Others stations displayed Medellin's basket products, delicacies and fresh farm produce with an exhibit showing the town's various tourism offerings. A lively show of folk songs and dances while we enjoyed a delicious Filipino dinner and sipped sugarcane juice was a great way to end Day 1.

THIS PAGE CLOCKWISE FROM TOP Dancers pose with guests during the Carmen stop; The Sta. Rosa de Lima Parish Church, DaanBantayan; the medellin Bamboo Forest; some local treats and items for sale as well; Tabogon local cotton candy vendor.



THIS PAGE CLOCKWISE FROM TOP
Welcoming dancers, San Remigio; Fresh served "swakil" sea urchin; San Juan Nepomuceno Parish Church in San Remigio; Lechon Baka; Lechon Baboy.

DAY 2

SAN REMIGIO Ready for an early start after breakfast at our respective accommodations, we then proceeded to San Remigio and converged at their Lapyahan Public Beach. The term *lapyahan* simply translates to shoreline and the town takes pride in having Cebu island's longest one. Being a coastal town, the sea is very much a part of the lives of its residents. The annual

Lapyahan Festival in May features a parade of colorful props and street dancing with steps that reference the sea. Here we got a taste of *swaki* (sea urchin) plucked straight from the waters by local fishermen and cut open for the adventurous among us to try. Fresh seafood was a huge treat for everyone, not to mention the *lechon baboy* and *lechon baka* that was roasting on several

open pits and served to all the guests.

Back on the road again, we headed straight to Hagnaya Port where our caravan drove on to 2 large barges that took us across the channel to Bantayan Island. The one-hour ride was smooth and easy as we sat comfortably in our seats on the bus and chatted away with other passengers. Daily ferry trips run regularly for those who don't bring their own vehicles.



SANTA FE Sante Fe, with its main ferry port, serves as the gateway to Bantayan Island. As we left the wharf, we were rewarded with a beautiful seascape of white sands and clear blue waters. This was the same stunning view at our beachside picnic at La Playa & Mayet beach front, one of many resorts dotted along its 17-kilometer long shoreline.

The venue was ideal for our tropical island fiesta where tables were

set up under the shade of coconut trees. City guests were overwhelmed with the island cuisine of grilled meats and food stations overflowing with the freshest catch from the sea — lobsters, crabs, scallops, fish and *gusô*. A choir pleasantly serenaded us from the side, then a fully choreographed cultural dance with colorful props was performed right on the sandy beach with the sea serving as the spectacular backdrop. This coastal

town's main industries are fishing, agriculture and tourism. A favorite destination for beach lovers particularly during the summer months, Santa Fe will soon have an airport.

MADRIDEJOS Warm hospitality and friendly smiles of the islanders of Madridejos were clearly evident as they received us at the Kota Heritage Park, the site of a Spanish-era fort that

overlooks the beach. One of Bantayan's three municipalities, Madridejos is a rich fishing community and a major supplier in Cebu of fresh and processed seafood, dried fish as well as chicken eggs. It was no surprise then their buffet spread held an abundance of assorted seafood offerings like shells, oysters and crabs with grilling stations of squid and fish among others.

Underscoring its Uniquely Madridejos brand, dancers gave us a peek of the town's annual Isda Festival as they performed on the stage set up on the beach. Several local fishermen waved to the visitors on the shore from their colorful boats. The LGU officials proudly escorted the governor over the town's newly completed Bontay Walk.

BANTAYAN Fronting the St. Peter and Paul Church, the town plaza of Bantayan was all decked and ready for our arrival. Its historic church was open to all visitors who wanted to see the interiors

and its intricate ceiling paintings while others used the free time before dinner to buy pasalubongs of *burwad* (dried fish) at their public market.

Guests dined al fresco at the fully lighted plaza where seafood appetizers like their caramelized *pusit*, crab *relleno*, and spicy *kinilaw* topped with crispy *dilis* are worth mentioning. As in any special occasion, *lechon* was also on the menu.

An air of excitement prevailed while waiting for the evening's entertainment.

The elaborate cultural show started with local folk dances where the backdrop was its centuries-old church. Then all eyes were focused onstage for the fashion show featuring the creative talents of Bantayan's local designers which drew a round of applause and ended our Day 2 on a high note.





THIS PAGE CLOCKWISE FROM TOP Bogo City cultural presentation; Bogo handwoven products for sale; San Sebastian Martyr Church Borbon trinkets; Borbon Kakanin

DAY 3

CITY OF BOGO Having boarded the ferry we were back on the main island of Cebu and continued our drive to Bogo. The rhythm of drums welcomed us as we stopped at Kapenarra and its Z&G Bonzai Garden, a recent attraction for the city. The LGU prepared a video presentation about Bogo, which became Cebu's sixth component city in 2007. A short program of Filipino folk dances and music was the lunchtime entertainment. Native dishes like *kinilaw na puso ng saging* and *nangka kinilaw* were served, and of course, the town specialty, *pintos*. Made with fresh young corn, milk and sugar and traditionally wrapped in corn husks, the popular delicacy is a must-try.

BORBON Carrying baskets of various delicacies, the smiling locals waved and greeted us as we made our way to the church plaza of Borbon. A serene coastal town whose source of income is fishing and raising livestock and crops, coconut is among its main products. With true provincial hospitality, the native snacks served to us were all made with farm-grown ingredients. These included everyone's favorite bananacue, cassava cake, and strips of sweetened coconut called *bukayo*. The most popular food stall was the one serving *tuba*, a mildly fermented local coconut wine which is proudly featured in Borbon's Tuba Festival. Cups of warm *tablea*, a local chocolate drink, were also offered with or without a dash of *tuba*. Students entertained us with folk dancing while traditional Filipino childhood outdoors games were put on show while we enjoyed our afternoon treats.



SOGOD Cebu's northern town of Sogod was proud to host the Suroy Suroy Sugbo participants at its newest attraction, the sprawling El Mar Resort. Refreshing watermelon, one of the agricultural town's produce, was served upon our arrival along with other local treats like *halo-halo*, *torta* and *budbod*. The beachfront reception was at the resort's cove where folk dancers performed just steps away from the water's edge. Rattan and abaca products made by the town's talented weavers were up for display and sale. Sogod is the Cebuano word for beginning and with its stretch of white sand and pristine beaches, the town stakes its claim as being the place in northern Cebu where fun and adventure starts.

CATMON The quaint municipality of Catmon said to be named after the big catmon trees that grew abundantly in the area is more popularly known for its local specialty, *budbod kabog*. This sweet treat is made of a species of millet that thrives well in the mountains of Catmon. Folklore says cave bats would feed on this millet that farmers later began calling this cereal grain *kabog* (Cebuano term for bat). The delicacy is the star of the Budbod Kabog Festival during its annual town fiesta which features a parade and street dancing. At Tyche Beach Resort a stage was built on stilts right on the waters to give visitors a full view of the presentation by Catmon's performing arts group. Their dance featured the different steps taken in the preparation of this town specialty.

LILOAN The grandest welcome party was set for us in Liloan, the very last stop on our 3-day Northern Escapade. Held at the municipal plaza, the town hosted dinner and showcased Liloan's rich culture, products, food and talent. Gov. Garcia expressed her thanks and congratulations to all the participating LGUs for making the Suroy Suroy Sugbo Northern Escapade a huge success by showing the 800 visitors and guests the best of Cebu. The event was made more special by the presence of Department of Tourism (DOT) Secretary Christina Frasco who graced the occasion. The tourism chief couldn't be happier to make the announcement in her very own hometown of Liloan that Cebu's Suroy Suroy Sugbo initiative will be



replicated as a national tourism program throughout the country and will be called “The Philippine Experience.” ❸

For more information on succeeding Suroy Suroy Sugbo tours, please contact:

Cebu Provincial Tourism Office
3rd Floor Capitol Bldg. Escario St.
call 888 2328 local 1130 or 1133 or 1134
Look for Ivy/ Lino/ Cesar

Or send a message through Facebook:
Suroy Suroy Sugbo
www.facebook.com/suroysuroysugboofficial
Cebu Provincial Tourism Office
www.facebook.com/CebuTourismOffice

THIS SPREAD CLOCKWISE FROM TOP

El Mar beach, Sogod; colorful boats at Catmon;
Sogod products for sale; Catmon’s welcoming
committee; handcrafted bags by the Liloan Women
Federation; Liloan’s famous Rosquillos dance.



TURNING JAPANESE: UME JAPANESE CUISINE

When it comes to Japanese food, locals, and visitors to Cebu are spoiled for choice. Here's one that is definitely worth trying....




INSIDE THE CAVERNOUS LOBBY of bai Hotel, tucked in a far corner, Ume Japanese Cuisine has been serving popular Japanese dishes in bento boxes or hibachi-grilled. There's also a wide selection of sushi, sashimis, and regular mainstays like tempura, unagi, and ramen dishes. Chef Noboru Ozeki, who was personally recruited by the hotel owner in Japan, ensures that all dishes have authentic flavors.

Ume is Japanese for plum blossom, a winter flower blooming in early February. These flowers are associated with good fortune and health as they are strong enough to grow in the cold winter. They are also considered a talisman against evil spirits, which is why you can find ume trees in many Japanese temples.



Chef Noboru Ozeki

Entering the restaurant, guests are greeted warmly by the staff, while wood slat walls add to a minimalist oriental ambiance, a nice setting for a proper Japanese meal. The top four favorite dishes to order are Nature's Spring Roll, Ebi Tempura, Gyoza, and their ramen. 

bai Hotel Cebu
Ouano Ave. corner C.D Seno St.,
Mandaue City
Opens Daily | 11:00am-10:00pm
Tel. No. (032) 342 8888

 /umejapanesecuisine

CATEGORY: Japanese Cuisine

PRICE: P P P

DÉCOR: ★★ ★★

ACCESSIBILITY: The restaurant is accessible to both public and private transport. Parking spaces are available.

BEVERAGE: Cocktails, and Japanese sake



梅
ume
J A P A N E S E
C U I S I N E

Quality ingredients, expert craftsmanship, and respect for savory sensibilities make for a truly superior gastronomic experience—this happy conjunction of factors occurs daily at Ume Japanese Cuisine.

Open daily from 11 AM to 10 PM.

For table reservations, call (032) 888 2500 or send us a message on Facebook @baihotelcebu.

bai
HOTEL
CEBU

WORLDHOTELS[®]
Elite

SEAVIEW DINING: MARINA SEAVIEW RESTAURANT

Restaurants located near the Cebu Yacht Club offer a great view of the Mactan Channel. This fast-growing dining community is a favorite among locals and tourists.

photography **PABLO S. QUIZA**



Sutukil de Marina



Smokey Margo



CHIEF AMONG THEM IS THE IMPOSING Marina Seaview Restaurant. With its well-decorated interiors and huge outdoor deck, it is easy to see why. In addition to the two dining areas, they have three venues for private events. A ballroom for banquet set-ups that can seat up to 150 guests; an intimate meeting room for 20 persons; and the Glass House with a scenic view for 30 persons.

The open-air Salty Wharf Cocktail Bar has an extensive bar menu for those perfect sunset cocktails. It is also pet-friendly at their terrace area, so feel free to bring those well-behaved pooches!

Marina Seaview Restaurant serves modern Filipino cuisine. The menu includes Seafood *Kare-kare*, *Pochero Cebu*, *Lechon Carajay*, and fresh meat and seafood served in a huge platter together with mixed seafood soup and *kinilaw na guso* called Sutukil de Marina. **E**

MEZ 1, Brgy Ibo Lapulapu City
Opens daily
11:00am-10:00pm
Tel. No. (032) 263.1220 | (63) 917.134.0052

 /MarinaSeaview2016

CATEGORY: Modern Filipino Cuisine

PRICE: PPP

DÉCOR: ★★★★★

ACCESSIBILITY: The restaurant is accessible to both public and private transport. Parking spaces are available.

BEVERAGE: A variety of liquors, wine, cocktails and beers.


**MARINA
SEAVIEW**

The restaurant's location next to the sea has an elegant stylish indoor dining that leads out to an al fresco.





MAIN DINING


Experience a seaside dining in Mactan that offers seafood, modern Filipino, and a touch of international cuisines. It also boosts a wide selection of wines, beer, cocktails, spirits and liquor.



AL FRESCO

 MEZ 1, Brgy. Ibo, Lapu-lapu City
(032) 263-1220, (63) 917-134-0052

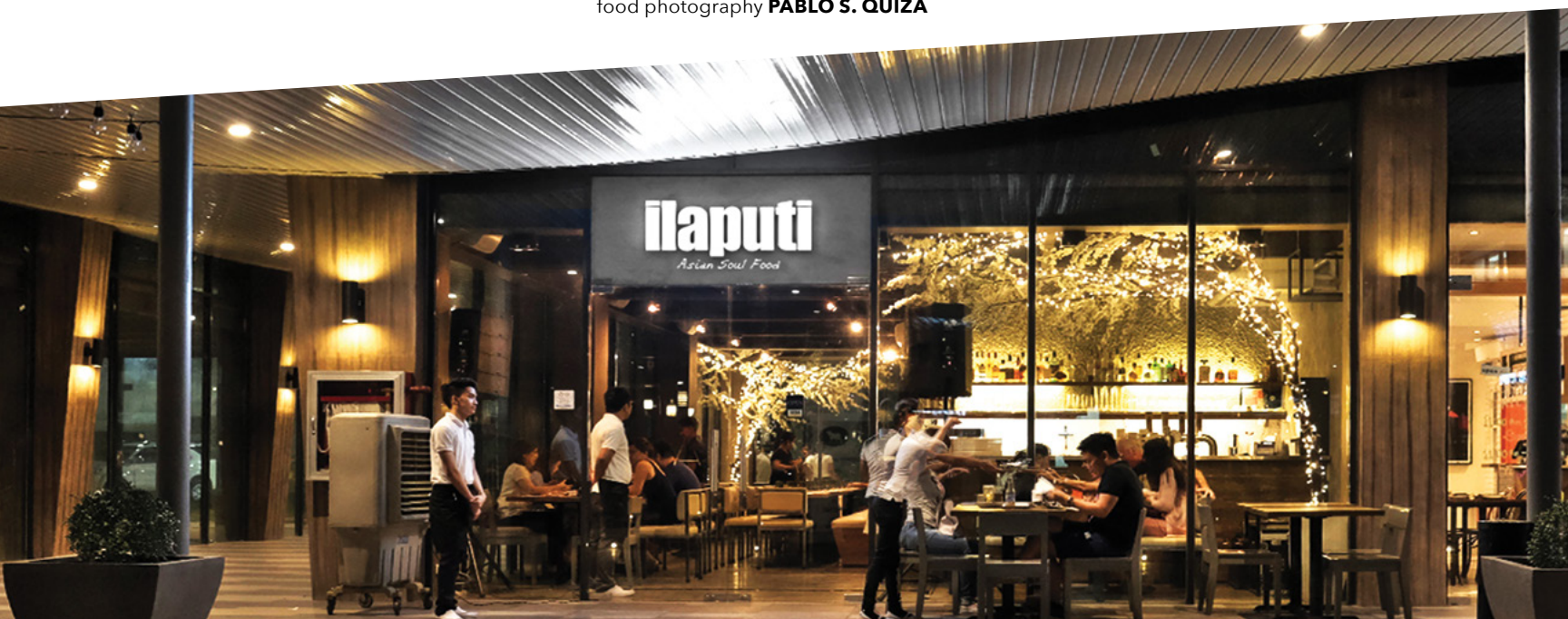
 Marina Seaview Restaurant

 Marina_Seaview

HOMETOWN FAVORITE: ILAPUTI

Discover this favorite eatery that's been around since 2002
and why it has a staying power that appeals to everyone.

food photography **PABLO S. QUIZA**



Sati Babi



52

Dragon Chops

EATZ CEBU | MAR·APR·MAY 2023



Supladagaga



IT WAS A SMALL AIR-CONDITIONED *KARENDERYA* right across a big university in Talamban, frequented by college students and young professionals who enjoyed the flavors of Asian Soul Food, an expression of South East Asian cuisine by the chef and owner whose nickname happens to be “Puti”, or white as a reference to his complexion.

What started out as a *karenderya* serving home cooked Filipino fare and a couple of specials grew to a full menu of Asian Soul Food which includes the crowd favorite fares like Saigon Adobo, Nonihm Thai, Butayaki, and The Strgoanov among the classics, aptly named “Puti’s Platos”, and new additions such as Kimchiwa, Bibimbap, Chikita Katsu, and Dragon Chop. The restaurant interiors are influenced by the chef’s fondness for Japanese architecture and design, in its simplicity, using form and function, complimentary to the cuisine. 🍴

Axis Mall, N. Escario St.
Opens daily | 11:00am – 9:00pm

Ayala Center Cebu, Luzon Ave. entrance
Opens daily | 10:00am – 9:00pm,
until 10:00 pm on Friday & Saturday

Ilaputi delivers through Food Panda & Grab Food, or directly with the restaurant though the Ilaputi Facebook page.

 @ilaputi

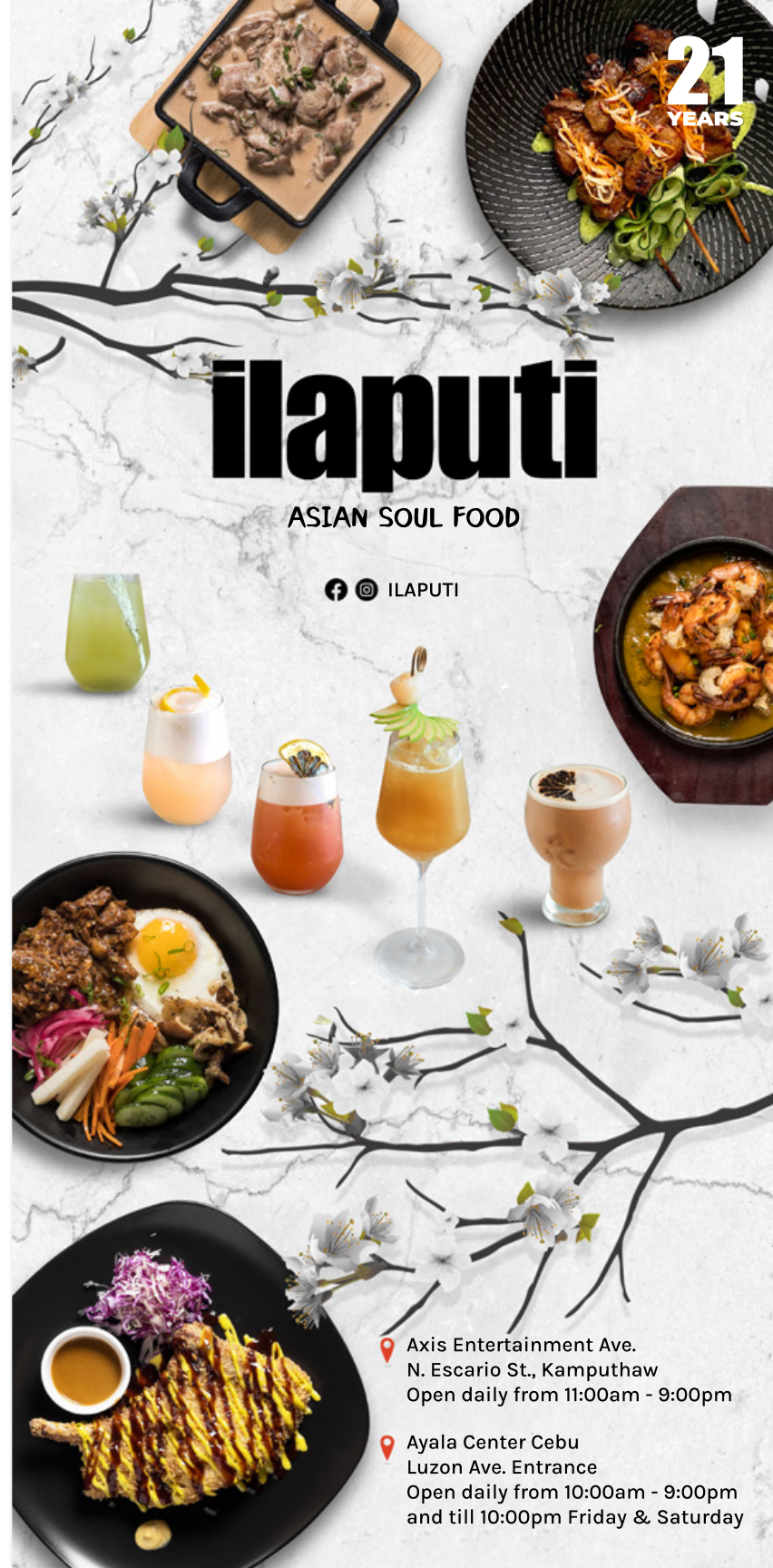
CATEGORY: South East Asian Cuisine

PRICE: PPP

DÉCOR: ★★☆☆



ACCESSIBILITY: The restaurant is accessible to both public and private transport. Parking spaces are available.


BEVERAGE: Few selection of mocktails, cocktails and beers




ilaputi

ASIAN SOUL FOOD

  ILAPUTI

 Axis Entertainment Ave.
N. Escario St., Kamputhaw
Open daily from 11:00am - 9:00pm

 Ayala Center Cebu
Luzon Ave. Entrance
Open daily from 10:00am - 9:00pm
and till 10:00pm Friday & Saturday

A group of people are on a white boat with blue accents. In the foreground, a scuba diver is underwater, looking up. The water is clear and blue. The boat has a canopy and some equipment on board. The sky is cloudy.

DESTINATION MOALBOAL

What makes Moalboal one of the best holiday destinations in the country? That's easy. This small town, just three hours away from the bustling city of Cebu, has everything you can ask for.

text and photography **PABLO S. QUIZA**

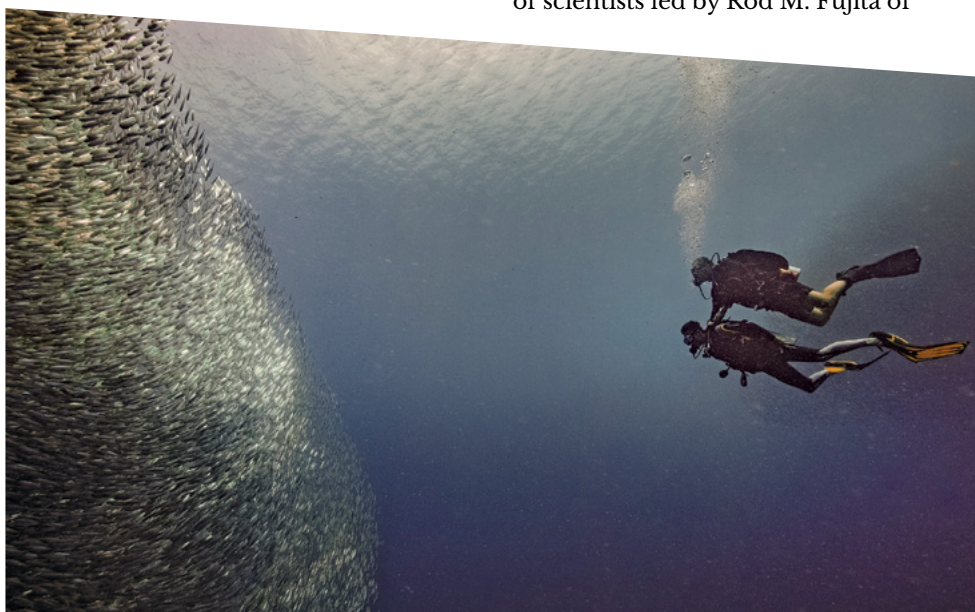
YES, MOALBOAL HAS IT ALL, for everyone, at any price range, dry and wet, high and low, busy or peaceful, left and right, day or night. The perfect white sand beaches, the stunning sunsets, some of the best scuba diving sites, ideal freediving locations, plenty of dining options, nightlife, and adventure. What else can you ask for?

Moalboal is located just 100 kilometers (62 miles) south of Cebu City, a leisurely three-hour drive through some breathtaking scenery, the mountain tops in the Barili area, and the windy coast road of Dumanjug and Ronda. Upon reaching Moalboal town proper, located along the national highway, turn right towards Saavedra or Basdiot areas. The first takes you to the more peaceful and secluded resorts

along the white sand beaches, while the second to the more active and vibrant section where most of the nightlife and restaurants are located.

Basdiot is also where one can find the freediving and snorkeling spots, and the world-renowned sardine run in Panagsama Beach. Yes, that's correct—the sardine run of Moalboal is the world's second sardine school in size after the one in South Africa, with the main difference being that the one in Moalboal is not seasonal but permanent.

The famous sardine run puts Moalboal on the diving map. It is a big attraction for divers or anyone passionate about the ocean, such as myself. The sardine run is paramount to the economy of Moalboal, and a strict ban on net fishing has been implemented for years. In a study conducted in 2019, a group of scientists led by Rod M. Fujita of





the Environmental Defense Fund, one of the world's leading environmental organizations, concluded that: "The data estimates that there were about 50,000 sardines in the sanctuary. At the going rate of US\$2/kg, the whole school was worth about US\$33,000. We then looked at the economic benefits the sardine school generated to estimate its value for ecotourism. This included jobs as guides and in the hospitality industry, user fees collected by the local government, hotel stays scuba rentals and excursion fees. We estimated the total economic value of the sardine school: about US\$17 million." Mind-blowing, to say the least.

*** ...THE SARDINE RUN OF MOALBOAL IS THE WORLD'S SECOND SARDINE SCHOOL IN SIZE AFTER THE ONE IN SOUTH AFRICA, WITH THE MAIN DIFFERENCE BEING THAT THE ONE IN MOALBOAL IS NOT SEASONAL BUT PERMANENT.**

But what is all the fuss about this swarm of fishes? I will be honest— it's not easy to put in words. You have to see for yourself. Many dive shops along the beach will take you for a scuba baptism, with all the safety measures required, after a quick course on how to use the equipment and have a memorable encounter with this unique marine phenomenon. The shape-shifting silver mass of thousands of fish in constant movement is otherworldly; the day becomes night when the shoal of fish swims over you, and the feeling of being surrounded by thousands of sardines is

magical, an almost surreal experience.

I almost forgot to mention my favorite resident of the reef! I could distinguish a few individuals from the many, gave them names, swam with them daily, and spent countless hours just looking at them as they grazed the fields of posidonia, chewed on corals, or munched on jellyfish. They allowed me into their personal space, not bothered by my clumsy presence or bulky underwater camera. Psssst, this is a secret, they seem to say. I figured out their favorite snack: the greenest pechay in the market. Yes, green turtles LOVE pechay, and they will chase you until you have no more!

If the sea and its depths are not appealing enough, there are still many things to do around Moalboal, and they are equally adventurous, if not more. Just a few kilometers further south, there are plenty of waterfalls and canyons to explore. Kawasan, Aguinid, Inambakan, Tumalog, Dao, Binalayan, Cambais, Matayupan, and Kabutongan, to name a few, are just some of the 18 waterfalls to check out.

You can also hike to the most famous peak in Cebu, Osmeña Peak, at 1,013 meters above sea level. One of the top must-visit spots in the region where you can have the best view of the sun setting behind Negros island and spend the night camping.

There are, no doubt, plenty of people who are not into any outdoor activity or adrenaline rush. Yet, Moalboal still presents itself as a perfect destination with plenty of cool bars along Panagsama beach, like the popular Chili Bar or the cozy Ester's Bar, perfect for enjoying a beer or two with the sunset. In addition, along the coast are several restaurants with different styles, like the recently opened three-story-high Hungry



THIS PAGE FROM TOP Osmeña Peak, Dalaguete, Cebu; Kawasan Falls. Photos courtesy of Postcards From Cebu coffee table book, Third Edition, September 2017

Photography STEFFEN BILLHARDT

Monkeys, located near the busiest intersections of Panagsama, with plenty of international, local, and vegan options. The nicely-interiored Trattoria Altrove, with its delicious pizza cooked in a brick oven, the elegant Kugita Seafood and Charcoal Grill, and my personal favorite, Kuan Bar, with its generous Scandinavian portions or the vibeful Smooth Cafe with its creative burgers and their incomparable coffee, and countless other smaller, intimate, local, quiet restos and carenderias dotting the road all along. You will never run out of options.

When it comes to places to stay in Moalboal, there are many options for all budgets. Luxury hotel rooms like the Club Serena Resort, one of the most established in the area, just underwent a major renovation. Most of these lodgings overlook the Tañon Strait, where you can see stunning sunsets. There are




also shared dormitories in backpackers' lodges where you can meet fellow travelers. Finding rooms on weekends, during holidays, and during peak seasons is usually challenging, so I advise booking in advance.

Whatever your style is, Moalboal will not disappoint you. And that's a promise.📍



REDISCOVERING SERENITY

THE STORY OF THE NEW **CLUB SERENA RESORT**



In the heart of Moalboal, Cebu, lies a hidden gem that embodies the perfect combination of rustic Filipino charm and modern luxury. Club Serena Resort, owned by Aragma Leisure Resorts, a subsidiary of Apple One Properties, is a testament to the power of love and hard work. It is a story of how a vision can be brought to life through the efforts of a dynamic husband and wife tandem, Ray and Venus Manigsaca.

by **MINERVA BC NEWMAN**
photography **PABLO S. QUIZA**

THE JOURNEY TO CLUB Serena Resort's recreation began in 2019, at the height of the pandemic. Ray Go Manigsaca, president and CEO of Apple One Properties, saw the potential in the closed resort that was up for sale. Before that, it was an established resort, with a loyal following among divers and weekend visitors.

Ray brought his wife, Venus, to check the property and get a second opinion. As soon as she stepped inside the wooden gates, she knew this was the place. "Venus just fell in love with the place," Ray recalled. "She loves everything about it, more so when she swept her eyes at the expanse of the ocean and the white sandy beach a few walks away from the property. Stress-free with all the elements of good nature—the wind, sun, sea, trees, and serenity."

The negotiation to acquire the property started before the pandemic, and the deal was finalized with the previous owner in December 2019. Before they knew it, they were there in the second quarter of 2020, and the dream of Club Serena Resort was on its way to becoming a reality.

The dynamics of the husband and wife tandem in acquiring and developing properties in Cebu is equally a story of love, respect, and trusting the process. “They always work in tandem,” Angela Emphasis, the company’s Sales and Marketing Director, added.

Ray is more of a visionary. He can always spot the business potential of a property when it doesn’t seem like it to everyone else; while Venus comes in to put the magical spell on the property, Angela describes the couple’s working ethics.

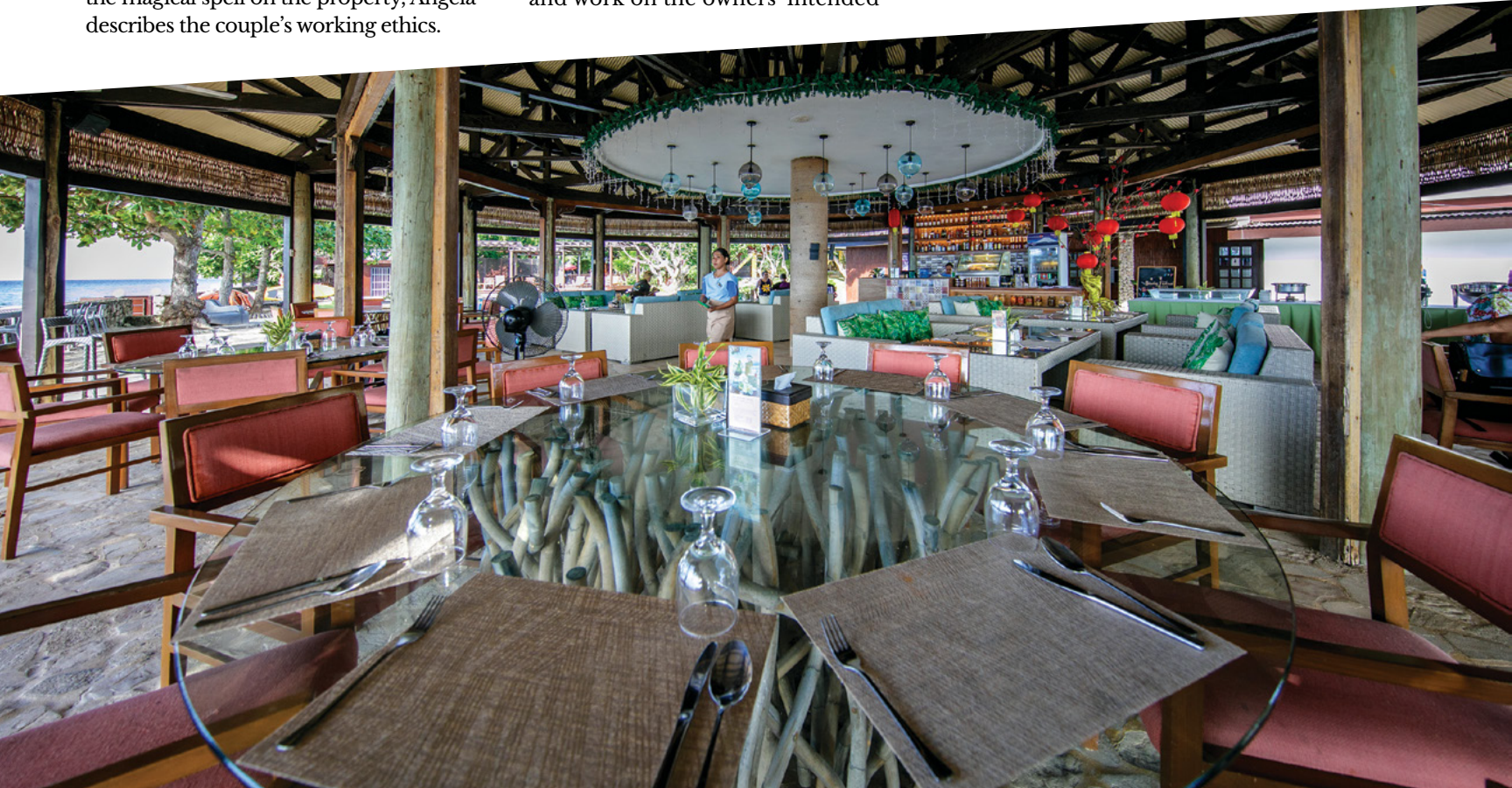
Club Serena Resort is now owned by Aragma Leisure Resorts, Inc. and is being managed by the next Manigsaca generation, children Patrick and Samantha Manigsaca. The family is taking the legacy forward, building on the foundation that Ray and Venus have laid down.

The resort’s transformation began in October 2020, when the owners gathered a team of architects, designers, and a hotel consultant to help them carve the specifics and the business philosophy of the resort. Venus wanted to retain the name Club Serena, which means Serenity. She also wanted a place with a luxurious and relaxing ambiance in a rustic setting.

The team began to brainstorm and work on the owners’ intended

philosophy. “We relied heavily on the lead architect, James Jao, on how to achieve that ‘relaxed luxury’ ambiance in a rustic setting,” Angela adds.

Despite the numerous challenges the resort has faced, it has maintained its charm while management continues improving its amenities and services. The resort’s modern Filipino vernacular design, as interpreted by architect James Jao, adds a unique touch to its facilities, with various traditional elements incorporated into the architecture and décor. The resort has 17 luxurious villas and suites with a beach or garden view, two swimming pools, all-day dining at Mira restaurant, beachfront event spaces, and private parking. Each villa





OPPOSITE PAGE Club Serena Resort's all-day dining restaurant, Mira. **THIS PAGE** CLOCKWISE FROM TOP The Premium Deluxe Pool View has a direct access to the swimming pool; the Ocean Suite offers a stunning view of the Tañon Strait; Pineapple fried rice with mixed seafood; a dinner set-up by the beach during sunset.



and suite is designed to offer comfort and luxury to guests, with various options for group or solo stays. The most expensive accommodation is the Club Serena Ocean Suite, which costs P22,000 per day and provides an 80 sqm area with a king bed, a balcony, and a view

*** IT TAKES ALMOST FOUR HOURS TO DRIVE, OR 108 KM, FROM THE MACTAN INTERNATIONAL AIRPORT TO CLUB SERENA RESORT IN MOALBOAL, BUT ONCE YOU ENTER THE GATE, YOU KNOW THAT IT WAS WORTH IT... THE WHITE SAND, THE SUNSET AND THE OASIS THAT RESORT OFFERS.**

of Tanon Strait. The resort's location is ideal for nature lovers, with its proximity to Moalboal's popular dive sites, Pescador Island and Kipot Ng Tañon. While the pandemic and typhoon Odette have presented challenges for Club Serena, the resort remains resilient and determined to provide its guests with a memorable stay. **E**

Club Serena Resort is located in Barangay Saavedra, Bas Dako, in Moalboal, Cebu, approximately a 3.5-hour drive from the Mactan Cebu International Airport (MCIA). The resort is about 7km or 15 minutes from the Gaisano Grand Mall via Pet Babiera Street in the Moalboal.

Cebu City Office: No. 8 Apitong corner Escario Street, Cebu City
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sayhello@clubserenaresort.com
www.clubserenaresort.com



The Treehouse Villa

CLUB SERENA'S SUITES & VILLAS

Club Serena's expansive ground is set on a lush 1.3 hectares overlooking the ocean. A stay at any of the suites and villas are the perfect get-away.

The luxurious Club Serena **OCEAN SUITE** (80 sqm) has a king-size bed good for two adults + 2 children or three adults. It has open wide sliding doors to reveal a spacious balcony with a view of the Tanon Strait, and this beachside suite captures the sunset ocean view. Rate: P22,000/day

The **TREEHOUSE VILLA** (94 sqm) space with one king-size bed + two single beds that accommodate four adults. It has a freestanding bathtub and a garden view through frosted awning windows. Rate: P21,000/day.

The **OCEAN FAMILY SUITE** (80 sqm) space with one king-size bed + two single beds that accommodate four adults. This is a delightful living space for groups of four with its dining and living area and a sunset ocean view. Rate: P20,000/day.



The cozy balcony of the Ocean Suite

The **CASITA** (57 sqm) is a single detached Villa with luxury and utmost privacy that features a living room on the first floor, reminiscent of the traditional Filipino house. It has with one king-size bed or two twin beds for two adults + two children. Rate: P14,000/day.

The **GARDEN VILLA** (40 sqm) is a Club Serena classic. It has an ante-room with expansive vistas of the resort. Its intimate vibe and four-poster bed make it popular as the honeymoon room. It can accommodate two adults + two children with a king-size bed and two twin beds. Rate: P12,000/day

The **PREMIUM DE LUXE POOL VIEW** (113.50 sqm) has one king-size bed and suitable for two adults + two children. This room has an outdoor bath and direct access to the swimming pool. Rate: P12,000/day

The **PREMIUM DE LUXE SUITE** (113.50 sqm) features a balcony that gives an elevated view of the garden, an outdoor bath and secluded location for greater privacy. This rooms has two double beds that can accommodate two adults + two children. Rate: P11,000/day

KOREAN RHAPSODY

Digging deep into Korean dishes, our writer discovers a profound sense of culture that makes *kimchi* and *gochujang* more familiar than foreign.

by **RONALD P. VILLAVELEZ**
photography **PABLO S. QUIZA**

THE *HALLYU* WAVE, ALSO known as the K-Wave or what is now the growing global popularity of Korean pop culture, first reached Japan and mainland China in the late 90s through its TV series and movies. Chinese journalists coined Hallyu after the 1997 Korean series *What is Love* became a phenomenal hit in China.

It didn't take long for *hallyu* to find its way to neighboring East Asian and Southeast Asian countries, like the Philippines, where Korean novels like *Winter Sonata*, *Autumn in My Heart*, and *My Sassy Girl*, became as mainstream as the Tagalog telenovelas. When South Korea was rebuilding its economy after the Asian financial crisis, much funds and effort were poured into shaping its pop culture content and materials as its main export. And along with KDrama, K-Pop (Korean pop music), brands like LG and Samsung, and Korean beauty products, *hallyu* brought with it what is now one of its formidable exports: Hansik, or traditional Korean cuisine.

A *hansik* meal is centered on rice, served with a bowl of soup and various side dishes. Main dishes may vary, using meat, fish, or vegetable, either grilled, pan-fried, steamed, or boiled. The most outstanding feature of a Korean meal is the amount of fermented food that is served on the table as seasoning or condiments, the





most popular of which are kimchi (a must-eat side dish in every meal), ganjang (soy sauce), doenjang (soybean paste), and *gochujang* (Korean chili paste).

Korean cuisine is now probably the most well-liked foreign cuisine in the Philippines. In Metro Cebu alone, the number of Korean restaurants and grocery stores is growing. The long queues outside them tell how it permeates the local consumer consciousness. Perhaps, there are more Korean restaurants now than Jollibee branches, no? But, apart from the huge influence of Kdrama and K-pop music, what makes Korean cuisine so widespread in the Philippines and worldwide?

Hansik is known to be healthy food, with kimchi recognized as one of the most nutritious foods in the world, according to a US-based magazine. When there is an increasing concern in modern societies for human health and the well-being of our ecosystem, the world of food culture is shifting its attention to the Orient because of its diversity, uniqueness, and balance its cuisines offer. A Korean meal has all these elements. In Korean culture, traditional cuisine is associated with power, affection, and healing, a form of communion with the universe. Thus, the adage, “body and earth cannot be separated,” still holds for the Korean people concerning its “food.”

There, too, is an old Korean proverb that says, “what looks good tastes good,” which explains Koreans’ devotion to presentation when preparing their meals, carefully considering the taste and visual appeal of everything served on their table. This idea is based on a metaphysical point of view that *hansik* is representative of the synergy

*** SOPHIA KIM, WHO HAILS FROM SEOUL, GAVE US A GOOD SENSE OF WHAT A KOREAN MEAL IS – NOTHING IS EVER SIMPLE AS SHE USES SEVERAL INGREDIENTS TO MAKE ONE DISH. THE RESULT IS BOTH VISUALLY APPEALING AND TASTES EVEN MORE SO!**

between the yin and the yang, that the interaction between both forces creates harmony among the elements. Have you ever wondered why a full Korean meal consists of dishes of these colors, namely, green, red, yellow, white, and black? These colors represent the five elements and tastes – spicy, sweet, sour, bitter, and salty. Koreans believe the



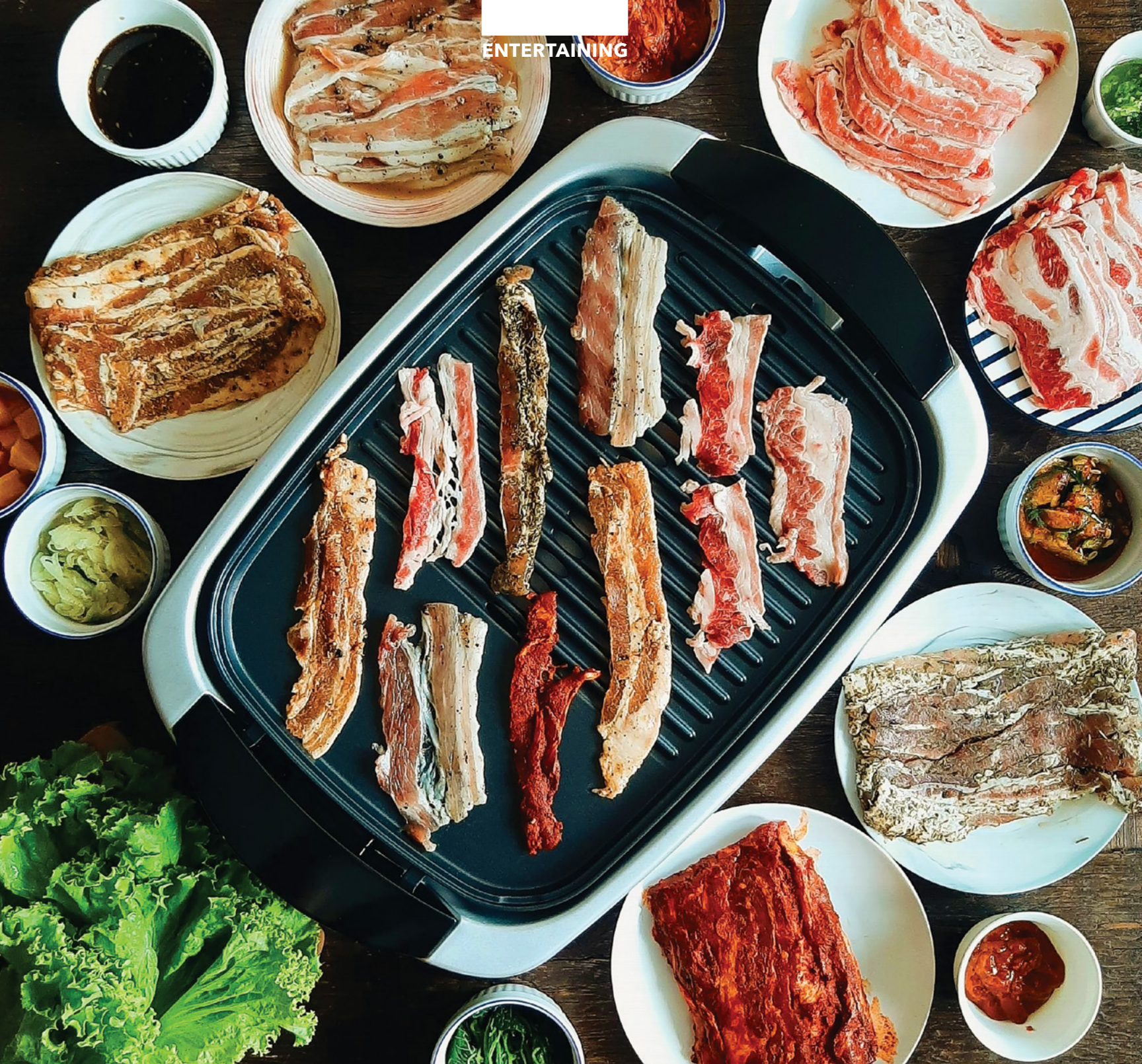


combination of these colors and dishes provides a nutritional balance. Prime examples of this are popular Korean dishes, *Bibimbap* and *Tangpyungchae*.

Bibimbap is cooked rice with a mix of healthy vegetables and a small amount of meat and seasoned with *gochujang*, often served in a bowl like a manicured garden. When all the ingredients are mixed, you get a dish of “disorderly harmony,” where a dollop of *gochujang* unifies and reconciles all its elements.

For this spread, Sophia Kim of Healing Aesthetics Clinic carefully prepared a beautiful traditional Korean meal taking to heart the aesthetics and basic principles of *hansik*. The *bibimbap* looked like a flower in a bowl with julienned vegetables, a good amount of beef and lettuce on cooked rice, and topped with a fried egg. She made two different cold noodle soups. One was made of buckwheat noodles, pickled cucumber, and chilled broth; the other one is called *Mul naengmyeon*, a bowl of noodles, pickled cucumber, radish kimchi, and chilled broth, served with ice.

Kim prepared *Gyeranjjim* (steamed egg), cabbage and radish kimchi, and pickled mustard greens with sesame seeds for side dishes. The main attraction on the table is a variety of elements on a hot pan: fresh shrimps, mushrooms, and generous cuts of *samgyeopsal* (three-layered pork belly), which is quite similar to our very own *liempo*. **E**



IN SEARCH OF SAMGYEOPSAL

Cebu has become a second home for many Koreans. As the two cultures quickly merge, Filipinos have gained a penchant for pop music, K-drama, and especially their food. Many Cebuanos have even regularized their *Samgyeopsal* food trip, making it a monthly event, while for others, it's a weekly habit.

by VANESSA AMMANN

SAMGYEOPSAL, OR *samgyupsal*, which translates as three-layered meat, is a Korean grilled pork belly.

Using the soft part of the abdomen under the loin, the fat and meat appear with three visible layers when cut. Whether you are into the mouth-watering grilled fatty taste, or there for the *soju* pairing, or are just out to try new cuisines, going to a Korean self-cook *Samgyeopsal* restaurant is a culinary experience.

Eating grilled meat and savoring its natural taste is always acceptable, but dipping it in your preferred sauce is the best way to appreciate a Korean meal. *Ssamjang* is the commonly used condiment for grilled meats, as it perfectly complements Korean barbecue. A thick and spicy sauce made of fermented soybean paste, red chili paste, and sesame oil, it is traditionally slathered in a *samgyeopsal* lettuce wrap. Another sauce is *gochujang*; while similar in taste and color, it is generally spicier. 🍴

Have your DIY grilling adventure at any of these popular Samgyeopsal restos around town. You're surely find one you will love.

SAMGYUPSALAMAT

A favorite catch-up place with the barkada, they offer unlimited Korean barbecue at a budget-friendly price of Php549. Choose from ready-to-cook cuts of pork and beef with an assortment of delicious side dishes, including their latest addition, fried chicken balls. There are five branches in Cebu.

Opens Daily | 11:00am to 10:00pm

Branches:

- The Ridges Commercial Center F. Cabahug St., Mabolo
- Oakridge Business Park, A.S Fortuna St., Mandaue City
- Ayala Central Bloc IT Park, Lahug Cebu City
- Jamestown, Mantawi Drive, Mandaue City
- Island Central Mactan

KAYA KOREAN BARBECUE

The relaxed ambiance at KAYA makes you enjoy the rich flavors of their Korean cuisine even more. Featuring premium meats and a variety of side dishes, it's a great place for a *Samgyeopsal* date or family dining. Locals often recommend it for its delicious offerings at their two branches.

Opens Daily | 12:00nn to 4:00am

Cebu City: 2nd Flr. Bonifacio District, F. Cabahug St., Kasambagan, Cebu City

Mactan: G/F, City Time Square, Basak, Lapu-Lapu City

PEARL MEAT SHOP AND RESTAURANT

A meat shop and restaurant, Pearl is widely known to be the first samgyeopsal outlet in Cebu. With accessible branches all around, the popular restaurant offers unlimited meats for diners. Well stocked with a wide variety of local and imported cuts — it is, after all, a meat shop. Being such, you can also choose your meat, have it sliced to your desired thickness, bring it home, and have sizzling fun with family and friends at your samgyeopsal party.

Opens Daily | 9:00am to 12:00mn

- A.S Fortuna Mandaue City
- Gaisano Countrymall, Banilad
- Capitol Site Osmeña Blvd., Cebu City

PREMIER THE SAMGYUPSAL

The popular Manila restaurant specializing in Korean barbecue opened its doors in Cebu in 2019. After a two-year lockdown period, Premier The Samgyupsal is still well-received. Never compromising on quality, their Unlimited Samgyupsal menu offers a variety of meats, side dishes, and marinades, all refillable. In addition, the dining experience is leveled up with its attentive staff. Their first Cebu branch at Jamestown in Mandaue, with private rooms, will soon be joined by a second one at IL Corso Lifemalls.

Opens Daily | 11:00am to 10:00pm

Jamestown, Mantawi Drive (beside Chong Hua Hospital), Mandaue City

VEGGING OUT

Green leafy vegetables, bright fresh fruits, grains and nuts. Welcome to the vegetarian diet.

by MINERVA BC NEWMAN

MY JOURNEY TO vegetarianism, or a purely plant-based diet, is still quite a struggle today, and to think this journey of mine started more than 30 years ago.

I decided to go vegetarian in 1989 while living in Dumaguete, where I had a big backyard garden. All kinds of green leafy vegetables, herbs, root crops, and legumes grew alongside fruit trees in this vast area. The year-round availability of fresh produce made it easy to stick to a plant-based diet at home.

What is so good about being a vegetarian or being vegan? This was one of the questions I asked my German yoga teacher, who was a practicing yogi and a doctor specializing in Chinese medicine and alternative healing techniques like acupuncture. He told me, “when you do yoga and meditation, your body must be light and limber, and a plant-based diet is perfect if you want to be healthy. Meats, carbs, and sweets are heavy on the stomach.”

What is vegetarianism? It is the practice of consuming a primarily plant-based diet consisting of vegetables, fruits, whole grains, nuts, and seeds and excludes animal products such as meat, poultry, and fish. Those who follow a vegetarian diet are referred to as vegetarians. Vegans are total vegetarians and go a step further by eliminating anything of animal origin, like dairy products, eggs, and honey. A pescatarian is also a vegetarian who adds seafood as part of the diet.

People have been turning vegetarian for different reasons, including

health, animal welfare, and environmental concerns. Eating a largely plant-based diet has shown numerous benefits.

Improved health

Plant-based diets are typically higher in fiber and lower in saturated fat than a carnivorous diet, which can lead to lower blood sugar, cholesterol, and blood pressure levels. There is also evidence that vegetarians and vegans may be less likely to develop certain chronic diseases, including cancer, heart disease, diabetes, and obesity.

Positive environmental impact

Studies have suggested that plant-based eating has a lower environmental impact than a meat-based diet due to the use of fewer resources in the production and distribution of animal-based products.

Animal protection

Many vegetarians choose the lifestyle to avoid contributing to the mistreatment of farmed animals, which are often subject to inhumane conditions and practices that can cause suffering and distress.

In my search for vegetarian and pescatarian dishes around the metro, I came up with a list of restaurants that makes up my first set of go-to places, and below are some of them.

Golden Prince Hotel & Suites

Acacia St., Cebu City

The hotel has daily buffet offerings, which always include dishes for vegans and pescatarian diners on top of its greens and



Fresh greens at Golden Prince



Grilled Tangigue with spices at Golden Prince



Boquerones Calientes Frios at Bar Pintxos



Marinated Jelly Fish at Xi Tian Di



Goong Maug lobster at Dusit Thani

meats during the daily breakfast buffet at P578/pax; lunch buffet on Saturdays and Sundays at P788/pax; dinner buffet on Fridays and Saturdays at P898/pax; and Meats and Greens on Wednesdays and Thursdays at P599/pax. I also find the answer to my afternoon *merienda* cravings at their Kabilin Heritage Lounge, which serves a delectable spread of unlimited Filipino *kakanins*.

Xin Tian Di Restaurant

*NUSTAR Resort & Casino,
South Road Properties, Cebu City*

A specialty restaurant serving authentic Chinese cuisine, Xin Tian Di has an à la carte menu with sumptuous vegan and fish dishes. My favorites are the Crispy Vegetable and Mushroom Spring Rolls, Marinated Jellyfish with Sichuan Chili, Sichuan Hot & Spicy Seafood Soup, and Stir-Fry Seasonal Vegetables with Minced Garlic.

Bar Pintxos | Tapas y Mas

*Oakridge Business Park,
A.S. Fortuna, Mandaue City*

The traditional flavors of Spain are served in their savory pintxos, tapas and more at Bar Pintxos. The dishes I enjoy are Boquerones (marinated anchovies), Berenjenas (thinly sliced fried eggplant drizzled with honey and pimienta), Escavalida (roasted vegetables in anchovy balsamic reduction), Gambas Al Ajillo, and Vegan Paella.

Benjarong

Dusit Thani Mactan Cebu

Recognized for its authentic Thai food, Benjarong is highly recommended for its host of dishes that uniquely blend flavors and take your tastebuds on a delightful culinary adventure. My pescatarian choices include Tom Yum Pu Ma Prao On (shrimp and crab dumplings in tom yum broth served in a coconut shell), Pad Thai Goong (traditional Thai stir-fried noodles with prawns, bean sprouts, tofu, scrambled eggs with roasted peanuts), Pla Pad Khun Chai

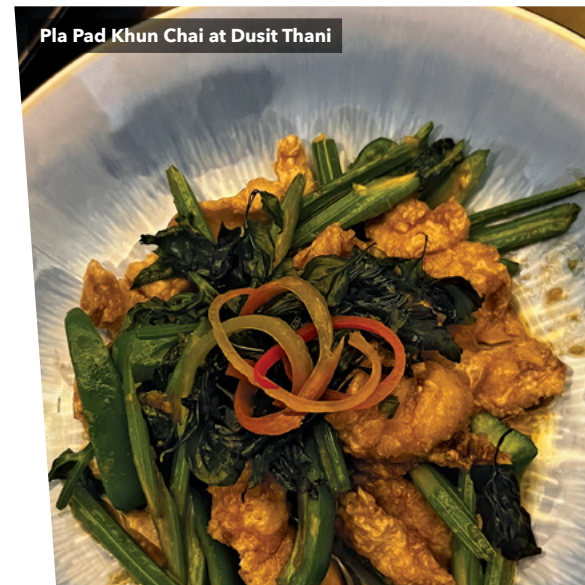
(stir-fried fish fillet with celery, red chili and ginger in oyster sauce), and Goong Maung Kron Tord Ka Tiem Prink Tai (Chef Than) Crispy Fried Lobster, Garlic, Black Pepper.

Dusit Thani Mactan Cebu will soon introduce a new set of menus and wine pairings in a special dinner dubbed “Four Hands, Two Minds, One Flavor” which will bring together two Thai chefs from Benjarong Mactan and Benjarong Manila.

Where to find more places serving vegetarian dishes coming up in the next issue! **E**



Dusit Thani Mactan Cebu



Pla Pad Khun Chai at Dusit Thani



DINE AFTER NINE

Looking for
nightspots in Cebu?
Here's a few ideas...

by **KARA MAE NOVEDA**

MANY OF US HAVE been there. Wide-eyed, energy spent after a day exploring an unfamiliar city, curiosity and hunger still insatiable. At past nine in the evening, you are too famished to be picky and have no clue where to eat this late. You are a toss coin away from making do with room service or having fast food from whichever is open.

Thankfully, Cebu City can treat you better than that. There's no need to

find the nearest 24-hour convenience store to bag your supply of microwaveable food. Or worse, go to bed hungry. Here then, are casual sit-down places that are at your service during the late hours.

Draft Punk Craft Cafe

*Opening Hours: 3 pm to 2 am,
Tuesdays to Sundays*

In the Philippines, where the legal drinking age set at 18 years old, is younger than in many countries, it is normal to find alcohol-serving



establishments overflowing with university-aged groups. In these places, the menu is kept simple, with cheap drinks and food-for-share.

Close to several schools, **Draft Punk Craft Café** in Mango Square Mall along General Maxilom Avenue (still called Mango Avenue by most locals) outclasses the regular college student's watering hole in many aspects: pub-style food is imaginative and tasty, and the drink selection, an exciting assortment of beers (draft, local, and imported) and

cocktails. Still, and this is likely good news to the sandals-glued tourists, the open-air café remains casual and does not have a door charge (except on some events) nor a dress code.

Draft Punk attracts the youngish crowd, having gained a reputation for hosting weekly rotations of indie pop-up shops or fairs, vinyl nights, and other music gigs well before the pandemic. Now, they are back to regular programming, with events lined up mostly on Fridays and the weekends.

Expect the crowd and the music to get livelier by 10 pm onwards.

This is a place to see people and hear good music, but food and drinks here are not an afterthought. Regulars swear by the Punked-Out *Sisig* (*sisig* is a popular Filipino minced pork dish), which has more kick than the traditional version as it is topped with *labuyo* (wild chili) and green chili. The bar chow or appetizer selection on the menu is what Filipinos refer to as *pulutan*, food that is usually consumed and shared by drinking buddies because drinking in the Philippines is a spirited, communal activity. *Pulutan* recommendations here include their beer-battered potato wedges and Gambas a la Draft Punk - their version is cooked in chili garlic oil and seasoned with lemongrass and cilantro.

Fairly recent updates to the menu take inspiration elsewhere in Asia as Draft Punk additionally offers Bao Bites, pillowy steamed buns stuffed with savory and even sweet fillings. Not just a bite, but more like a mouthful—each order comes with two buns. And in true fusion food fashion, the hot buns are available in fillings from eclectic cooking influences: *Peking Pig* (braised and pan-grilled in Chinese-style tender pork belly), *El Pollo Con Yo* (Latino spiced chicken), and *Har Gaw Bao* (dimsum-style shrimps).



Pad Thai Goong

Pad Thai Goong

Opening Hours: 3 pm to 12 am weekdays and 11 am to 12 am weekends

Sure, *pad thai* is probably served in almost every hotel and Asian restaurant in Cebu City. But the stir-fried noodle dish at **Pad Thai Goong** somehow transports you to a noisy nondescript alley in Bangkok where you must have had the satisfying real thing for about 40 Baht. *Pad thai*, after all, is considered a street food in Thailand. Saving you that

trip, going to Pad Thai Goong is as good as it can get in these parts.

Pad Thai Goong, the streetside eatery located close to the busy intersection of Escario Street and Gorordo Avenue, stays true to the hawker tradition and serves its namesake dish hot from its tiny kitchen in under 15 minutes. It probably takes a lot of people longer to look at the menu. Not that their menu is any bit complicated. They serve four kinds of *pad thai*: shrimp, pork, chicken,

and tofu. Another dish worth trying is their Thai fried chicken in gorgeous caramel color. This is a popular street food in Thailand—best eaten while fresh off the wok in all its crispy, garlicky glory. You can linger on for a round of drinks and more. Pad Thai Goong keeps it interesting by serving not just local beers but also Thai lager, canned Suntory, milk tea, and a few nostalgic drinks. (Warheads sour soda, anyone?)

Yukga Korean BBQ

Opening Hours: 11:00 am to 4:00 am daily

A list of late-night grub spots in any city would not be complete without a Korean barbecue restaurant. Korean restaurants are known for keeping long business hours anywhere in the world, and in Cebu, it is no different.

As a rule, supply yields to demand, and it can no longer be denied that Filipinos have acquired a taste for *samgyeopsal*. So where does one go for midnight K-barbecue cravings? We suggest **Yukga Korean BBQ** in IT Park. Grill snobs would approve of how Yukgai imports premium aged meat for their main dishes and uses cast iron in their table grills. The latter feature is critical in keeping food from sticking to the skillet while grilling.

For first-timers of the K-barbecue experience, you may take a moment to navigate through the menu and get acquainted with the grill. Yukga's menu is divided into an encyclopedia of



meat cuts. You have the broad categories of pork and beef. Everybody is familiar with *samgyeopsal* (fatty pork belly), but if you want a leaner cut of pork, go with *galmaegisal*, which is comparable to beef in color and flavor. Top beef selections are the *galbibonsal* (boneless short rib) and the *kotdeungsim* (rib-eye steak roll). Not to worry, Yukga's servers are well-trained to talk you through what is available, and should you opt out of the hands-on grilling experience, you can always have the kitchen do your cooking.

Grilled meat dishes are balanced with a colorful spread of *banchan* (Korean vegetable side dishes). And if there is some more room—cap your barbecue meal the Korean way with a satisfying bowl of cold buckwheat noodles in the iced vinegary broth. **E**



JAZZ NIGHTS IN 12 NOTES

In this age of social media ubiquity where patrons geotag their every meal, dining and drinking in a place that has not been posted about seems almost unheard of. Such is the charm of a speakeasy. In Cebu, there aren't many of them, and so, when one opens (in hushed fashion, naturally)—a curious, discerning crowd comes over.

There is no secret password or must-have-reservation to get past through the door in 12 Notes. Located in the same heritage-house-turned-resto as CAVA, a newly-opened brunch-to-dinner spot, 12 Notes still manages to be discreet with its entrance cleverly hidden by a wall fixture. I won't be the one to completely spoil the discovery experience for you, but be assured that diners are welcome to simply ask the staff to show them the way to the "other restaurant". Another dining spot within a restaurant? Yes. That's all in the good order of speakeasy styling. Once in, you'll be transported to a different place with its dim-lit interiors, low dining and seating set-up, and live jazz music (a trio performs on Thursdays and Fridays). A full-service bar dominates a corner of 12 Notes' intimate space, perhaps to signal its dedication to drinks. They serve

classic and one-off cocktails and are in consultation with a Manila-based mixologist as they plan to roll out their signature drinks soon. For a seamless experience, have your dinner at CAVA before taking the party to 12 Notes, just a few steps away. Stay awhile, drink up, and if you feel like it, have a go at their curated variety of bar chows. 12 Notes opens from 6 p.m. to midnight.





Fort San Pedro

MUSING MUSEUMS

Cebu City is a bustling metropolis of history, heritage, and culture. A great way to explore the city's diverse attractions and landmarks is to visit the museums. From ancient artifacts to modern wonders, there are many places to visit.

by **MINERVA BC NEWMAN**



Malacañang of the South

Fort San Pedro A good starting point would be this historical landmark beside Plaza Independencia in downtown. The well-preserved citadel includes displays showing Colegios Mayores (College Houses) built during the time of Miguel Lopez de Legazpi, who was the first of Spain's Capitan General in the Philippines in 1565. You'll also learn how battles were fought inside its walls, making it worthy of becoming part of the UNESCO World Heritage Cities list in 2017. A monument of Miguel Lopez de Legazpi stands around the Plaza.

The original fort was made with wooden logs and built after the arrival of Legazpi and his expedition. In early 17th century, the wood structure was replaced with stone walls that were 8 feet thick and stood 20 feet high. The fort structure dates from 1738 and is the country's oldest

triangular bastion fort with one side that faced the town and two of its sides facing the sea to repel Muslim raiders. It served as the nucleus for the first Spanish settlement in the Philippines. During the Philippine Revolution at the end of the 19th century, it was attacked and taken by Filipino revolutionaries, who used it as a stronghold.

Malacañang of the South is an easy walk from Fort San Pedro to this impressive colonial building called Malacañang of the South. It was popularly known as the Aduana, built in 1910 to house the Bureau of Customs in the Port of Cebu. Facing the coast, this building has been in constant repair from typhoons. During the presidency of Gloria Arroyo, it was envisioned as a villa for her to stay and entertain during her visits to the



The Archdiocesan Museum of Cebu

city, thus the name Malacañang of the South, after the principal presidential residence Malacañang Palace in Manila. After much renovation, the building sustained damage from a strong typhoon, and to this day, it remains unused. Repair and renovation works are underway to convert it to be the National Museum of the Philippines-Cebu which is expected to open within the second half of this year.

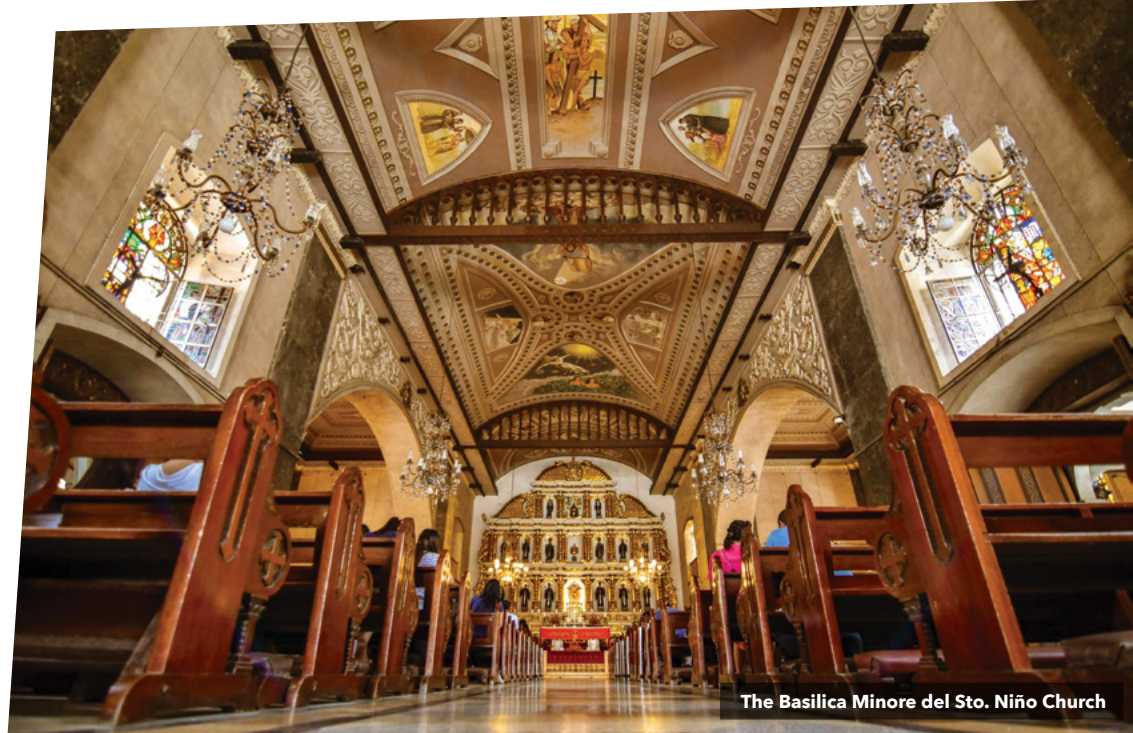
The building was designed by William E. Parsons, the architect of most of the American edifices as assigned by then Governor Daniel H. Burnham during the American period in the Philippines (1899 to 1945).

The Archdiocesan Museum of Cebu is a fine example of the *balay na bato* and houses many ecclesiastical artifacts. It is also called the **Cathedral Museum of Cebu**, formally opened

in November 2006. It is still within walking distance from the old downtown attractions, next to the Cebu Metropolitan Cathedral, and close to the Basilica Minore del Santo Niño. The ecclesiastical Museum of the Roman Catholic Archdiocese of Cebu focuses on regional Church architecture and artifacts; many displayed items are from the Spanish colonial times. The Cathedral Museum was previously the residence of the priests serving the cathedral, one of the structures dating back from the 19th century that survived the ravages of war and natural calamities.

Inside the museum is a chapel that has become an exhibition area for the Carmen collection from the parish of Carmen in northern Cebu, which consists of a tabernacle, chalices, and altar panels made of wood encased in etched silver. The memorial chapel is also used for special exhibitions.

The galleries on the museum's upper floors exhibit a collection of statues of saints, priestly vestments and other ecclesiastical accouterments. Photographs showing how churches were constructed during the Spanish era, as well as the actual building materials used, are also put on display. Another gallery is dedicated for memorabilia of Cardinal Ricardo Vidal including his prayer books, notebooks and a sample ballot used in the election of a pope. The cardinal's ring given to him by his predecessor, Cardinal Julio Rosales, and the vestments used during his Episcopal ordination to the cardinalate are part of the exhibit. One gallery is a sample bedroom of a priest. Among his memorabilia are prayer books,



The Basilica Minore del Sto. Niño Church



Casa Gorordo Museum

notebooks, a sample ballot used in the election of a pope, a cardinal's ring given to him by his predecessor, Cardinal Julio Rosales, and the vestments he used during his Episcopal ordination, his elevation to the cardinalate.

Gallery three shows how churches were constructed in the Spanish era and show photographs as well as actual building materials used. The fourth gallery is a gathering of Saints, exhibiting a collection of statues of saints from various parishes, including one of St. Joseph on his deathbed.

The fifth gallery displays chalices and ciborium, priestly vestments, and other accouterments of the liturgy of the Mass and the sacraments of the Roman Catholic Church. Finally, the sixth gallery is a sample bedroom of a priest.

The Basilica Minore del Santo Niño Church and Museum

Nearby is another impressive church, the Basilica Minore Del Sto. Niño the oldest Catholic Church in Cebu that houses the image of the Sto. Niño, Cebu City's patron saint. While being a place for prayer and pilgrimage for many, Sto. Niño devotees come to pay homage to the image encased behind bulletproof glass, especially during the Sinulog festival in January. The museum was established in 1965 by Fr. Ambrosio Galindez, O.S.A., in commemoration of the Fourth Centennial of the Christianization of the Philippines. At that time, it was located in one of the rooms in the convent. The museum was finally given a better space in the basement



of the Pilgrims Center. It contained numerous items dating back to the 17th century such as old church documents, antique church furniture and vessels, relics and statues of different saints, priestly vestments and old vestments of the Sto. Niño.

Casa Gorordo Museum was a declared historical landmark by the National Historical Institute Board in 1991. The museum offers a glimpse of the Spanish colonial era and is located at Lopez Jaena Street, Cebu City. It is a two-story house following the traditional *bahay na bato* architecture, a typical Filipino home in the 19th century. It houses many artifacts like furniture and clocks,

painting, and everyday household items reflecting the lifestyle of Cebuanos during the period from the 1860s to 1920. Casa Gorordo Museum was built in 1850 by Alejandro Reynes Rosales. In 1863, Juan Isidro Gorordo, a Spanish merchant, bought it. Since then, four generations of the Gorordo family, one of the wealthy clans in the city, have stayed in this home until 1979. It was well known as the home of the first Filipino Archbishop of Cebu, Juan Gorordo (1862-1934). It was acquired by the Ramon Aboitiz Foundation, Inc. (RAFI) in 1980, and has now been converted into an interactive museum. The National Historical Institute Board declared it a historical landmark in 1991.

Museo Sugbo or Sugbo Museum is operated by the Cebu Provincial Museum in the former Cebu Provincial Detention and Rehabilitation Center (CPDRC), four blocks from Plaza Independencia. Museo Sugbo is housed in what was once called Cárcel de Cebú, or the provincial jail of Cebu. Designed in 1869 by Domingo de Escondrillas, the lone architect in Cebu then, the Cárcel de Cebú was initially proposed as the Cárcel del Distrito, the central prison for the Visayas District. This accounts for its relatively large size to accommodate many prisoners. Construction began around 1871. It is believed that most coral stone blocks from the Parian church, demolished in 1878, were used to build parts of the cárcel. After twenty years of use, a renovation was ordered in 1892, adding more buildings behind the main structure that now serves as the museum's six galleries.

The University of San Carlos Museum is also located downtown, at what is popularly referred to as USC Main on P. Del Rosario Street. The museum started at the old Seminario Colegio de San Carlos at the original campus beside Plaza Independencia, where a museum with cabinets of curiosities was inaugurated in 1908. Unfortunately, this was destroyed with its precious collection during the American liberation bombings in 1945. By 1952, the growing collection of excavated ceramics, rare and exotic flora and fauna, historical, ecclesiastical and ethnographic objects were carefully studied, catalogued and exhibited.

The USC Museum was formally inaugurated on April 23, 1967 and presently has five indoor galleries, one open gallery and one hallway exhibit area. It also collaborates with the Department of Biology which maintains the Entomological Collection and the Marine Biology Collection, both of which are located on the 3rd floor of the Josef Baumgartner Learning Resource Center at the university's Talamban Campus. The museum had three exhibition galleries when it was inaugurated in 1967. It has grown into five indoor galleries, one open gallery, and one hallway exhibit area, all added during the presidency of Fr. Dionisio M. Miranda, SVD, in 2012. The three original galleries, Biodiversity, Archaeology, and Ethnography, are still in the south wing. In addition, the Open Gallery, used for temporary and special exhibitions, and the hallway, where one finds the USC Institutional History Exhibition, are also located in the south wing. The north wing is dedicated to the Rosita R. Arenas collections, currently on long-term loan, hosting two exhibitions, Bahandi: The Rosita R. Arcenas Collection of Chinese and Southeast Asian Ceramics, and, Handumanan: The Rosita R. Arcenas Collection of Bisaya Santos (saints).

The Open Gallery currently hosts a special exhibition entitled "Iro-e: The Beauty of Japanese Polychrome Imari, Late Edo to Late Showa, the 1780s-1980s," which features nearly 200 pieces of Japanese polychrome porcelain wares from the Museum's Museum's collection as

well as the collections of Ferdinand Azcarraga and Radcliff Estrada.

The University of Southern Philippines Foundation (USPF)

Rizaliana Museum holds the largest memorabilia collection of Dr. Jose Rizal outside of Luzon. The Rizal family is related by affinity to the founders of the University of Southern Philippines Foundation, Agustin and Beatriz Jereza. Through this family connection the university acquired Rizal's personal belongings which were donated to them by the sisters of the late Philippine hero.

Among the items on exhibit at the Rizaliana Museum are articles of his clothing, sketches of his sisters, family photographs, love letters to his sweetheart, Josephine Bracken, letters to friends and colleagues, and the original Katipunan flag.

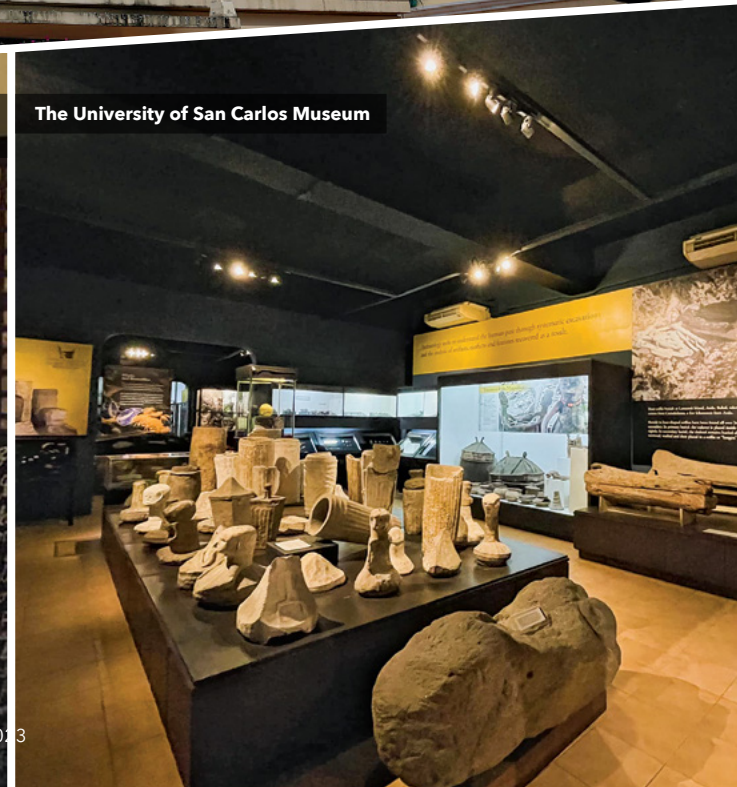
The Rizal Memorial Library and Museum, another classic example of American colonial architecture loosely based on the buildings of Washington DC, was designed by Architect Juan Marcos Arellano and was inaugurated on December 30, 1939. Dedicated to national hero Jose Rizal, it features an iconic sculpture of him with an open book on his lap, flanked by two young children. It is located at the heart of Osmeña Boulevard, near the Cebu Capitol Building on a lot donated by the provincial government for this project. It houses an array of rare books, archaeological discoveries, and a theater for cultural and art performances. The street level of the museum is a public library open seven days a week. **E**



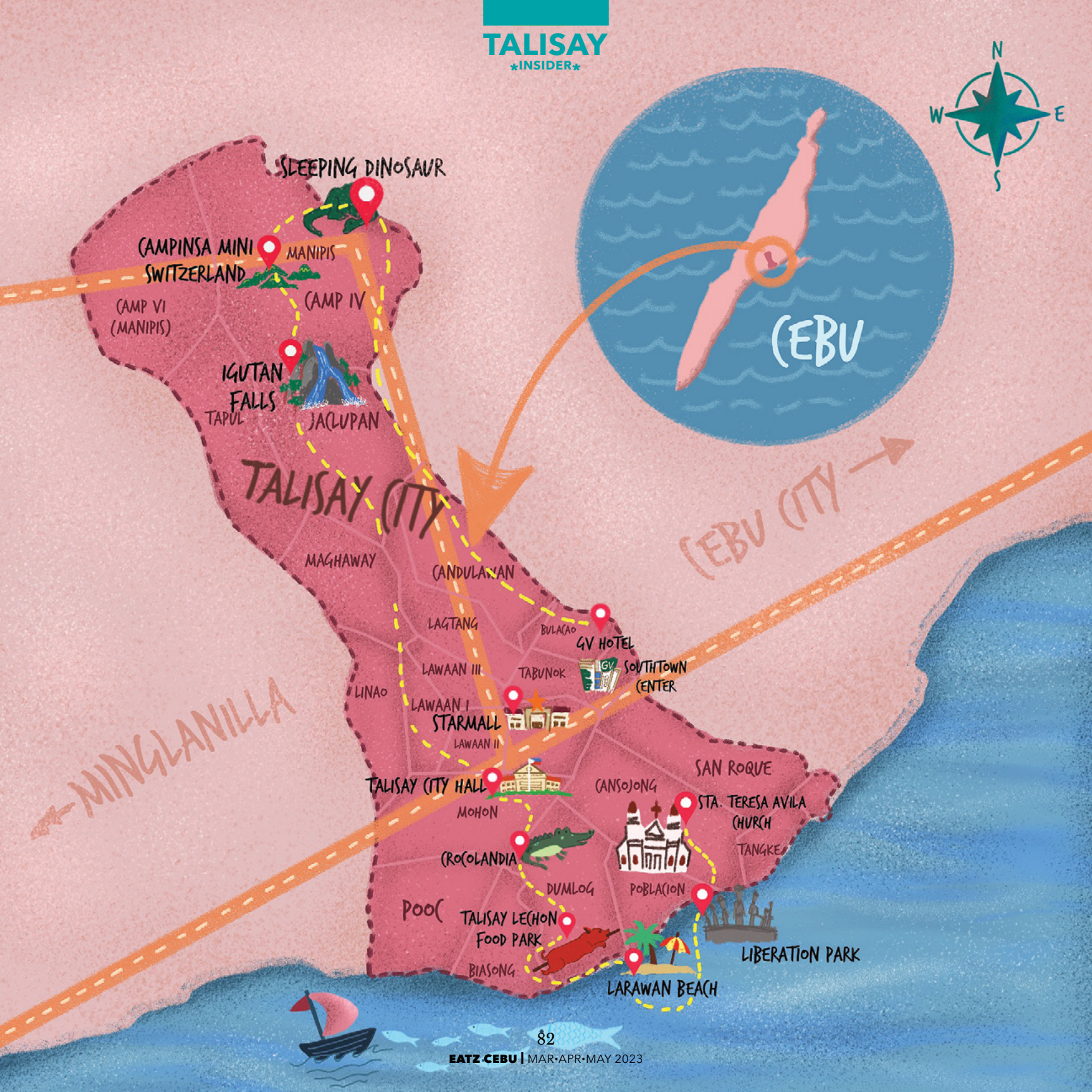
The Rizal Memorial Library and Musuem



University of Southern Philippines
Foundation (USPF) Rizaliana Museum



The University of San Carlos Museum



TALISAY INSIDER

Located 28 kilometers from Mactan-Cebu International Airport and accessible via the new CCLEX bridge, Talisay City is a thriving community positioned to be a key economic player in the Visayas.



City of Talisay Tourism Culture & Heritage
Tel. No.: (032) 253.763

THE PAST

Talisay is said to be named after the magtalisay trees that grew in abundance in the area. In 1648, during the Spanish time, the Augustinian order was granted an estate which they turned into a sugarcane plantation. Starting as a small sitio around a humble church, it soon grew into a decent municipality known as friarlands, much like other vast acreage granted by the Spanish provisional government during that time. Talisay sitio produced an active revolutionary faction against the Spanish colonizers, and was home to the Katipuneros and the Aliño family, composed of four brothers, who famously drew first blood against the Spaniards. Their courageous exploits during the 1890s extended to the Spanish-American war, establishing the townspeople's bravery.

During World War II, Talisay served again as the center of guerrilla operations by the Philippine resistance movement in Cebu. Returning American troops, aided by Philippine Commonwealth forces and the local guerrillas, landed on its beach on March 26, 1945, and later liberated the province from the Japanese occupiers. That significant day in history is marked by the National Historic Shrine Liberation Monument located on the shores of Poblacion.

THE PRESENT

Much progress has been seen in infrastructure projects and public service since Talisay gained its cityhood in 2000 through the efforts of then Representative Eduardo Gullas, the former Cebu provincial governor who also became Talisay City's first mayor.

These days, the city is linked to Cebu City and the town of Minglanilla by the South Coastal Road. This six-lane highway with exits to several areas in Talisay has dramatically eased traffic for the dwellers of this primarily residential city.

Talisay City's administration, headed by Mayor Samsam Gullas, has several tourism initiatives to be rolled out in the next two years. For example, a *lechon*-inspired food court designed

*** WITH THE MACTAN CHANNEL IN FRONT AND THE MOUNTAINS AND HILLS BEHIND IT, TALISAY'S LOWLANDS HAVE A STRATEGIC IMPORTANCE HISTORICALLY AND ECONOMICALLY.**

by Vito Selma will soon be introduced. At the same time, another noted Cebu designer, Kenneth Cobonpue was tasked to draw a park for families with a skating rink which will be groundbreaking soon.

Most of these attractions are centered around the city's Liberation Park in Poblacion, with the coastal boardwalk extended to reach the park. "We'd like Talisay City to be a family-centered city for everyone, and we invite tourists to come and appreciate our rich culture of history and food," Mayor Gullas affirms as he moves forward to make his vision of molding Talisay City as the Tourism Gateway to the South. **E**



photography PABLO S. QUIZA



SIGHTS & SOUNDS OF TALISAY CITY

The historic city of Talisay, located in the southern part of the island of Cebu, has hidden gems for visitors to explore. It has natural tourist spots, like the dive spot, Lagundi Reef and Igotan Cave; a family park, Crocolandia; and many more. The original bells of the old Sta. Teresa de Avila church, built in 1836, no longer ring today but its parishioners remain devoted and congregate at what has now been declared an archdiocesan shrine. October 15 is the feast day of the city's patron saint, celebrated with much fanfare, including the colorful parade called Halad Inasal Festival.

STA. THERESA DE AVILA CHURCH

The city's historic church is a shrine to St. Teresa de Avila. The first church was built in 1836. A typhoon damaged the tower in 1877, but was quickly rebuilt. The current church is from 1880 and is one of the first churches in the Philippines done in the classic Greek architectural style. The structure was badly damaged in World War II with only the facade and some parts of the walls left standing. The church has since been rebuilt and plays a central role in the annual fiesta celebrated every October 15.



TABUNOK PUBLIC MARKET

For a truly immersive sounds and sights experience, the city's public market and all its chaos of traffic and crowds, is a good primer for visitors. With hundreds of vendors peddling fruits, vegetables, meat and fish, all vying for attention, there are a lot of deals to be had for those who know how to bargain. The market was renovated in 2018, and is now housed under a high ceiling for better ventilation.





CONTINUING THE TRADITION

It started in the 1950s when families in the city would drive to Talisay for a weekend of swimming at the beach. This Sunday practice produced a food scene that boasted the now famous Talisay *lechon*. As a tribute to this custom, Talisay City celebrates its fiesta honoring the city's patron saint, Sta. Theresa of Avila with the Halad Inasal Festival. This yearly party featuring a parade of *lechon* happens every October 15, and celebrants come in colorful costumes. The streets are lined with food stalls selling the famous *lechon*!



One of the two waterfalls near the mouth of Igutan cave where people can bathe

IGOTAN CAVE

This remote cave, located up the hills of Talisay, is a local favorite with its own folklore – as the hiding place for Japanese stragglers after the war, or even mythical creatures. The site has two small waterfalls where visitors can bathe – close to the entrance and another one deep inside the cave. It takes about 20 minutes to trek once you enter the cave, from end to end. As in any water cave, guests need comfortable hiking or beach shoes for protection. It is a good 20 minute walk from the main road, and the path is tough. Definitely not for the faint of heart. Minimal entrance fee of P10 to P35 per person. Located in Barangay Jacuplan.

VILLA TERESITA RESORT

With several swimming pools in all shapes and depths, and matching water slides, this family-oriented resort is perfect for groups and guests of all ages. It offers affordable day rates (admission is only P100 for day use, and P400 rental for a cottage) as well as overnight stays in regular rooms or dormitory type. Located in Barangay Biasong.

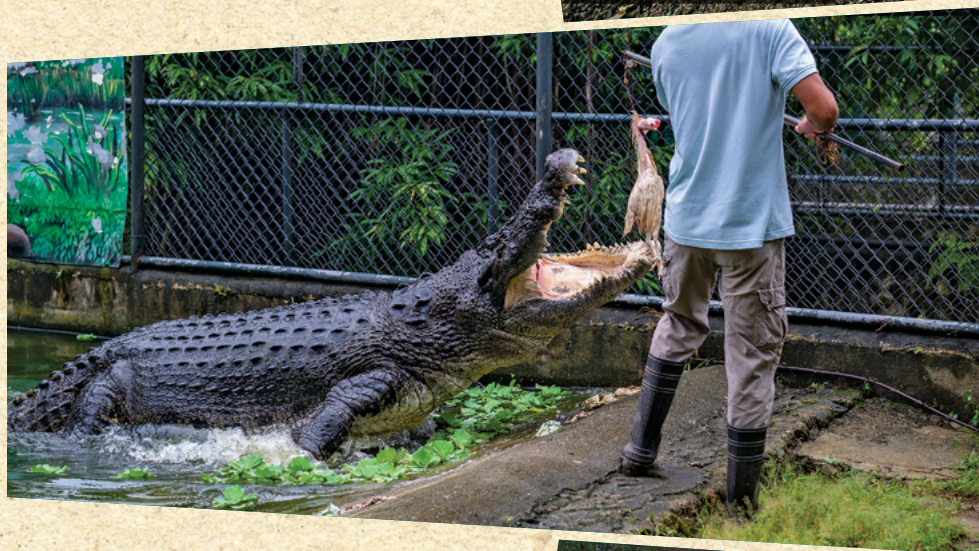


LARAWAN BEACH

This public beach with black volcanic sand is another local favorite as there are no entrance fees. Weekends are crowded with family and big groups. There are several food stands around the area where you can order fresh seafood like *kinilaw* (the local ceviche) or grilled catch of the day. But definitely try the famous Talisay *lechon*, best eaten with *puso* (rice), and dipped in local vinegar. This is also a good starting point to rent boats for cruising around the island. *Located in Barangay Poblacion.*



Larawan Beach in Poblacion



CROCOLANDIA

This nature conservation foundation was established in 2001 and houses endangered animals, mostly reptilians. Both a shelter as well as a breeding center for animals like crocodiles, lizards and snakes, the park also houses civet monkeys, various bird species, iguanas and turtles. Entrance fee is P200 and P150 for children. *Located along Burgos Street. E*

LIBERATION PARK

Also known as the Talisay Heritage Park, this National Historical Shrine commemorates the victory and marks the location of the landing of the American Liberation Forces on the island of Cebu in 1945. There are seven larger than life monuments of soldiers erected to honor Filipino and American soldiers who gave their life to free Cebu from the Japanese during World War 2. *Located in Barangay Poblacion.*



On March 26, 1945, units of the 132nd and 182nd Infantry Regiments of the US 401st Division landed on Talisay Beach aided by a pre-landing bombardment by the American Task Force 74. Before the landing, the Cebu guerrillas with 8,500 men and an extensive intelligence network in the province, alerted the American troops of the Japanese plan to scatter landmines in the projected landing areas to delay the American advance. Armed with this knowledge, the Americans, together with the guerrillas under Colonel James M. Cushing, overcame the obstacle and proceeded to liberate Cebu City.



The seven soldiers monument at Liberation Park adjacent to Larawan Beach

photography PABLO S. QUIZA



5:30 AM - 7:00 AM

From Cebu City, take a public jeepney for P25 to Talisay City or a taxi cab (around P250) and be dropped off at the Santa Teresa de Avila Shrine in Barangay Poblacion. It's a landmark that locals know well. It's a short walk to Larawan Beach, where it's possible to meet the fishermen hauling their catch of the day. If it's a Sunday, the place can get a little crowded with families and groups of friends who spend their

birthdays or just a get-together by the beach, with the knowledge that there will be lots of food stalls to source their meals. The black sand beach has been popular for a long time as a place to go swimming, sit by the beach, rent a table with chairs for P150 for the entire day, and enjoy the sea breeze. Some boats can be rented nearby by Lagundi Reef for licensed Scuba divers. The boat ride is just 10 minutes long, perfect for a short morning snorkel.

A DAY IN TALISAY

Talisay City is known for its local beaches, good food, with *inasal* or *lechon*, as a celebratory mainstay, and tourist spots not every Cebuano knows. If you have not been to Talisay City, let us take you on a day trip to this laidback city of the south!



photography PABLO S. QUIZA

Talisay Litson Food Park in Larawan Beach



7:00 AM

A food break should be next after a refreshing swim. Right next to Larawan Beach is the Talisay Litson Food Park, where lechon food stalls are lined up. Here you can feast on *inasal* or *lechon*, still steaming hot, *ginabot*, *dugo-dugo*, kinilaw, barbecue, grilled seafood (fish, squid), *lato*, *lukot*, sea cucumber, and a lot more. You can enjoy all of it while at the food park's dining area by the sea.

8:30 AM

A much-needed stroll around Liberation Park should be next. Renovated in 2022, the park has Vito Selma-designed sculpture with stainless steel edifice contrasting with the waves from the sea and old Talisay trees in the vicinity. In the daytime, the place blasts with colors and laughter from the children at the playground. While taking in all these, a small cup of local ice cream will not hurt at P10 per cup. Try the local *salvaro* (deep-fried cassava discs sprayed in chocolate) and the locally-made *kunsilba* (dried banana chips coated in caramelized sugar) on your next stop.

9:00 AM

The next stop is just across the Santa Teresa de Avila Shrine. The bright church, made of thick coral stones, has withstood wars, earthquakes, typhoons, pandemics, fires, and other tragedies. Its well-preserved interiors are worth visiting for that compulsory FB/IG post.

10:00 AM

Right before the church is the city's main highway. Here you can get a *habal-habal* ride to Crocolandia in Barangay Biasong. It takes two rides for P15 each, or ask the driver to get you there straight for P60. Biasong is about 10 to 15 minutes away from Poblacion. Crocolandia is famous for its big and small crocodiles and other animals. It has become a favorite stop for children on educational trips for many years. The entrance fee for adults is P200.

11:30 AM

From Crocolandia, take another tricycle ride to Talisay City Hall. It's just in the next barangay for a minimal fare of P15. The Talisay

City Hall was built and finished by Mayor Eduardo Gullas in 2004, shortly after it was declared a city. He moved the old municipal hall in Barangay Poblacion to its current site. The Talisay City Hall is a three-story landmark that houses the city departments and offices and the satellite offices of national agencies such as the Department of the Interior and Local Government, Commission on Elections, and others. At the front of the building is the Talisay Plaza, designed by Norma Gullas, the wife of Eduardo Gullas. The plaza sometimes hosts food parks, concerts, and other events.



photography PABLO S. QUIZA

Local delicacy Salvaro, deep fried Cassava shavings disc.

NOON

It's lunchtime, and the best place to spend it is in Dumlog Foodpark. You can take another tricycle ride at the back gate of Talisay City Hall and tell the driver to take you to Dumlog Foodpark. The place has king crabs, *siomai*, milk tea, fried chicken, and grilled seafood, all reasonably priced. Talisay is a coastal city, and many of its residents still fish for a livelihood, and their bounties are sold in the small markets of Tangke and San Roque.

✦ **TALISAY CITY HAS REMAINED LAIDBACK, A GEM FOR TRAVELERS WHO LIKE TO SEE CULTURE OUTSIDE THE USUAL URBAN AREAS. A GLIMPSE OF TALISAY'S CHARMING FISHING VILLAGE VIBE FROM DECADES AGO REMAINS, ESPECIALLY IN ITS SEASIDE NEIGHBORHOODS. IT ALSO MANIFESTS IN THE FRIENDLINESS OF THE TALISAY-ONS, ESPECIALLY WHEN YOU ASK ABOUT THEIR FAMOUS INASAL. YOU ARE ALWAYS WELCOME HERE.**

1:00 PM

After lunch, it's time for an adventurous trek. Hire a *habal-habal* ride to Barangay Jacupan and ask to be taken to Jacupan Barangay Hall. The fare for the *habal-habal* varies, but you can start at P100. At the Barangay Hall, ask for a local to guide you to Igutan Falls. You may also need another *habal-habal* to get to the next point. There are two waterfalls in Igutan, one outside the cave and the small one right at its mouth. The entrance to the cave is narrow; if you are going there alone, you need to get a local guide to assist you.



The Sleeping Dinosaur in Brgy. Manipis



Sta. Teresa Avila Church

photography PABLO S. QUIZA



Aznar Beach

photography PABLO S. QUIZA

2:30 PM

Your next stop is the Mini Switzerland of Cebu in Campinsa, Barangay Manipsis. Just like the previous destination, Campinsa is also off-the-beaten-track, and it's best to negotiate a fare with your driver for a round-trip package. Enjoying the view of its rolling verdant hills while sipping some fresh buko juice is an idyllic thing on a hot afternoon. The entrance fee here is P20.

3:30 PM

From Campinsa, visit the Sleeping Dinosaur, also in Barangay Manipsis, along the upland highway. This area has a viewing deck where you can enjoy the mountain view that resembles a sleeping dinosaur, hence the name. Some stalls sell bananacues, barbecue, and drinks if you're already hungry.

5:00 PM

The round-trip fare you negotiated earlier should return you to the city center. Tell the driver to take you to Southscape, a shopping mall in Barangay Lawaan, for an early dinner and some shopping. Southscape has restaurants, coffee and milk tea shops, and small boutiques. Climb the nearby skywalk across Starmall's Coffee Project for another dining alternative. This quaint restaurant serves cakes, pizza, and burgers besides coffee.

7:00 PM

You can buy some *pasalubong* in Paseo Ricardo Commercial Center just along the highway of Barangay Nonoc. Then get a massage at a spa in SouthTown Center in Barangay Tabunok before calling it a day. Talisay has inns and hotels in Barangay Tabunok (GV Hotel just across from SouthTown Center), RedDoorz in San Isidro, and others along the road. **E**



Weekend night market at the Talisay City Hall plaza



Starmall in Brgy. Lawaan



SouthTown Center in Tabunok



Talisay City Mayor, Samsam Gullas

BARGAIN HUNTING, CEBU-STYLE!



TABOAN PUBLIC MARKET

This is the place for getting those oh-so-delicious bundles of dried fish, dried mangoes, and other local food products. If the telltale smell doesn't entice you, the eager hawkers and vendors absolutely will.



Dried Fish Pricelist as of February 2023

Danggit Unsalted-P880	Spada Pakas-P1,400
Danggit Marinated-P900	Boneless Dilis-P950
Pusit Unsalted-P850	Salad Flakes-P1,400
Pusit Sweet-P1,100	Dilis small-P500
Pusit Haba-P900	Dilis Pino-P650
Fish Tapa (red)-P900	Katambak-P550
Fish Tocino-P950	Bodboron-P500
Fish Bones-P800	Sapsap-P400
Spada Buo-P1,200	Tuyo-P300

CEBUANO 101

Sorry <i>Pasayloa ko</i>	Expensive <i>Mahal</i>	Good noon <i>Maayong udto</i>
I don't understand <i>Wa ko kasabot</i>	Spicy <i>Halang / hang</i>	Take care <i>Amping</i>
I don't know <i>Ambot / ambot lang</i>	I'm lost <i>Nawala ko</i>	I'm waiting <i>Naghurwat ko</i>
Bathroom <i>Banyo</i>	Stop here, please <i>Lugar lang</i>	Unsa ni? <i>What's this?</i>

MOVING AROUND CEBU

 Car Rental P1,500/day, self-drive	 Taxi P100 to 130 (Sto. Niño to SM Seaside)	 MyBus Free ride BDO Fuente to SM Seaside vice versa. 8:20am to 10:00pm (check their social media accounts for more updates)
 GrabCar P120-150 (Sto. Niño to SM Seaside)	 Habal-habal P100 to 150	

BANTAYAN

Bantayan Island lies off Cebu's northeast coast. Containing the municipalities of Santa Fe, Bantayan, and Madridejos, this speck of land boasts of fine beaches, rolling rural countryside, and a rich cultural heritage waiting to be discovered. Whether you go there in the height of the Palawod Festival, or its storied Holy Week procession come summer, or just for a quick weekend getaway, its idyllic character is sure to delight.

by RYAN DANIEL DABLO



MUST-VISIT ATTRACTION

For the beach enthusiast, you can't go wrong with a trip to picturesque Virgin Island for diving, snorkeling, beachside picnics, or lazy by-the-sea afternoons. Kota Beach, with its famous sandbar and breathtaking sunset views, is another top pick.

TRENDING TOURIST DESTINATION

Obo-ob Mangrove Park makes for a great nature trek. Walk the snaking elevated paths through a mangrove forest and recreate the perfect Camp Sawi picture shot.

OFF THE BEATEN PATH

If you need a quiet reprieve to drown out the buzz of country life, taking a dip in Ogtong Cave does wonders. The combination of crystal-clear water and wave-worn stone create a surreal swimming experience.

HERITAGE HIGHLIGHT

Leave the salty air behind and step inside St. Peter and Paul Church to marvel at the stonework and vaulted ceiling paintings. Fronting the bustling Bantayan town plaza, this church is the hub for Bantayan's legendary Holy Week festivities featuring a fleet of life-size *carrozas*.

MUST-TRY DISH

Having 360-degree access to the sea translates to a banquet of seafood. Bantayan's buwad and labtingaw are local favorites and must-bring *pasalubong* for the journey home.



Pad Thai Goong



Master Po



Topokkiman



Da-In Korean Restaurant



Jeju Samgyupsal

CHEAP EATZ UNDER P200

We searched the city for bites that fit the budget of P200 or less. There's actually so much more than this list, but this should set your wandering taste buds to a good start!

by CINDY CABALLES

PAD THAI GOONG

This little diner is a Thai street food express. They serve Thai fried rice, pad Thai and few options of sides like spring rolls, calamari and more.

DISH TO TRY Tofu Pad Thai, P170

LOCATION A. Morales St. corner N. Escario St. Kamputhaw, Cebu City (behind Harold's Hotel)

MASTER PO

A casual dining place that serves Chinese cuisines. They started with congees, noodle soup, rice pots and few ala carte meals. Now they have more options on their menu and they just opened a new branch in Banilad.

DISH TO TRY Humba Pork Rice, P190

LOCATION One Paseo, Paseo Saturnino Road, Maria Luisa Banilad Cebu City

TOPOKKIMAN

An authentic casual restaurant serving premium Korean cuisine. They are serving ala carte dishes like kimbap, topokki, dakgangjeong and noodles.

DISH TO TRY Kimchi Kimbap, P180

LOCATION Banilad Rosedale Place, Gov. M. Cuenco Ave., Talamban Cebu City

DA-IN KOREAN RESTAURANT

A Korean restaurant that serves authentic dishes. They have unlimited grilled pork, chicken and beef. They also serve few ala carte dishes and customers could order a take home set for samgyupsal.

DISH TO TRY Pork Rice bowl, P165

LOCATION Salinas Drive Lahug, Cebu City (beside Chikaan)

JEJU SAMGYUPSAL

A Korean restaurant that offers 2 choices of unlimited samgyupsal, a pork and chicken set or with beef meat. They have also added few ala carte food to-go in their menu except for the samgyupsal.

DISH TO TRY Egg Toast Spicy Pork, P169

LOCATION Banilad Town Center, Gov. M. Cuenco Ave., Banilad Cebu City

DO YOUR PART ONE BOTTLE AT A TIME...



bring your own cup



**Instead of ordering bottled water in
restaurants, ask for service filtered water.
Or carry your own water jug.**





Let's go yachting



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inquire for
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