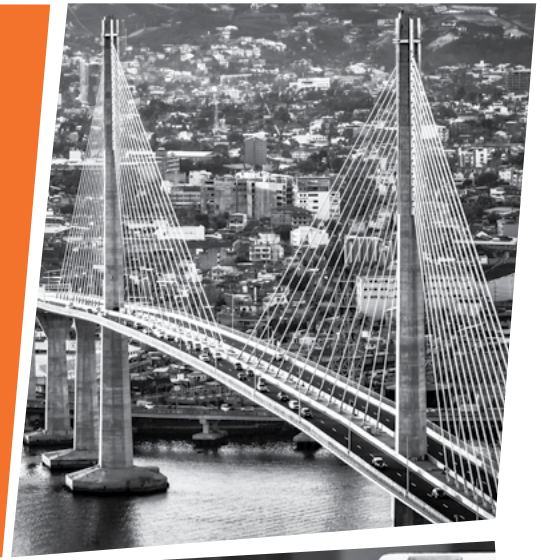




# eatz cebu

ZEE PUBLICATIONS, INC.

JUN-JUL-AUG 2022



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# Have an art day with us.



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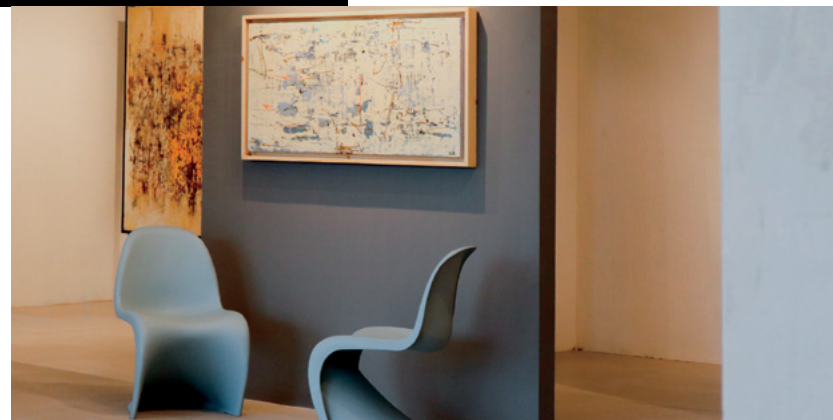
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## ON THE COVER

This year, Cebu celebrates the opening of the third bridge that connects the main island of Cebu to the island of Mactan (or Lapu-Lapu City). Primarily used as an artery from the southern part of Cebu, servicing the bustling cities of Talisay and downwards, the impressive 8.9-kilometer suspension bridge is called the Cebu-Cordova Link Expressway or CCLEX although locals just call it the third bridge. *Photo courtesy of CCLEX*

Lalamove, the delivery service app, made a strong mark during the pandemic in the country's two major cities – Manila and Cebu. Whether it's a sofa or a bottle of vodka, people use the app to move things around. *Photography courtesy of Lalamove*

Pancit is the ubiquitous food that Filipinos traditionally serve to celebrate a birthday, as it signifies longevity. It comes with many variations, and is worth trying in any restaurant around the city that puts it in the menu! *Photography by Steffen Billhardt*

Cebu's growing skyline is a growing testament to the city's economic boom, post pandemic. As the world slowly opens up, the city anxiously waits for things to go back to normal.

*Photography by Pablo Quiza*

executive editor EVA GULLAS  
entertaining editor KATE DYCHANGCO-ANZANI  
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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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# IF YOU HAVE A FREE WEEKEND IN CEBU, WHERE WILL YOU GO AND WHY?

## STEFFEN BILLHARDT

photographer

I spend weekends and any free day, learning and practicing eskrima or arnis at Cacoy Canete's Dose Pares studio downtown. I hope to get my black belt next year. That's actually what brought me to Cebu.

*Steffen is from Berlin but he has been working as a photographer since 1993, for various ad agencies and fashion magazines in Miami, New York, Jakarta and now Cebu.*



## OJ HOFER

columnist

I'd spend a weekend at the Shangri-la in Mactan to enjoy the panoramic view of their ocean suites, relish the new menu of Tea of Spring and rejuvenate the body through spa treatments at the Chi Spa.

*Oj Hofer is a fashion designer/artist who contributes fashion and lifestyle stories for zee.ph. He was also the fashion editor of Zee Lifestyle Magazine. Oj practices Humanistic Buddhism and has been on a plant-based diet since 1999. Thus, he promotes mindfulness for physical and mental health.*

## PABLO QUIZA

photographer

Free Weekend? Can't remember when was the last time I had a free weekend but I'm usually spending it underwater.

*A true Basque from San Sebastian, Spain, Pablo honed his skill as a photojournalist for Reuters in Spain and eight years in Singapore. He found a home in Cebu because of his love for diving.*







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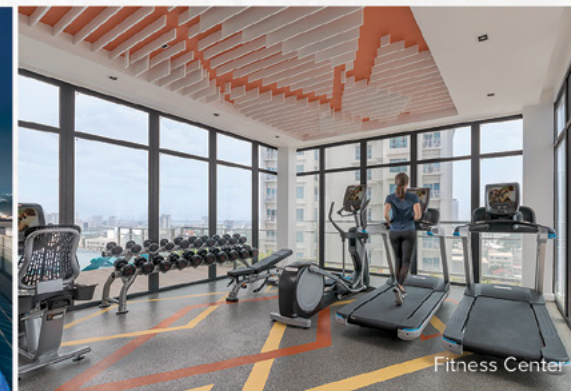
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## CONTRIBUTORS



### RAINE BALJAK writer

"If I'm not barbell weightlifting or freediving 30 meters into the deep sea, then you'll find me outdoor rock climbing and enjoying sensational views surrounded by the tropical rainforests of Cebu."

*Raine Baljak started writing with a single diary entry every day since the age of 4. She turned it into a profession by contributing articles to local, national and international newspapers and magazines. Now she writes and proofreads for Bloomberg Newsroom's Tokyo Bureau, and at her own blog, [www.rainebaljak.com](http://www.rainebaljak.com).*

### RYAN DANIEL DABLO writer

"It isn't the destination, it's the experience. A good weekend is any weekend you get to spend with friends and family. The compass point is secondary: the memories you make in the places you go are what truly matter."

*Ryan is a high school teacher, self-proclaimed connoisseur of nerd culture, and aspiring food writer with a penchant for guilty pleasures and creature comforts. His writings have largely been essays, academic articles, or tangents of his posts as literary editor and adviser for school publications.*





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# OUR REASON FOR BEING

DATELINE: MAY 2022



**Under the Mactan Bridge! Life continues and Cebuanos love to be outdoor whenever possible. Photography by Pablo Quiza**

**F**IRST OFF, THIS MAGAZINE WAS BORNE OUT OF THE anticipation that everything will be as it was pre-pandemic. Tourist arrivals, nightlife and crowded restaurant buffets. If you've been in the mall lately, eating places have sprung open again, crowds are reemerging and shopping is rebounding. Tourism, that vital industry that keeps our economy running, and cultural exchanges that enhance our lives is gradually recovering as those antigen tests become a way of life for us when boarding flights cross country.

As we produce this first issue, most of us are vaccinated or have been infected. Either way, we survived to live another fight.

So, welcome to this new beginning. You are reading this probably after you've checked into your hotel room or in a restaurant waiting for your order. This magazine is here to welcome you to our new normal. Looking back to life before March 2020, we're adjusting with optimism to the changes, albeit with face masks on whenever possible.

Eatz Cebu is envisioned to be a quarterly magazine that will support our tourism sector. Exclusively distributed at most hotels and resorts in the island, our mandate is simple: to be as informative as we can on what is going on during your visit, and to give you, our reader, a glimpse on why Cebuanos are very fond of our home. And what's not to love when you have the sea and the mountain less than an hour's drive away. There are ample activities to choose from, different towns to visit and dining places in all shapes for all budgets.

Let us welcome you to our island whether it's your first time or your tenth...





fe·ria | \ fer-ē-ə ,-ē-ä \ (Latin)  
: a festival or celebration often in observance of a holiday

## FETE THE WORLD

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### 1. SUNSET COLLECTION PEARL DRESS BY BEZZA WEAR

Elegance and sophistication without sacrificing comfort is Bezza Wear's fashion touchstone. Created by Claudia herself, this brand emphasizes versatility and glamour in modern women's clothing. [bezzawear.com](http://bezzawear.com)

### 2. SAINT LAURENT ENVELOPE LEATHER SHOULDER BAG

Functionality and luxury in a boardroom or on the promenade – such are the merits of this Shoulder Bag from Saint Laurent. That refined design is the height of fashion anywhere. [www.ysl.com](http://www.ysl.com)

### 3. DEAR DAHLIA VEGAN MAKEUP

Take inspiration from the dahlia flower and harness your own beauty. Complete your get-up with a touch from Dear Dahlia's array of makeup and cosmetics. [m.deardahlia.global](http://m.deardahlia.global)

### 4. PEARL MEDICAL AESTHETICS + LASER FACIAL TREATMENT

Pamper yourself. Inner beauty radiates outward. If "seeing is believing" is more your thing, book a facial treatment session from Pearl Medical Aesthetics + Laser and see for yourself. [thepearlmed.com](http://thepearlmed.com)

### 5. AUGUSTINUS BADER THE CREAM

The Cream by Augustinus Bader needs no introduction. Its moisturizing elements hydrate and rejuvenate the skin, giving it a vibrant, healthy glow. [augustinusbader.com](http://augustinusbader.com)

### 6. MIU MIU TWIST EAU DE PARFUM

**SPRAY** Don't just look pretty in pink. Smell irresistible, too, with a puff of Miu Miu Twist. Leave your admirers with a sense of mystery with the apple blossom, cedar wood, and pink amber notes from this perfume. [www.miumiu.com](http://www.miumiu.com)

# SUNSET DREAM

Keep cool, calm, and collected alongside model and designer **CLAUDIA YEUNG**. Her top picks this season are geared towards bringing out the best in you. From comfortable, chic apparel to reinvigorating cosmetics, her favorite things are guaranteed to add a stylish flair to your ensemble.







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# STYLE & SENSIBILITY

Flaunt fashion, style, and sensibility like KUMIKO ONDA with a few of her favorite things. Accessorize with classic and timeless pieces you can never go wrong with. Enhance beauty and wellness in one go with a touch of her must-have product suggestions, and sparkle up the evening with a special, hand-picked champagne.



**1. VAN CLEEF AND ARPELS MAGIC ALHAMBRA EARRINGS** Accentuate your look with a pair of Alhambra Magic Earrings. Made of yellow gold and mother-of-pearl and shaped like four-leaf clovers, these accessories will ensure that Lady Luck is on your side wherever you go. [www.vancleefarpels.com](http://www.vancleefarpels.com)

**2. FRACORA COSMETICS AND SUPPLEMENTS** Drink from a veritable fountain of youth with Fracora Cosmetics and Supplements. The urolithin in their pomegranate-based products will keep you looking younger and fresher. [fracora.com](http://fracora.com)

**3. CRISTAL BRUT CHAMPAGNE** Bust out the champagne glasses! Cristal Brut's effervescent character and silky and citrusy flavor profile is the perfect complement to an evening dinner. [manila-wine.com](http://manila-wine.com)

**4. HAIR ACCESSORIES BY ALEXANDRE DE PARIS** Advertise your love for spring and summer with Alexandre de Paris's flower-shaped hair accessories. Their warm, earthy colors will go with anything and have you looking glamorous. [en.alexandredeparis-store.com](http://en.alexandredeparis-store.com)

**5. EAR ACUPRESSURE JEWELRY** Oh, we wouldn't dream of leaving this one out. Clear your internal energy blockages and let vitality flow through your body with Kumiko's signature Ear Acupressure jewelry line. (+63)917.311.3322

**6. WRINKLE SHOT BY POLA** Leave your skin wrinkle-free with a little magic from Pola's Wrinkle Shot, a revolutionary cosmetic designed to eliminate wrinkles from your dermis. No more wrinkles, no more worries. [www.pola.com](http://www.pola.com)

Kumiko's portrait photography is by Steffen Billhardt.



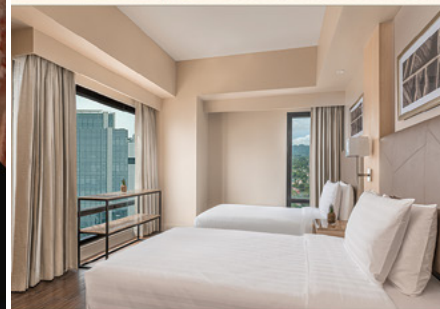


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# P200 EATZ

Want to know where to eat,  
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by CINDY CABALLES



## MANONG'S BUTTERFRY CHICKEN

This place offers whole, half and individual cuts of perfectly fried chicken to sink your teeth in. Pick between their regular or the hot & spicy flavor which both come with unlimited gravy, an original Manong's recipe. Four different Butterfry set meals are also available.

I always opt for Set Meal Number 3. An order comes with a half-chicken, rice, fish (tinola) soup and a drink, all for only P199.

Yes, it's fried chicken alright, but made better! Try it yourself!

Located in front of Bright Academy, Gov. M. Cuenco Ave., Banilad, Cebu City. They only accept cash payments and are available for takeout and delivery too!



**BANH MI KITCHEN** BMKN at Streetscape is a franchise owned by a group of friends namely Kathryn Dawn Sy, Anton Del Prado, Luis Loot and Wendy Loot.

When in the mood for a *banh mi*, the traditional Vietnamese on-the-go sandwich, my choice is BMKN's The Classic Jr. Made special with Vietnamese ham, roast pork, pate, cucumber, cilantro, pickled radish and carrots with mayo and hoisin sauce, it's a happy mix of flavors and textures. Pair it off with their Lemongrass Pandan Tea for P178. Yum!

BMKN has branches located at Ayala Center Cebu, Ayala Central Bloc and their newest one at Streetscape, Ma. Luisa Road.







**MY GREEK TAVERNA** You're in for a real treat of authentic Greek food courtesy of Panny, a Greek national, who together with his Cebuano wife opened My Greek Taverna. Serving a selection of tasty and healthy specials from his home country, all dishes are prepared with natural and fresh ingredients. Their bestsellers are the kebabs and gyros. My favorite is the Rice Doner Kebab set meal. The meal includes French fries on the side and iced tea. At P185, it's a steal!

Branches at SM City Cebu, JCentre Mall and Moalboal.



**JAFAR'S** Since its first outlet opened in Banilad Town Center in 2014, Jafar's Shawarma has added two more just this year, making a total of four branches in Cebu.

Like the popular street food it is, Jafar's Shawarmas are made according to one's preference. Packed with your choice of deliciously seasoned meat and veggies, their wraps use pita bread made fresh everyday. Or choose your style and have your favorite protein with rice or salad. Or have a burrito.

Their Rice Classic comes with minced beef, cabbage, cucumber, tomato, onions, garlic sauce and biryani rice. A must-try for only P115.

Find them at Banilad Town Center, The Marketplace Ayala Center Cebu, and their newest branches at Parkmall and Axis Entertainment Avenue.



**BURGER JOINT** This is the go-to burger spot whenever the craving hits you! The Burger Joint Value Meal gives you a juicy beef burger with sides of potato chips, onion rings or French fries. It's a fully satisfying meal on a budget at P185, and they throw in a soda too. If you're a non-beef eater, they serve chicken burgers as well.

Burger Joint has three branches: The Gallery in Mabolo, Queen's Road, Kamputhaw and Ayala Central Bloc in IT Park.



# CRAZY OVER MILK TEA

Did you know that the Philippines ranks second in the most number of milk tea drinkers in Southeast Asia? In Cebu, there are hundreds of milk tea shops and the popularity of milk tea specially among teens and young adults continues to grow. If you are not yet among the milk tea regulars, here are some places we recommend for your milk tea adventure.

by CINDY CABALLES

**CHACHAGO** It is Taiwan's most famous milk tea and they have ten best sellers on the menu. Try the Brown Sugar Pearl Milk tea or their Cacao with Ice cream.

*Price range: P75 to P140*

*Locations: Oakridge, SM Seaside Cebu, Ayala Central Bloc, Cebu IT Park, Lahug*



**A LITTLE TEA PHILIPPINES** Mousse Oreo, Mousse Matcha, Oreo Cake, Black Sugar and Cake milk tea are some of their best sellers. And you'll be pressed to decide which one will become your next favorite as they're all equally delicious.

*Price range: P100 to P50*

*Locations: Ayala Central Bloc, Cebu IT Park, Lahug / 2nd Level, SM City Consolacion*

**POPCHA MILKTEA** Popcha is a local milk tea brand with several shops around the metro. You may not consider cheesecake as a usual milk tea flavor, but their Popcha Cheesecake is one of the best sellers and a must-try.

*Price range: P90 to P145*

*Locations: Paseo Saturnino Ma. Luisa Road Gaisano Mactan Island Mall / Barrio Mercato Labangon / Sugbo Mercado, Garden Bloc*





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# FOREIGN FLAVOR, HOMEGROWN HEART

**Tea and biscuits with James Doran-Webb**

by RYAN DANIEL R. DABLO photography STEFFEN BILLHARDT



James Webb adds touches to a gigantic driftwood sculpture of a rearing horse.



**W**ITH ONE SWIFT MOTION, James Doran-Webb, transplanted artist from Birmingham, England, bolts a piece of driftwood onto the shoulder of a gigantic rearing horse at his workshop somewhere in industrial Mandaue City. He

of the queen herself. The current project is set to be the centerpiece of a London fountain exhibit, but his other works are no less spectacular. Several of them adorn Singapore's Flower Dome at the Gardens by the Bay, and a sculpture called "Mag-Anak", which depicts a Philippine eagle and

the mundane and the magical. There are several woodworking stations where his people are mass producing wooden tables and décor, while further on is a menagerie of leaping and flying animal forms. His fond childhood experiences of working with wood and antiques have ingrained artistry into his system. The very same themes were what drew him to Cebu.

Craftmanship, according to James, is a vital trade here: from the delicate use of capiz shells in Cordova, to the artful flourishes of Careta's lapida makers; from the down-to-earth boatmaking in the wharfs of Bantayan island, to the dedicated artisan at every city corner whittling down wood to make a piece of décor. He wants to live here, he says, a place that celebrates its own heritage of handicraft and creativity.

Cebu is as much home for him as England. His community work includes setting up the 80,000 Trees project, a sustainable tree-planting initiative;

## **WHAT DREW ME IN WAS THE CRAFTSMANSHIP, James recalls. Cebu, according to him, is alive with the arts and crafts.**

is working on the finishing touches of his annual display of driftwood sculptures at the prestigious Chelsea Flower Show in London, a four-day event every May displaying the best in garden design. Invitation to this event is very stringent, and James has won his fair share of accolades while participating, even garnering the attention

its young, watches over the AGILA Flying Theater at Enchanted Kingdom.

A few days before he ships the huge artworks, James welcomed us into his workplace. Flitting from English to Cebuano effortlessly, he ushered us into his furniture showroom for tea and biscuits. For first-time visitors, this hard-to-find factory is a mix of





Bantayan crafts, which trains fisher-wives in the handicraft and souvenir trade; and post-typhoon recuperation efforts. He also networks with locals to salvage and sort driftwood – an improvement from his days paddling a kayak to manually collect the pieces. With practiced focus, James transforms driftwood into larger-than-life representations with elegant detail. And his work is never static. His animal depictions are full of movement, scenes you would see in nature, forever still but nevertheless playful: a frog about to dive into a pond; a ram perched precariously on a towering pile of rocks; or a kingfisher cresting the waves, fish in tow. The angles of their anatomy are all life-like. There are rabbits with ears pricked, wary of the slightest sound; dragonflies alighting on metallic bushes; or an eagle midflight, motionless yet always on the cusp of motion.

**IN JAMES'S HANDS, TIMEWORN driftwood is transformed into larger-than-life representations with elegant curves and intricate detail.**

James is an outdoor enthusiast, ranging far and wide over the archipelago for biking, trekking, kayaking, and triathlons. Nowadays, he spends more time enjoying life with his wife Meg and their daughter Diana, who often makes endearing cameos in pictures he shares. Living here for the last thirty years, he has also warmed to local flavors. You can find him drinking *tubá*, eating *balut*, feasting on *laing*, and snacking on *puto*, *sikwate* with *mangga*, often at the corner *carenderia*. He appreciates a good siesta, just like his workers, who he admires for their loyalty and work ethic. In his backyard is a feisty little bantam rooster he lovingly calls Napoleon, although he doesn't condone the traditional *sabong*.

The tea and biscuits reminded us that he is Brit after all, and that he is off to a world-renowned exhibition in London in a few days, displaying artwork that is proudly made in Cebu. And if Cebu's charms are more than enough to catch the eye of a decorated artist, then we who call it home have much to be thankful for. **E**





# LOCAL FLAVORS

It takes time, and daring, for a non-Filipino to develop a craving for local flavors. James was no different. But once he got over the strangeness, he became an enthusiast. Below are some the delicacies that he recommends for a taste of a true cultural experience.



## TUBA

Tagay na! This local wine distilled from coconut sap brings sweet and tart flavors to the fore. While lots of regional variants exist, the orange rum-like version is famous and easy to find.

## BALUT

This steamed fertilized duck egg is part and parcel of Filipino culture. The flavorful broth and creamy yolk within are definite local favorites.



## LAING

Hailing from the Bicol region, this spicy dish of dried taro leaves and coconut milk is a wonderful appetizer or complement to a native meal.

*photo courtesy of the Peach Kitchen*



## BICOL EXPRESS

Another zinger from the eponymous region, Bicol express is a spicy stew of sliced peppers and coconut milk. You can often find pork or fish added to the dish in local variants.



## PUTO, SIKWATE

**AND MANGGA** The trifecta of glutinous rice, sweet tropical mangoes, and a steaming mug of native hot chocolate is hard to resist and forms a staple of Filipino snack time or dessert.



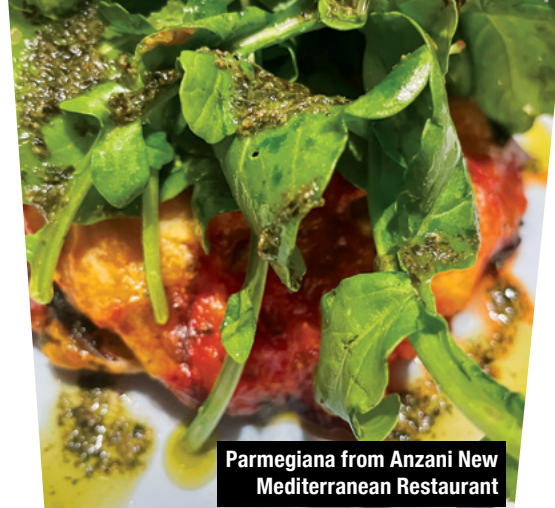


**MINDFUL  
MENDICANT**  
by Oj Hofer

# LIVE TO EAT, EAT TO LIVE



Broccoli with Crispy Egg, Walnuts and Gorgonzola from The Pig & Palm



Parmegiana from Anzani New  
Mediterranean Restaurant

**Candidly now, how do you describe yourself? Do you live to eat? Or do you eat to live? That's what separates the pleasure-seeker from the health-searcher.**

**I** TRUST YOU ARE THE LATTER, A health-seeker just like this writer. Because in our search for health, we also garner a wealth of benefits such as a long, illness-free life and, consequently, many years of being immensely happy and purposeful.

Purposeful is what my column Mindful Mendicant and this first article is about. Its aim being that of giving you helpful data about what to eat.

As such then, let me start off by defining the different types of eating, namely: Fuel Eating, Fun Eating, Fog Eating, Storm Eating and Mindful Eating.

FUEL EATING is when food is taken as nourishment to charge up, just like fuel, and energize the body of its needs and functions. This is also known as clean-eating; eating real, whole, natural, minimally processed foods that provide



maximal energy. Ideally, we should be eating fuel foods 80% of the time to maintain good health.

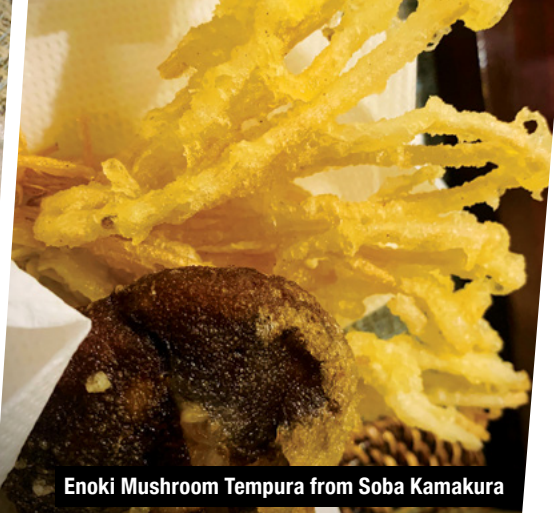
**FUN EATING** is just nibbling on anything that you find tasty. It is eating food that doesn't improve your health and still you enjoy it greatly even if it has no nutritional value (i.e. cake, wine, potato chips, chocolate bars, candy, etc.) You want to pay careful attention when eating fun food, they can build up calories that won't benefit your health. One could limit fun eating to one small treat a day or two fun meals a week but that's a hard challenge especially, if like this writer, you have a sweet tooth. The trick to limitation is to savor and enjoy every bite.

**FOG EATING** is having no awareness of eating while eating. While watching Netflix, you could be munching on salted-egg glazed potato chips without even tasting them or snacking on peanut butter and chocolate chip cookies while working on an article without realizing that you've consumed a jar and three packs. You could also finish off six large bars of Swiss chocolate before you even realize how much you have eaten and wouldn't even remember what it tasted like. Fog eating is not enjoyable or meaningful; it is unconsciously and mindlessly snacking on anything edible.

**STORM EATING** is binge-eating and emotional eating. Binge-eating is taking in large amounts of food to the point of discomfort, sometimes, even when you're not hungry. It's knowing that you're eating too much and too fast, but having no control over your eating behavior. This could happen if you are too busy and forget to eat, thus allowing yourself to get too hungry. Emotional eating is the natural tendency to eat in response to positive or negative emotions. This increase in food intake often refers to eating as a means to cope with negative emotions such as anxiety, failure or depression and can develop into an eating

A square piece of white silken tofu sits on a light-colored, patterned plate. It is topped with a mound of dark green, textured Tonburi (tempura-battered green peas). A thin red string is tied around the tofu.

**Silken tofu topped with  
Tonburi from Soba Kamakura**

A close-up shot of a piece of dark, breaded tempura. Behind it, a large, bright yellow, crispy tempura structure is visible, likely made of enoki mushrooms.


**Enoki Mushroom Tempura from Soba Kamakura**

disorder, especially when giving in to a craving causes feelings of regret, shame or guilt and is done repeatedly.


Other times, it can also include eating to enhance positive emotions such as eating to celebrate a promotion, a successful win or birthdays and other social celebrations. In some other cases, emotional eating can lead to Fog Eating.

**MINDFUL EATING** is practicing mindfulness before, during and after taking in food. It is intentionally focusing on one's thoughts, emotions, and physical sensations in the moments before, during and after eating. It is awareness of your physical, mental and emotional senses to observe, experience and enjoy the food choices you make without judging, forming biases and attaching to the food and the occasions of eating.

Mindful Eating is observing genuine gratitude for the nourishment, the persons who prepared the food and the causes and conditions that have brought the food to your plate. Through the awareness of our eating habits, our food preferences and aversions, we can learn to appreciate the real value of food and the eating experience and thus, take steps towards behavioral changes that will benefit yourself, others, and most especially all living beings and the environment. And thus establishing that eat-to-live as a mantra and philosophy makes for a life that is purposeful and immensely happy. 🍽️

A glass jar filled with bright red, sugarless watermelon juice. The jar has a white label with the text "DISARONNO SOUR-LAD" and a red silhouette of a person.

**Fresh, sugarless watermelon juice at  
Giuseppe's Pizzeria & Sicilian Roast**

A close-up of a chocolate tortino, a small, round, dark chocolate cake with a thick layer of white cream or frosting on top.

**Tortino di Cioccolato from  
Giuseppe's Pizzeria & Sicilian Roast**





**TIRELESS  
TROTTER**  
by Butch Carungay



**Nustar Resort and Casino**



**Cebu-Cordova Link Expressway (CCLEX)**

# LOCATION, LOCATION, LOCATION!

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one can enjoy the perks of living in a metropolis while having  
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**B**ARCELONA, CAPE TOWN, LOS Angeles and Rio de Janeiro are perhaps the best known of such cities. Cebu, while not nearly as sprawling or famous as any of these towns, is blessed to have sea and summits all within its compact city limits.

The beaches adjacent to the city's historical core have long been lost to centuries of "progress". However, the white sand and world-class facilities of the resorts on nearby Mactan Island are a mere twenty minutes away. Despite being ravaged by Super Typhoon Odette in December 2021, most of Mactan's beautiful properties have now reopened. From lazing on the beach to enjoying a wide variety of water sports, the number of activities one can engage in so close to the center of Cebu City is truly astounding. One can even rent a banca (local outrigger) for the day to explore the many islets and sandbars that dot the surrounding seas. Joining Enye, the haute modern Spanish restaurant in Crimson Resort is Caverna at Tambuli Resort and Spa which offers contemporary Mediterranean flavors in an ultra sleek setting.

Equidistant from the city's center is Kan-Irag Peak, which – at nearly 700m above sea level – is the highest mountain within Cebu City's boundaries. It may not be a well-known fact that 70% of the city's land area is in its sparsely populated upland barangays. So even prior to the pandemic, there were already a few commercial establishments located there that catered to the needs of long-time mountain aficionados. However, when COVID-19 hit, business in the bukid boomed. Cebuanos quickly realized that the crisp mountain air, panoramic vistas, and lush vegetation benefit both physical and mental well-being. The Cebu City Tourism Commission quickly added Cebu's Highlands and Eco Tourism as a priority area and is working on a multitude of projects to promote accredited establishments, maintain standards, enforce policies, build capacity and develop even more tourism products.

Traditional activities associated with the uplands such as hiking, biking and camping are now complemented with

farm to table cuisine, road-side stalls, picturesque flower gardens and outdoor art installations. A Farmer's Market on the grounds of the Marco Polo Plaza Hotel every Saturday started off with a few tents but has now since expanded exponentially – in both size and scope.

Cebu City's coast, despite not having a swimmable beach, is undergoing even more transformative changes as most of the city's mega-projects are centered there – particularly in the 300-hectare reclaimed quarter collectively known as the South Road Properties (SRP). First occupied by the massive SM Seaside City in 2015, SRP was then augmented by the 50 hectare township City di Mare and its Il Corso Lifestyle Mall. In 2019, Cebu Ocean Park, the largest of its kind in the country opened up their oceanarium which has both marine and terrestrial species. Most recently, the Cebu-Cordova Link Expressway, the longest bridge in the Philippines was opened to motorists at the end of April 2022 and should be able to fully service the expected 50,000 vehicles a day within a few months.

Another substantial new development that soft opened in April 2022 is the Nustar Resort which is envisioned to be Cebu's premier 5-star integrated property housing the region's largest casino gaming floor. As of this writing, Il Primo, the hotel's premiere Italian steakhouse Fina, its Filipino restaurant and Xin Tian Di, the modern casual Chinese outlet are open along with the first phase of its gaming floors. The next few months will see the unveiling of Mott 32 – the country's first franchise of the elevated Chinese eatery as well as the launch of Fili,

Nustar's first of three hotel towers.

Adjoining the SRP are two initiatives that are finally starting to revitalize the once-decaying and dilapidated historical core of the city. The first to be realized – also in 2022 – will be Cebu's first National Museum. Located in the old Aduana Customs House, this structure at one point also became the Malacañan sa Sugbo – where the President of the republic would preside when in town. Equally exciting – but larger in scope – is the wholesale redevelopment of Carbon Market into a modern and first-world public market, retail, lifestyle, and transportation hub by the same team that redeveloped the award-winning Mactan Cebu International Airport.

Cebu Business Park – the city's premier commercial enclave – has seen a number of notable new structures rise that will soon be joined by Cebu's first edifice designed by the big-name international architectural firm Skidmore, Owings & Merrill (SOM). Inspired by Cebuano creativity and craftsmanship, this 32-storey mixed-use structure dubbed Masters Tower will be anchored by the city's first 5-star luxury property to be operated by Sofitel, the renowned French brand.

These are just a few of the many exciting initiatives that promise to redefine the city's built environment in ways that could not be dreamt of a mere few years ago. With its beautiful topography, a newfound spirit of urban regeneration and multiple prestige projects in the pipeline, Cebu City is indeed well poised to continuously flourish as the Philippines' Queen City of the South. **E**



The new Carbon Market



# ENTERTAINING

**Has hosting guests become a little too hard? Remove the tedium from the table and brush up on what's new: the hottest cookbooks and food diaries, cutting-edge kitchen appliances and recipes that'll turn your event from fine to flashy. Bring the life back to the party. Read on to find out how.**



photography STEFFEN BILLHARDT



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ELCOME TO OUR FIRST ISSUE OF EATZ CEBU!

As the country's second major metropolis, Cebu boasts more than 2 million residents, and an expected influx of tourists starting in the second quarter.

Our motto for this issue, with all its hashtag determination, would have to be #EatWellTravelOften.

While there's a lot to say, we would rather you eat and discover those hard-to-find restaurants whether they're truly luxe or hole-in-the walls: Filipino, Chinese, Spanish, Korean, Japanese, or European flavours, favored by locals.

Eating oftentimes is also just about pure craving. While I still don't understand the "Mukbang" challenge, I've personally fallen for Kpop and found my favourite jjamppong at Maroo and our new Korean franchise latte houses like Dragonfly Café.

The completion of this food magazine has been an after-lockdown wish come true. It is also aligned with making Cebu a food tourism city by the local tourism board.

This season, we are thrilled with new openings of cafes and restaurants and bars, while reminiscing about those that got sifted away during the pandemic.

In the following pages, we bring you mindful eating articles and where to find clean cuisine. Oj Hofer's *Live to Eat, Eat to Live* on pages 26-27, gives a great guide to exactly that. Our entertaining pages which I personally curated include *The Kitchen Gadget Essentials* on pages 34-35 (raise your hand if you bought dishwashers and insta-pots) and our book shelf review of the new celebrity cookbooks, which have us doing rituals of cheese fondue nights, as well as herbal infusions. Add to that our brief on Cebu nightlife by Raine Baljak who recently came home after being locked down from her studies in Japan. Our editorial board also did a great job in compiling Cebu's must go to restaurants, as well as a story on Marken Aboitiz' popular home brew written by Danica Ronquillo and a feature on bartender Eugene Dy's cocktails.

Finally, we feature a food disruptor, Lalamove, whose troop of riders were a god-send during the last two years. As a restaurateur, I can attest to its convenience of delivery and pick-ups to customers and suppliers. Being able to track down schedules in real time is priceless.

Eat Well. Travel Often.

**KATE DYCHANGCO-ANZANI**

Entertaining Editor  
Food Tourism Board, CFWF  
Tourism CBM2022

**P.S.: An exciting heads up is Cebu Food and Wine Festival from June to July 2022.**

**Mark your calendar weekend of June 18-19. Grand tastings start in the city.**



INSET Cassava Balls, Chocolate Truffle, Ube Halaya Ball and Mochi "Masi" with Peanut. photography by STEFFEN BILLHARDT.





# THE COOKBOOK SHELF

Whether you're a star chef, eager foodie, or kitchen-obsessed bibliophile, these lifestyle cookbooks add a pop of culture to your bookshelf. Pore over them and discover some of the highlights that have our eyes glued to their pages, including from two of Hollywood's biggest stars: Drew Barrymore and Reese Witherspoon.

## THE COMPLETE PLANT-BASED COOKBOOK

Carnivores, you will be converted. This, by and large, is a veritable compendium of plant-based cooking that vegetarians will want as their bible. It provides answers to questions you haven't even asked. How do I reinvent food staples? How do I start a plant-based pantry? How do I tweak the recipe to cater to vegan, vegetarian, or meat-eater tastes? Why is this dish so delicious? The book explains that and then some. Top picks from us include the earthy and heartwarming Tofu and Mushroom Frittata, the innovative Spaghetti with Meatless Meatballs, and the rustic yet filling Creamy Curried Cauliflower Soup and Cauliflower Campanelle.

## REBEL HOMEMAKER: FOOD, FAMILY, LIFE

If you're a foodie and a fan of Drew Barrymore, look no further. This smattering of approachable and down-to-earth recipes segues seamlessly into her personal musings about life, nature, cooking, gardening, mindfulness, and presence. Part cookbook, part diary, this window into the actor's life takes us to the best moments, the worst moments, and the lessons we learn in between. Her earnestness and warmth are palpable and relatable throughout. Two of our favorites are Drew's Harissa Spaghetti and Frankie and Olive's Roast Chicken. Even the recipe titles are adorable. You have to cook the spaghetti and chicken spatchcock first.

## WHISKEY IN A TEACUP

You know you're in for a good read with a title like that one. And this book by Reese Witherspoon has charm in spades. It'll spoil you with lavish pictures, funny anecdotes, and useful tips here and there about everything from biscuits, to fried chicken, to hair-rolling, to decorating your room in that signature chic sophistication the actor is known for. While the book is an engaging memoir and collection of ideas, it does present recipes to please the cookbook purists out there. Check out the Summer Squash Casserole while taking a peek into the idyllic Southern lifestyle. Do yourself a favor and place this book on top of your coffee table. You can never go wrong with pink.





### KUVINGS SILENT JUICER

Extract every tiny bit of that precious, juicy goodness from all of your fruits and veggies back home with Kuvings Silent Juicer, with state-of-the-art technology that allows you to harvest the juice sans the noise and mess. If ever juicing was the way you wanted to go but you were daunted by the hassle, fret no more! This handy kitchen accoutrement will allow you to enjoy all that freshness within the comfort of your own home. *Rustan's Cebu at Ayala Center Cebu*  
[www.rustans.com](http://www.rustans.com)

### INSTANT POT DUO DELUXE 6QT MULTICOOKER

We rarely say all-in-one, but that is precisely what this device is. Speed up your cooking time while saving energy with the Instant Pot Duo Deluxe 6QT Multicooker. With just a touch, you can set up the Instant Pot's smart program to prepare a particular food item or cook it a certain way. Doubling down on cooking time while lowering your carbon footprint has never been wrapped in a more convenient package. No wonder it's an instant hit with households! *Rustan's Cebu at Ayala Center Cebu*  
[www.rustans.com](http://www.rustans.com)



# KITCHENNOVATIONS

Take gastronomy to new heights with these modern marvels. With any of these innovative kitchen helpers at you preparing meals should be a breeze. Let them cut down on prep time, aid you in your cooking, or make downtime easier so that you and your family can focus on what's truly important: enjoying the meal!

by **ARDIE RIVERA**

### LACOR SOUS VIDE GOURMET STICK

Sous vide is an extremely fancy technique, but why should that stop you from doing that kitchen trick at home? With Lacor Sous Vide Gourmet Stick, you are now able to cook the food evenly, retain its moisture, and add layers of flavor to your dish. Sear, grill, or broil the food afterwards and – voila! – instant winning recipe! If adding sous vide to your kitchen resumé doesn't impress, we don't know what will. *Rustan's Cebu at Ayala Center Cebu*  
[www.rustans.com](http://www.rustans.com)



### MULTIFRY HOT-AIR FRYER

If quick and precise is more your cooking style, then your kitchen soulmate in this endeavor could well possibly be the MultiFry Hot-air Fryer. It has several cooking programmes to help get you started and a user-friendly digital interface to set up cooking times and power levels. Make healthier meals and healthier choices while maintaining flavor with MultiFry. Plus, bonus points for that sleek viewing window. *Rustan's Cebu at Ayala Center Cebu*  
[www.rustans.com](http://www.rustans.com)



### TEFAL VERSALIO DELUXE

You may have heard, and read, of multicookers before, but the Tefal Versalio Deluxe is a spotlight hog. It is loaded with all the convenient modes we associate with multicookers, plus a defrost functionality with a removable timer to make sure you're always apprised of the state of your cooking. This multicooker seeks to be versatile and helpful, and it does the job wonderfully.

*Rustan's Cebu at Ayala Center Cebu*

[www.rustans.com](http://www.rustans.com)



### MAXIMUS TABLETOP DISHWASHER

Meals are quality family time. But washing up after is most decidedly, a chore. We commiserate, were it not for the absolute convenience that is the Maximus Tabletop Dishwasher. Say goodbye to dishwashing and say hello to premium enjoyment for this lovely bit of technology that does its job efficiently while looking elegant and unobtrusive in the kitchen.

*Rustan's Cebu at Ayala Center Cebu*

[www.rustans.com](http://www.rustans.com)



### THERMOMIX TM6

Advertised as the kitchen assistant of your dreams, the Thermomix Multicooker preps ingredients and cooks them to perfection. Carrying over twenty cooking modes and boasting an ergonomic, top-of-the-line interface, it sets the bar high for other kitchen appliances. If you need the absolute gold standard for innovative kitchen technology, take a gander at this one and look no further.

[www.thermomix.com](http://www.thermomix.com)

### PACOJET 2

Take your kitchen technique to the next level by inserting Pacojet 2 into your cooking vocabulary. This technological wonder is able to cut, chop, mince, mix and, of course, "pacotize" your food – that is, it purees frozen ingredients into ultra-fine textures for a variety of cooking needs, from mousses, sorbets, sauces, ice creams, to emulsions. If you want to give your cooking an edge, then go for this cutting-edge piece of tech.

[www.pacojetusa.com](http://www.pacojetusa.com)



# A KALEIDOSCOPE OF COCKTAILS

**Eugene Dy honed his bartending skills at Singapore's Marina Bay Sands bar for more than five years. Now he serves at Imagene, the newly renamed hangout of what was formerly Bellini located in Nivel Hills. His signature drinks which come in bottles labelled Jigger & Gene are garnished and poured in front of customers...**

by RYAN DANIEL R. DABLO  
photography STEFFEN BILLHARDT











GE

❖ ❖ ❖

**THE EMBER** There is no doubt that the aptly named The Ember is here to make a bold statement. This unabashed tequila number turns the dial to eleven with a grapefruit and jalapeño combination. Yes, you read that right. Definitely not for the faint hearted. For the adventurous trailblazer, however, this bomb of a pick-me-up is the real deal.

❖ ❖ ❖





**SAIGON SWIG** The oh-so-familiar tandem of bourbon and whiskey takes a wild ride in Saigon Swig. It is a riot of flavors in the mouth, what with jasmine tea and ume plum rounding out the flavor profile. Layered, textured, and aromatic, this oriental offering distills the best of Asia into a single glass. Go grab one. Now.





✧ ————— ✧

**PEACEFUL AND UNUSUAL**

Don't let the name and mild appearance fool you. This drink packs a punch. Hints of pineapple and mango nicely complement the full-bodied rum base. It starts cool and cleansing, and then escalates into a dreamy and decadent sweetness. If you ever need a dose of sunshine, get this one ASAP.







✧ ————— ✧

**GREY GIMLET** If finesse were a drink, it would be this one. The classic and much beloved gimlet reaches new heights with dashes of lemon, lavender, and bergamot. Rejoice, Earl Grey tea enthusiasts! This is a love letter in cocktail form. With its floral tones and subtle flavors, this drink in your hand is all the flourish you need to complete your classy get-up.

✧ ————— ✧









# ROCK THE KASBAH WITH KATE

**Enjoying Moroccan food is a total body experience that competes with all five of your senses for supremacy.**

by **DANICA RONQUILLO**  
photography **STEFFEN BILLHARDT**

**A** MEDLEY OF SPICES COATS YOUR nostrils. Sweet, sultry smoke clings to your skin. Fire crackles under terra cotta tajines filled with bubbling stews. Bright earthy colors and vibrant ingredients. All this before you even take your first bite.

Moroccan cuisine ranks highly on lists of the best food in the world and with good reason. It is known for its use of fragrant, colorful spices, rich vegetables, and generous portions of lamb, fowl, and fish. Moroccans play with heat to craft luxuriously flavorful dishes, often regarded as the country's most alluring attraction.

It was that among many things that inspired restaurateur, cooking show host, and all-around super mom Kate Dychangco-Anzani to travel to Morocco. Unfortunately, much like many of our best laid plans over the last two years, COVID-19 threw a wrench in the works.





A tagine is a traditional Moroccan cooking vessel made of ceramic or unglazed clay with a round base and low sides.

"I had a flight to Morocco on December 2 and Morocco shut down November 30."

A tale as old as COVID itself. Not one to stew in misfortune, Kate decided to channel her wanderlust through food and organized a Moroccan-themed lunch.

"This lunch was actually supposed to be in honor of my friend's birthday but the meal itself came out of a grieving process of 'Okay, I guess I'm not going to Morocco. Morocco can come to me'"

One does not simply take on the challenge of cooking Moroccan food in Cebu on a whim. As Kate put it plainly: "This kind of cooking is not for someone who wants simple food. It's dynamic flavors, full exotic spices, and time."

**THIS KIND OF COOKING  
is not for someone who  
wants simple food.  
It's full of dynamic  
flavours, exotic spices &  
cooking is time consuming.**

You might be able to get your hands on proteins easily enough, but key components like spices or, more critically, tajines, are harder to find and not easily replicated by commercial pots or appliances. Tajines are earthenware pots endemic to North Africa, used for stewing and slow cooking. They consist of a flat, shallow base and covered with a large conical dome. It is the tajine's particular shape that allows heat and smoke to circulate inside the pot and evenly slow cook the dish within.

This did not seem to pose the slightest inconvenience for Kate.

"I've been doing this for so long, you know—food and entertaining. I mean I have a food show, right? So when you've





## PRESERVED LEMON CHICKEN TAGINE WITH OLIVES

### Ingredients:

- 1 to 2 preserved lemons, quartered and seeds removed
- 1 whole chicken, cut into pieces, skin removed, back discarded or reserved for another use
- 2 large white or yellow onions, finely chopped
- 2 to 3 cloves garlic, minced
- 1 small handful fresh cilantro, chopped
- 1 small handful fresh parsley, chopped
- 2 teaspoons powdered ginger
- 1 teaspoon black pepper
- 1 teaspoon turmeric (or ¼ teaspoon Moroccan yellow colorant)
- ½ teaspoon salt, or to taste
- ¼ teaspoon saffron threads, crumbled, optional
- 1 teaspoon smen, optional
- ¼ to ½ teaspoon ras el hanout, optional
- 1/3 cup olive oil
- 2 handfuls pitted olives (green or red or mixed)
- ¼ cup water, approximately, if using a tagine

### COOKING IN A TAGINE

#### Instructions:

1. Add enough of the olive oil to the tagine to coat the bottom.
2. Arrange the marinated chicken in the tagine, flesh-side down, and distribute the onions all around
3. Add the olives and reserved rind of the preserved lemons, and drizzle the remaining olive oil over the chicken.
4. Add the water to the tagine, cover and place on a heat diffuser over medium-low heat. Give the tagine time to reach a simmer without

peaking. If you don't hear the tagine simmering within 20 minutes, slightly increase the heat, and then use the lowest heat setting required for maintaining a gentle—not rapid simmer.

5. Allow the chicken to cook undisturbed for 80 to 90 minutes, and then turn the chicken over so it's flesh-side up. Cover the tagine again, and allow the chicken to finish cooking until tender.

6. Turn off the heat, and let the tagine cool for about 10 to 15 minutes before serving. Enjoy!

been in this for as long as I have been, along the way you meet people who sell things like saffron and fresh herbs or someone dabbling in hydroponics. I could literally do a food directory!"

She's not kidding. Kate's involvement with the Cebu Food & Wine Festival played a pivotal role in reviving local businesses and introducing new players in the industry to a hungry market. As a dedicated restaurateur, she has been heavily immersed in the local food scene long enough to have built lasting relationships with farmers and importers alike. In fact, the so-called guest of honor was a fellow

organizer of the Cebu Food & Wine Festival and a player in the hospitality industry as well.

It comes as no surprise that Kate has such envious access to ingredients. However, it does beg the question: what about the tagine?

"You would be surprised what people have been selling since the pandemic. I found this lady who was selling tajines from Manila. I have like seven or eight tajines. For this lunch alone I think I used six of them."

Sounds excessive but to deliver an authentic Moroccan experience, not unheard of. And for a menu as ambitious

as Kate's— chicken with preserved lemon and olives, osso buco with prunes, braised short ribs in red curry, bread and duqqa, and couscous— totally necessary.

Every dish gets its own tagine. As with all forms of slow cooking, it is imperative to keep the lid of the tagine closed throughout the entire cooking process, meaning that the final outcome remains a mystery for hours. But if you ask Kate, tagine cooking is the way to go.

"People find cooking and entertaining for people like that to be quite daunting. For me, Moroccan food is the





easiest, you just put everything in the tajine and wait. I have a 6 burner stove. I put a tajine on each one and left it for three hours. Everything just melts in your mouth."

Just throw everything into the pot and let time do the work? Seems simple enough, right? Well don't let this "Master of Slow Cooking" (self-proclaimed but uncontested) fool you. Cooking Moroccan food might sound easy but preparing to cook Moroccan food takes about 2 days.

"You have to soak the tajine in water at least a day ahead to keep it from losing moisture during cooking," explains Kate, "and marinating is very important to flavor."

Moroccan food is a test of patience but the results are worth it.

## MOROCCAN FOOD is a test of patience but the results are worth it.

"I tried doing the chicken in a Dutch oven and it's just not the same. The flavors of the tajine pot are quite different because of the clay. Fire over time really changes food. The smoke cooks through everything from top to bottom. It's just a whole new level of essence."

If time had a taste, it is Moroccan food. North Africans have been using tajines for centuries and it's no wonder that this mode of cooking remains a staple to the region for centuries, despite so many modern advancements to slow cooking technology. So much of the culture revolves around dedicating time and effort to create something magnificent for your loved ones. This isn't a meal that you wolf down.

"Our lunch started at noon and ended at 5PM."

Moroccan food is a labor of love and much like the culture it derives from, it's meant to be savored and enjoyed with friends. **E**



## BEEF OSSO BUCO WITH PRUNES

### Ingredients:

- 4 tablespoons canola oil
- 8 veal shanks, each 1 ½ to 2 inches (4 to 5cm) thick
- Kosher salt and freshly ground black pepper
- 2 medium yellow onions, cut into 1-inch (2.5-cm) thick slices
- 2 medium carrots, cut into 1-inch (2.5-cm) pieces
- 10 medium garlic cloves
- 6 sprigs fresh thyme
- 2 cups dry white wine
- 6 to 8 cups store-bought or homemade beef stock
- 2 cups prunes
- Grated zest and juice of ½ lemon
- ½ cup fresh flat-leaf parsley leaves

### Instructions:

1. Preheat the oven to 375F (190C)
2. In a large Tagine pot set over a high heat, warm 2 tablespoons oil. Arrange the veal shanks on a flat surface, pat them dry, and season them generously on all sides with salt and pepper. Brown the first 4 shanks on all sides in the hot oil, 5 to 6 minutes per side.
3. Place the shanks on a baking sheet. Add 2 more tablespoons of oil to the Tagine pot and let the oil heat. Brown the remaining 4 shanks. Don't rush the browning—it's the most important part of building deep flavor. Move the second batch of shanks to the baking sheet.
4. Reduce the heat under the Tagine pot to medium and add the onions, carrots, garlic, thyme sprigs and wine. Simmer until the wine is reduced by half, 7 to 8 minutes. Return the shanks to the Tagine pot and cover them with 6 cups beef stock, the tomatoes, and their juices, and if needed, a little water to fully cover the veal.
5. Bring the liquid to simmer over medium heat and skim any impurities from the surface. Cover the Tagine pot and place it in the center of the oven. Braise until the shanks are completely tender, 1 ½ to 2 ¼ hours. If the liquid reduces so that less than half the meat is covered, add 2 cups stock and continue cooking the meat. If after 1 ½ hours or so the meat isn't completely tender, don't be afraid to add some water and cook it longer.
6. Place the shanks on a platter and season with salt. Simmer the cooking liquid remaining in the Tagine pot over medium heat until slightly reduced, about 10 minutes. Taste and adjust the seasonings accordingly and stir in the lemon zest and juice and the parsley.
7. Pour the sauce over the shanks. Serve immediately.





# AN HONORABLE WELCOME

A tablescape of magnolias and dark blue hues with marbled plates was set to welcome the Italian ambassador Marco Clemente to Cebu.

photography STEFFEN BILLHARDT

## MENU

### Antipasto

Cannoli Tirolesi  
Speck Ricotta E Tartufo Nero  
Su Asparagi Grigliati

### Primo

Tortelli Fatti in Casa  
Ripiendo Di Pate' Di Fegato  
Salsa Di Noci 3 Parmigiano

### Secondo

Bianco Di Tacchino  
Salsa Di Peperone  
Su Puree Di Cavolfiore

### Dolce

Panettone Al Gelato  
E Salsa Al Cioccolato







WELCOMING THE NEW ITALIAN AMBASSADOR TO CEBU. Italian Ambassador Marco Clemente, his wife Maria Rosario Clemente and their son Simone (top right portion); Honorary Consul Francesco Guidicelli and Rowena with Consul General Antonio Gallo (top left portion); Marco & Kate Anzani with daughter.



# SEND NOODS

**Filipino noodles, or *pancit*, are a staple for every celebration. Noodles come in all shapes and forms, often with meat, seafood, and vegetables. Sometimes it's a dry dish, sometimes it comes with soup, and sometimes it's a mix of both.**

by NIKKI VEGA







**T**HERE'S MUCH TO WRITE about noodles — you can trace that to Marco Polo's travels and tie it with pasta or you can trace it back to the earliest bowl served 4,000 years ago in China. All over Asia, it comes in many forms, from flat noodles or round, to the translucent thread variety, made of eggs or made of rice flour. Clearly, this part of the world is obsessed with noodles!

In the Philippines, we have a myriad of recipes for *pancit*. The classic one is *pancit canton*, and this single dish alone has several versions, with each family having their own secret recipe. Some use chicken liver with chicharon, some use seafood, and, lately, some use just vegetables in a rising trend of vegetarian noodles. Other Pinoy versions are *pancit palabok*, *bihon*, and *sotanghon*, each with its own distinct combination.

Noodles are celebrated all around the world – but there's something special when it comes to classic Pinoy noodles. Tracing back to its Chinese roots – *pancit* or *pian e sit* is derived from the Hokkien language, which means cooked conveniently fast. It is a staple food loved by many Filipinos and a must-try

for foreigners who want to expand their palate. Feasting on *pancit* always brings out the warm feeling of family gatherings that are part of every Filipino's way of life.

#### IN THE NAME OF LOCAL PANCIT

Filipinos from different regions bring their cooking whiz to share with people from other parts of the Philippines. By opening their own eateries, they lure their fellow foodies with the authentic local taste incorporating homegrown practices to achieve the best *pancit*.

#### IT WOULDN'T BE CEBU WITHOUT BAM-I

In the bustling center of the Visayas, Cebu has a combination noodle platter called *bam-i* or *pancit bisaya*. The local signature *pancit* is a mixture of *sotanghon* and canton noodles. This Cebuano delicacy can feature pork, Chinese chorizo, chicken or shrimp as the main protein. It is topped off with a mix of vegetables.

If you're in search of the best *panciteria* in Cebu – you don't have to look any further. Here are some highly recommended places around the Metro to get your *pancit* cravings and to get your feel of Filipino cuisine.

## TOP NOODLES IN ASIA



JAPAN Ramen and Udon



KOREA Japchae and Bibim Guksu



MALAY Laksa and Mee Goreng



PHILIPPINES  
Pancit Canton and Pancit Bihon



VIETNAM  
Pho

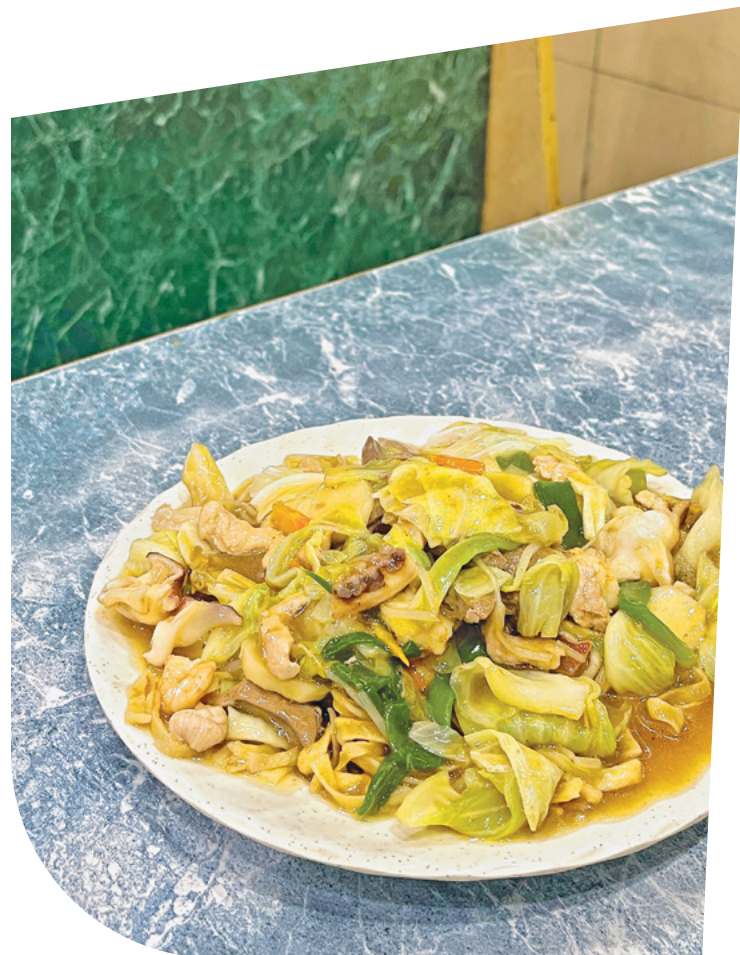


THAILAND  
Pad Thai



**SNOWSHEEN** As we meander along Osmeña Boulevard, we can find the classic *panciterias* from the 60's that have become a household name for the locals. Ask a Cebuano for their top *pancitan* recommendations and you will be sure to hear Snowsheen – a Chinese restaurant known for its *pancit canton* and *asado*. Snowsheen's noodles retain all the good stuff of Chinese cooking as it rekindles memories of the good ol' days. It is, after all, in the heart of downtown Cebu. If you are an adult, it might even remind you of the times spent with your *lolos* and *lolas* at the original *panciterias* back then.

**WHERE TO FIND:** Osmeña Blvd., Cebu City  
\*Dine-in and takeout



**MABOLO BAM-I** Simply put, this *bam-i* is a dish that you'd keep going back to due to its ability to evoke happiness in just one tasting. The noodles have the perfect rich and savory mix of flavors that you won't hesitate to go for a second or third helping. Jerry Gloria, the pioneer of the 2017 Best & Delicious *Bam-i* Maker of the Year award-winning business was intent on expanding the menu from her sole *bam-i* recipe as she took up culinary training in University of San Carlos. Her signature recipe, *bam-i*, reminds her of the struggles and the triumphs of her food journey.

**WHERE TO FIND:** 1003 M. J. Cuenco Ave., Cebu City, at the back of Ayala Center  
\*Takeout and pickup



**LOLA INDA'S PALABOK** Another crowd-pleaser, Lola Inda's Palabok specializes in Kapampangan dishes such as *palabok*, *kare-kare*, and *dinuguan*, and has been operating since 1987. This booming restaurant is a one-stop shop for a quick merienda fix of a steaming plate of *pancit palabok*, served with patis and kalamansi. For P75, enjoy a single order of a tasty combination of *palabok* and *pan*.

**WHERE TO FIND:** F. Ramos St., Cebu City, across Chinabank  
*\*Dine-in and in-store pickup*

**VCENTE BATCHOY** If you're having the late-night rumbles and are in need of a bowl of warm soup to accompany you during your study session, this quaint, open-ai red *batchoyan* in Mandaue is keen to take on the challenge. According to their staff, their peak hours are at the wee hours of the night. Yes, both students and workers from all walks of life such as call center agents, taxi drivers, and delivery riders end their shifts or take a break with a quick stop at this roadside eatery. An affordable bowl of their specialty batchoy ranges from P70-P90. You can choose to pair it with *siopao*, *siomai*, or *pan*.

**WHERE TO FIND:** S.B. Cabahug St., Ibabao-Estancia, Mandaue City  
 Another branch in North Agora, Talamban Road  
*\*Dine-in and takeout* 📞

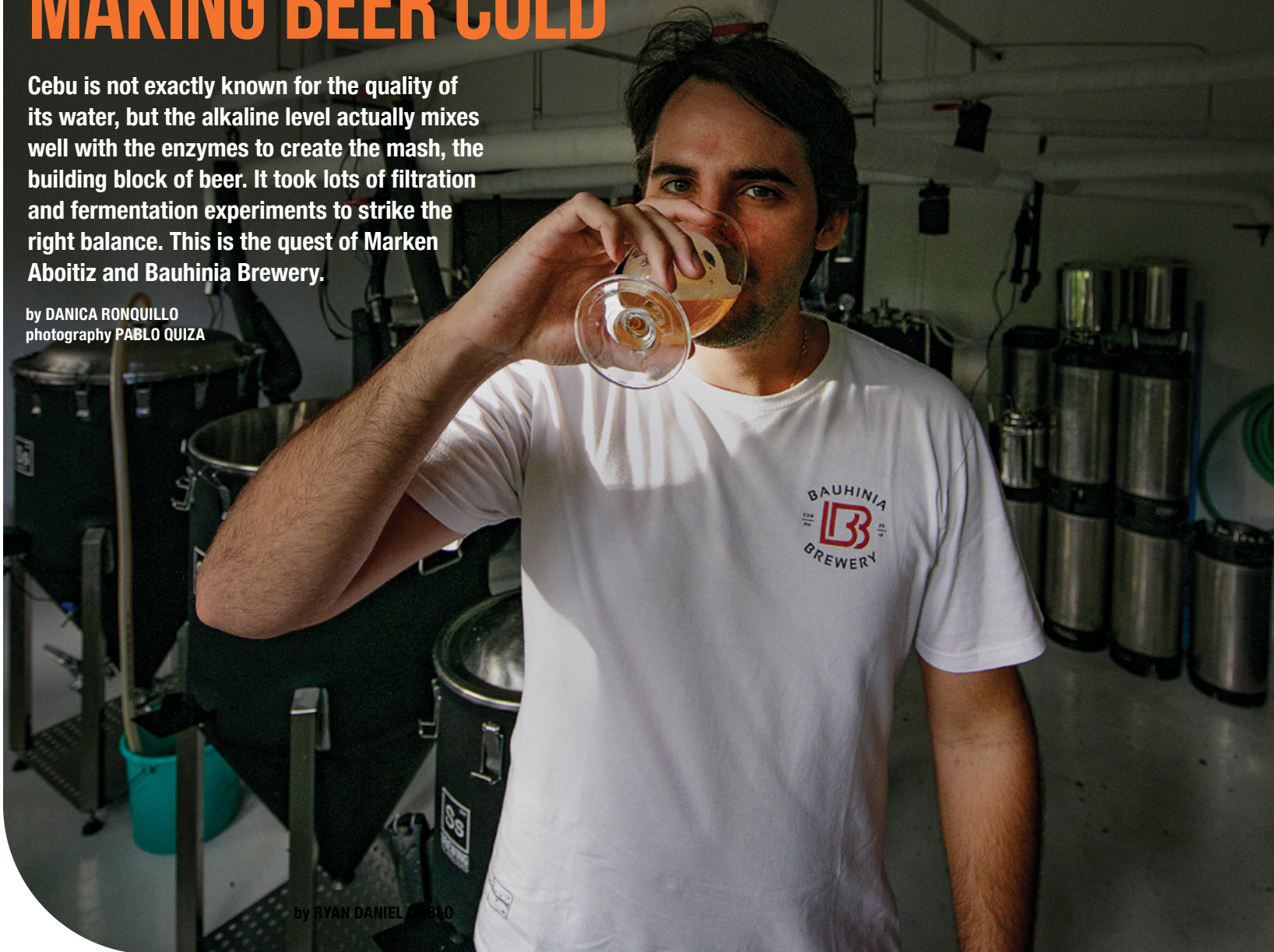




# BAUHINIA BREWERY: MAKING BEER COLD

Cebu is not exactly known for the quality of its water, but the alkaline level actually mixes well with the enzymes to create the mash, the building block of beer. It took lots of filtration and fermentation experiments to strike the right balance. This is the quest of Marken Aboitiz and Bauhinia Brewery.

by DANICA RONQUILLO  
photography PABLO QUIZA



by RYAN DANIEL PABLO



**I** DON'T WANT TO KEEP DOING THE same things. I want to keep learning."

Marken Aboitiz started his brewery in 2019, in a market dominated by the giant conglomerate San Miguel.

"I assumed that people weren't open to trying new beers when I started this," explains Marken. "But it's completely false."

If you've tasted a Bauhinia beer, you'd know that Marken is absolutely right. The reception and demand for his beer have been tremendous over the last few years. More so during the pandemic.

Despite being relatively new to the game, Marken's passion for brewing is palpable. You can feel it in his energy at the mere mention of hops. In the seven years he has dedicated to the craft, he's amassed a wealth of knowledge and you can taste the passion with every pour.

"I would have never thought I'd be brewing beer. My first passion was actually building *bangkas* (fishing boats). I wanted to mass produce unsinkable *bangkas*. I've always loved engineering and I've always been interested in chemistry and biology. I felt like I had to find something that had all of that. I researched this and kind of stumbled across brewing."

The brewing journey took Marken around the world, both literally and telephonically. While he never underwent

any formal training, his curiosity inspired him to hone his craft and seek knowledge from other masters.

"I would ask a lot of questions. I spent a lot of time in Oregon and was very lucky to meet some of the craft beer brewmasters there. Michael Nichol sold me my first home brew kit and gave me my first recipe."

Today, Bauhinia Brewery is located on Bauhinia Drive, the brewery's namesake and where Marken's parents first met. But the journey started in his kitchen. On his stovetop, to be more precise, with a mash tub made from a converted cooler.

"My fermenter was just a cookie jar with a hole in it. It was real home brewing but it was good to really learn the process. I got really obsessed with it."

Eventually Marken wanted to seek more counsel on how to upgrade his operation and gain more expertise. His search led him to Ramon, former assistant manager in San Miguel with 25 years of experience not only brewing beer but also building breweries.

"I got Ramon's number and gave him a call. He talked my ear off! This guy just knew so much, I invited him to my house for lunch. I asked him a lot of questions and I think I kind of intrigued him because he offered to help me out."





Ramon proved to be an irreplaceable mentor and an integral part of Bauhinia Brewery's humble beginnings. After that lunch, Marken would call him to make batches every weekend. The cookie jars were traded in for a proper fermenter which was a game-changer.

## I WOULD HAVE NEVER THOUGHT I'd be brewing beer. My first passion was actually building *bangkas*...

"That alone helped me control just one parameter of the brewing process and took our lagers from pretty bad, to terrible to actually being pretty decent." He learned how to maintain quality across different batches. The hard work quickly paid off and the first reviews were beyond positive. "A bunch of German guys tried my beer and told me it tastes like home. That was a huge compliment. From there, the stars really

aligned. Forget *bangkas*, I'll make beer."

Any beer lover will tell you that beer from a cold draft is the best way to enjoy it. Marken is adamant about delivering an unbeatable draft which is served from a cask or keg, rather than bottled. He designed his own draft delivery to make them more

scalable and user-friendly. "I'm looking for differentiators. If I was in the business to sell bottles I wouldn't think about fixing these draft systems. I wouldn't innovate at all. I'd be in the bottling business. I'm not in the bottling business, I'm in the draft beer business."

Bauhinia Brewery sells their brews in three variances: pilsner, German lager and IPL in 10 and 19 liter kegs, priced from P3,880 to P8,400. They provide cooler bags

to make it portable. For large scale orders, their technicians install their draft systems to bars or hotels. They created taps that make it easier to operate.

Marken's ambitions for Bauhinia Brewery extend beyond retail. He is constantly looking for new ways to improve on his draft systems, borrowing some inspiration from diving regulators to make them more durable and waterproof. He recently broke ground on a new location in Mandaue that will serve as a brewery and an interactive bar where patrons can watch the whole brewing process. Clearly Bauhinia Brewery is putting down roots in the Queen City and Marken wouldn't have it any other way.

"People keep asking me when I'm planning to bring Bauhinia to Manila. To be honest with you, I don't see that happening in the next 5 years. I love Cebu, this is home. I just hope Bauhinia can add one more thing to make it special." He is the perfect example of do what you love and you never work a day in your life. **E**







# CRUISING IN THE QUEEN CITY

## CEBU'S BOOMING BOATING INDUSTRY

Here's the lowdown on everything you need to know about Cebu's thriving boating industry. With this info on your radar, take to the high seas and turn that island-hopping cruise you've been dreaming about to reality.

by **ARDIE RIVERA**

photography **STEFFEN BILLHARDT**





**I**N AN ISLAND DESTINATION, BEACH escapades are never far from a Cebuano's idea of a weekend. It is an established Sunday or holiday pastime for families and friends, be it an elaborate get-together by a seaside resort or hiring a boat for the ultimate island-hopping experience.

#### **CENTER OF SEA TRADE**

With 7,000 or so islands in the country, sea voyages have always been essential to us. Trade was the main driver among South East Asians, mainly by Chinese sampans and, later, big galleons from Europe.

With the arrival of the Spanish colonizers, boats continued to hold cultural, religious, and historical significance.

Magellan came to our shores with a fleet of five ships, bringing Christianity with him. The Manila-Acapulco Galleon Trade was an all-important ribbon of commerce during the height of the Spanish occupation, ferrying exotic silks and spices from the Orient. These days, every third Sunday of January, when Cebu City celebrates Magellan's arrival and subsequent founding of Christianity in the Philippines in a festival called Sinulog, part of the celebration is an impressive fluvial parade attended by as much as a hundred boats in all shapes and sizes.

#### **ROCKIN' THE BOAT**

It is no wonder then that boating remains core to the aquatic lifestyle in Cebu. Each wharf or marina features different kinds of







THIS PAGE FROM TOP A bevy of boats safe in harbor by Cebu Yacht Club in Mactan; yachts in their element, cruising the surf and parting ocean waves. Photos courtesy of Cebu Cruises.

**BOATING IS A FAVOURITE past time in Cebu. There are several sites in Mactan to hire outriggers and catamarans, while luxury boats and yachts are available for charter at Porters in Liloan or at Cebu Yacht Club in Mactan.**



small *bangkas* to ocean-worthy outriggers. Every coastal recreation site will have activities that feature boats. People from all walks of life make a beeline for nimble speedboats and jet skis, glass-bottomed boats, even fun banana boats.

The entire industry of island-hopping was formed around this love for boating. Excursions can be simple affairs using a small pumpboat that travels from the mainland to an island destination, secluded cove or virgin beach. Or there can be several anchor points from which you then plunge into the waters for a swim. Some experiences highlight the wildlife with meet-and-greet encounters with whale sharks, sea turtles or a shoal of sardines. Others can last for days and feature extensive itineraries around the Philippine archipelago.





**Most yachts for rent include a full crew with food and beverage, although savvy clients can arrange for their own catering. Favourite orders include the ubiquitous lechon and champagne and small plates of pastries or tapas. The popular routes are six-hour trips to sand bars or a four-hour cruise around Mactan island.**







THIS PAGE Be at the helm of your own boat and chart a course for the destinations you like.





### UPSCALE CRUISING

Recently added to Cebu's boating scene are the luxury boats, including some high end yachts that are available for charter. Most of them come with a complete crew with a ship captain and several staff to help with docking or serving its passengers. While the pandemic may have been a downer for Cebu's yachting and boating industry, it could never quite topple it. After a two-year hiatus, the industry continues to thrive. Cruising on a yacht is very exclusive niche, and goes beyond the regular island hopping. The added amenity of several bedrooms below deck means that you can access a wider range of destination. To Palawan or Siargao, even as far away as Vietnam and Hong Kong.

## CRUISING AROUND Mactan Island follows the route passing through Cebu's three bridges, and usually takes a leisurely three to four hours.

While in Cebu, you have to take to the seas. The white sand beaches, aquamarine belts of ocean, and flourishing underwater ecosystems demand your attention. It aches to look at all that tantalizing beauty without ever reaching out. So, hop on a boat, point the prow to the horizon, and take a trip through that unending blue wonder. 🌊

# CRAFT THE PERFECT CRUISING EXPERIENCE WITH CEBU CRUISES

**At Cebu Cruises, it is never just a boat ride: they offer the best when it comes to upscaled cruising. Adventures such as these are the crème de la crème when it comes to aquatic recreation.**



Setting up your cruise starts with selecting the perfect yacht option. Their vessels are UK-made Princess yachts, the Mercedes-Benz of yachts, to ensure only the best experience. You can have an ocular survey of the vessel itself, which Cebu Cruises will be glad to facilitate. Another added feature is the exclusivity, which pays off when you want an experience that is private or intimate. There is also a great deal of customization options available that allows you to really personalize your cruise. Whether you are setting up a tranquil retreat with the family, a celebration with friends, or an intimate proposition or honeymoon, you'll likely find the perfect option. If you're fretting about the expense, just think of the unequaled convenience and accessibility, and the five-star hotel treatment that moves with you and follows you wherever you go. It's a premium experience, one that is surely unforgettable.

### ITINERARY

Customize the experience further by selecting the destinations for your cruise. Will you be sightseeing at Mactan, Pandanon, Kalanggaman, or Cuatros Islas? Travel to the harbors and quays that line Cebu's coast. Pick the sites, beaches, sandbars, and reefs you want to drop anchor in and visit. You

can charter the yacht for day or night use, as well as a shorter sunset cruise, which is the cheapest option and a surefire hit with newcomers.

### ACTIVITIES

Turn your trip into a nature travelogue or aqua sports adventure with activities like free diving, snorkeling, jet skiing, or fishing. Have a fine-dining experience or a catch-of-the-day cookout. Spend time in virgin beaches, wade through shallows, or dive to your heart's content – the boat waits on you!

### SERVICES

Get to more isolated destinations with the convenience of bedrooms and comfort rooms in tow. Cebu Cruises also offers a variety of auxiliary services to make sure you have a hassle-free time on the high seas. They run the gamut from jet ski rentals, photography, video and video editing, personal chef and catering services, bar services, musical performances, island and beach set-ups, to massages, and even land transportation to help bring you into the action in a heartbeat.

**Learn more at [www.cebucruises.com](http://www.cebucruises.com) and go cruising in style!**



# MOVE IT WITH LALAMOVE!

**A story about small parcels and big boxes...**

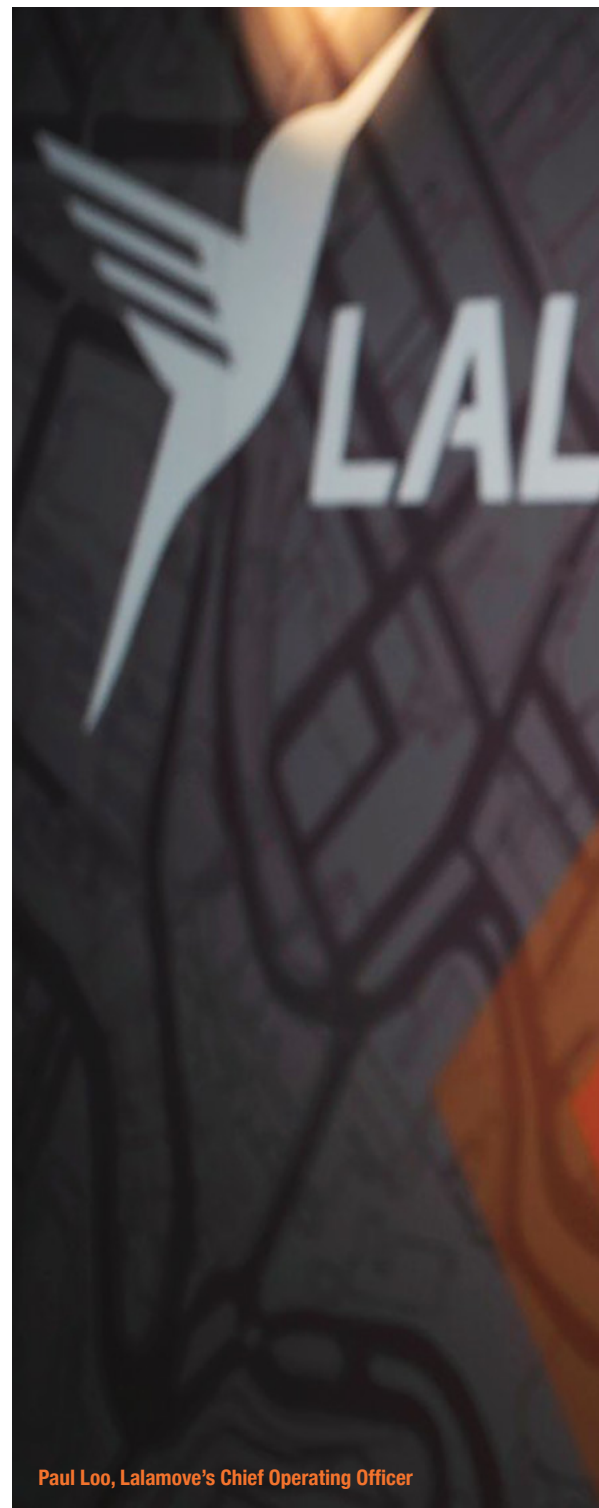
by RYAN DANIEL R. DABLO

**S**OMEWHERE IN HONG KONG, AT any hour of the day, hundreds of engineers are downing coffees and tapping keyboards to address concerns or calculate kilometers and kilograms for the vast network of Lalamove drivers. They map new cities with massive amount of information that addresses motorcycles or 6-wheelers, and any possible scenario from point a to point b.

Lalamove started as Easy Van in Hong Kong in 2013 by its visionary founder Stanford graduate Shing Chow. At the time, Shing saw the boom in mobile internet and

the potential in the sharing economy and decided to capture the opportunity to create value for the logistics industry in Asia, which was quite traditional at the time. He made the decision to build an app to make on-demand and same-day delivery possible for everyone at the touch of a button.

Just like any start-up, beginnings are always bumpy. At first, Shing had the target to build the app in four weeks and a group of engineers were working around the clock in hopes of achieving this. The app was produced in eight weeks in the end and the story began from there. Easy Van was



Paul Loo, Lalamove's Chief Operating Officer







Dannah Majarocon, Lalamove Philippines Managing Director



Nelson Judaya, Lalamove Philippines, Cebu City Manager  
photography STEFFEN BILLHARDT

## OF PARCELS AND PACKAGES

After being in the courier business for quite a few years now, you can expect Lalamove to have shuttled a few odds and ends here and there. From bits and bables to big and bulky whatnots, the company has seen its fair share of deliveries and cargo items. Pry as we might, though, Lalamove stays mum on the topic. They're professional, and we love them for it. But they did say that it's an interesting week when they're asked to deliver something "enormous". These past few months, they've noticed a heavy traffic of building and construction materials following the wake of devastation from typhoon Odette. The city is rebuilding, and Lalamove is glad to be involved in the rehabilitation efforts.

Price ranges for standard deliveries are as follows:

Motorcycle	Can handle small items of up to 20 kg; starts at Php 48
Sedan	Ideal for medium-sized items of up to 200 kg; starts at Php 102
MPV	Ideal for multiple small deliveries or items of up to 300 kg; starts at Php 120
Small truck	Best for big and bulky items & long-distance deliveries weighing up to 1000 kg; starts at Php 310
Big truck	Fitting for heavy and long-distance deliveries weighing up to 2000 kg; starts at Php 1450

Requests come in multiple levels of customization, such as by adding on purchasing or queuing services, setting up additional stops for multiple deliveries, or adjusting additional tips for more immediate service.

rebranded shortly after as Lalamove and expanded quickly into over 30 markets in South East Asia and Latin America.

So who is Lalamove and how does it differ from other logistics companies? According to the company, its vision is to become synonymous with "delivery" and to empower local communities by making deliveries fast and simple.

Hong Kong was the ideal incubator. Small businesses risked missing delivery all the time. The supply chain was reliant on getting quotes from traditional logistics firms which tend to be unreliable. The Lalamove app proved to be the solution, offering an on-demand, same day or advanced order or long distance delivery with up to the minute tracking.

The easy-to-navigate app offers flexibility in terms of vehicle preference, cost and schedule, ensuring that its customers have full control from start to end.



Lalamove is more than a courier service. It can deliver small envelopes or huge parcels, personal belongings like sofas and pianos, as well as construction materials. Its fleet of vehicles include motorcycles to two-ton delivery vans.

For many businesses recovering from the pandemic, Lalamove answers the necessity of maintaining a full time

## **LALAMOVE OFFERS lucrative opportunities for both drivers and independent transport operators with its flexible schedules.**

driver or a delivery vehicle. For drivers and transport owners, the flexibility in schedule can be a lifeline as it enables them to earn and do work as needed.

As a tech company, Dannah Majorocon, Managing Director for Lalamove Philippines, highlights the company's culture of preparedness and solution-based approach, allowing it to stand its ground amidst the global pandemic and destructive typhoons.





To achieve this, Lalamove puts a premium on their drivers who they refer to as the company's stakeholders. They purposely designed flexible earning opportunities to fit several time slots.

A training program of two hours are required before drivers can enter the workforce and refresher courses are offered periodically. A typical driver can earn P20,000 to P34,000/month depending on his load. For truck deliveries, drivers can earn a fixed rate of P2,800 for the whole day. The Cebu operation also recently expanded to include transports to Toledo, Balamban, and Pinamungajan. Robbie Tecson, the Cebu office Driver Operator Lead is constantly looking for more stakeholders so they can soon be able to service the whole island of Cebu.

Nelson Judaya, the manager for Lalamove Cebu asserts that the company values local knowledge as one of the requirements among their drivers. They must also be tech-savvy, as the operation is mainly run by the app. Most recently, Workbean, a Southeast Asian company directory, recognized them as the Most Attractive Employer Brand in 2021 for prizing a culture of excellence among its employees. This extends to providing a supportive and collaborative atmosphere in their workplaces, whether on-site or virtual.

Similarly, a customer can send a small parcel via motorcycle delivery, or a grand piano, at a reasonable rate. Anything that can be transported and will fit into their delivery vehicles, Lalamove can move it – except for live animals and prohibited drugs. Payments are made seamless via the app, where customers can top-up their Lalamove wallet via debit or credit cards, GCash, or Maya.

than 25 years at Cathay Pacific, rising to the top as the airline’s Chief Commercial Officer. He is bent on the customer experience, and conducts daily face to face with his managers in the key cities. Working with local government units is also vital, and he makes sure Lalamove is compliant in all aspects.

As it moves to further expand globally, the tech company will have to adapt to changing demands where technology

**LALAMOVE IS AN ON-DEMAND COURIER SERVICE**  
**available through the mobile or desktop app.**  
**From enveloped documents, plants, microwave,**  
**to sofas and construction materials, anything that**  
**will fit its fleet of vehicles, can be moved**  
**from one point to another across Cebu.**

#### **LONG TERM**

Paul Loo, Chief Operating Officer for Lalamove, is looking for new markets to expand, at the same time overcoming challenges of the post-COVID landscape. He joined the company in 2019, after an exemplary resume garnered from more

dominates. Onboarding and maintaining customer confidence will continue to be the company’s top priorities. This, of course, is a good thing. Despite being one of the top technology-driven operators globally, Lalamove’s biggest investment would still be its human capital. **E**

## **LALAMOVE GOT YOU COVERED!**



With a pool of 1.5 million partner drivers serving over 8 million users across 30 global markets, the distinctive orange hummingbird logo of Lalamove efficiently moves envelopes to hollow blocks, onboarding partners from Cebu to Rio.

When the devastating typhoon Odette struck last December 16, Lalamove drivers were already available 6 days later even when most of Cebu’s roads were still unpassable. From the global to the national to the local level, Lalamove made it easy to support its stakeholders. In Hong Kong, they shuttled medical supplies and launched advertising services for their small and medium business partners to staunch the economic bleeding. In the Philippines, they pivoted to livelihood and community projects and partnered with CIMB Bank to offer loan assistance to their partner drivers. In Cebu, they put in motion the “Bangon Ta Bai” campaign to assist with recovery and rebuilding after the recent disasters.





# NIGHT OUT



**Cebu is ready to party! After two years of lockdown and social distancing, most of us are vaxxed and ready to go out again. EATZ Cebu chooses six bars worthy of a visit.**

by RAINE BALJAK  
photography STEFFEN BILLHARDT



CEBU'S VIBRANT NIGHTLIFE IS AN OFFSHOOT of Cebuanos, hospitable and welcoming as they are, under the influence of alcohol. Unlike in other countries where nights-out turn into bar fights, here in Cebu, you are more likely to fight over who gets to hold the microphone and is the best karaoke singer in the house! Now is the time to gussy up, dress in the finest fabrics and put on those dancing shoes as we break down the **Top 6 Things To Do in Cebu After 9PM.**





Marivic and Ed Roberson

# TRADEMARK

photography STEFFEN BILLHARDT



**M**ARIVIC AND ED ROBERSON are the faces that we know and love when speaking of Trademark Cebu. Bringing the energy and experience of the party scene of San Francisco, where they were originally based, the fun-loving couple set the bar higher for Cebu's nightlife by introducing international DJs, signature cocktails, good food and "TM-time!" This term was coined by the establishment's promoter Dom Nazareno, along with loyal patrons Pierre Aguilar and EJ Williams. It aptly describes the positive party experience you get at Trademark that keeps you coming back. "You have to see it, feel it and be in it to know that Trademark is a vibe!" quips Ed.

Formerly located in Mandaue, Trademark Cebu opened its doors on January 18, 2018. After having gained so much local and international support, it soon expanded its floor area, raised the ceilings and added a kitchen to deliver California style tacos, burritos, birria fries, and birria ramen at their new location inside 88th Avenue on January 20, 2020.

Trademark continues to offer their specialty cocktail menu with three very unique drinks called *Yummy*, *Sexy* and *Goofy* that were deliciously concocted by Marivic. The story behind the drinks' names is that these were the three adjectives Ed used to describe Marivic when they first started dating. Now, she has turned those words into delectable cocktails!

"Yummy" is a gin-based cocktail with cucumber and basil that's refreshingly perfect for the summer. "Sexy" is made with mint, orange, lemon and whiskey giving it a smooth and bold kick. Marivic's personal favorite, "Goofy" is a smooth blend of watermelon, mint and vodka that has a fun, fresh and fruity flavor.

Doors at Trademark are open from 9pm and close until the last man is standing. Join the Trademark team and live and breathe their well-known motto, "All We Have is Now!" Tomorrow is not promised so enjoy the vibe and have a memorable time now at Trademark Cebu at 88th Avenue.



# F CAFÉ & BAR

**T**HE F CAFÉ & BAR HAS GAINED a reputation for its retro music from the 1980s and 1990s mixed with the current Top 40's. Thanks to Resident DJ Neil Verzosa Pepito, it's kizomba, bachata and salsa music playing on Latin Night every Tuesday. Way Back Wednesday features Erwin Lim and his captivating voice singing those golden oldies up to today's current hits. Expect that all-week long the party never stops

especially on the outdoor Al Fresco floor that is full every night!

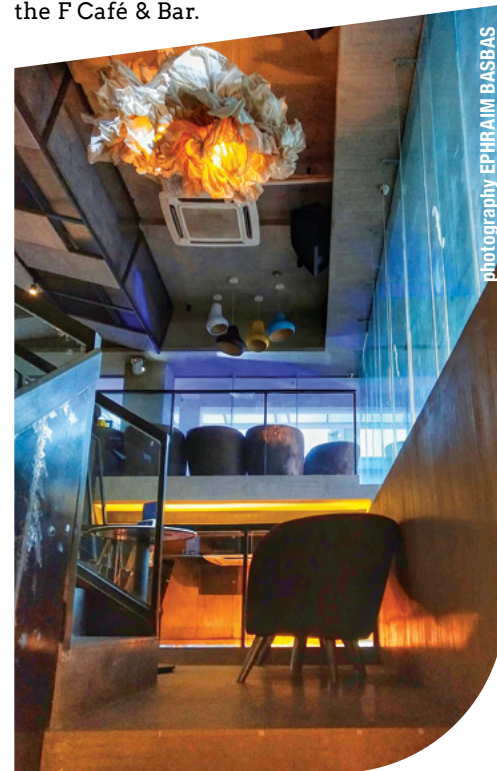
After seven years at their Mabolo location, the F Café & Bar officially reopened their doors on March 18th, 2022 at 88th Avenue. The layout of the establishment spans across the whole front portion of the commercial complex. Its quiet Veranda faces the Bridges Salon on the right, the Al Fresco bar in the center, and on the right is the three-story main bar that captures a sunset view of IT Park. Behind the main bar is an exclusive

comfortable cigar room that seats 12 people and offers world-class cigars from countries like Cuba.

Something special about the three-story main bar is their upcoming kitchen featuring a gastronomic menu designed by the prominent Philippine-based Chef Wade Watson. The F Café & Bar is currently open from 10am for coffee and breakfast until the following day's early morning! Although the music volume is kept lowered after midnight, you'll still have an insanely fun time because the party vibe is unstoppable at the F Café & Bar.



photography STEFFEN BILLHARDT



photography EPHRAIM BASBAS



# ASMARA URBAN RESORT & LIFESTYLE VILLAGE

**A**SMARA URBAN RESORT & Lifestyle Village opened their doors in July 2018 as an urban oasis. The brand focus is on keeping everything all-natural: they even recycle and filter rainwater and source wood from sustainably-farmed European plantations.

The Asmara Ristorante La Piccola Roma delivers authentic Italian food using the finest fixings from Italy, with some locally sourced ingredients. They produce their own pesto and chili sauces with handpicked elements from owner Carlo Cordaro's home garden. The menu offers oven-fresh pizza and artisanal pastas like the Spinach and Ricotta Ravioli, Cannelloni, and Seafood Tagliatelle. Other decadent and delicious dishes in the ensemble are the Seafood Soup, Lapu-Lapu in Salsa Verde or Black Olives Sauce, Goat Cheese in Mango Reduction, and Tuna Tartar. For dessert, must-haves include the Tiramisu and Crème Caramel, both uniquely crafted with the recipes kept secret!

The Asmara Caffetteria and Gravity Bar offers classic cocktails that bring to mind the vintage vibe of the great cities. If it is your first time, Cordaro recommends the entry-level "Aperol Spritz." Follow through with the stronger "Old-fashioned" with Asmara's logo embedded in the ice, and then give the timeless "Negroni" a try to expand your palate. Then there's the light "Savage" and the out-of-the-box "C-point" which blends rum with guava, to finish your evening.

A patron of Asmara once said, "I travel a lot, and this is the best old-fashioned bar that I ever went to!" Cebu can now proudly announce the rise of the perfect destination. Enjoy the finest authentic Italian food with a cocktail in hand at this stately open-air oasis all week long! Book your reservation today at (+63) 917.708.1079 or [reservations@asmararesort.com](mailto:reservations@asmararesort.com).



photography PABLO QUIZA

# STRAIGHT UP BAR

**T**HE STRAIGHT UP BAR IS THE only hotel bar of its kind at the heart of the IT Park. Located on the roof deck, it captures captivating pink and purple sunset skies, vibrant green hills of residential communities and towering city lights that seem to never sleep. This picture-perfect view pairs perfectly with its modern design concept that offers guests the choice of lounging indoors or embracing the evening breeze al fresco.

The tapas menu delivers decadent taste and exquisite presentations for a range of desserts, dinner items, and other must-tries in-between. The signature “Apericena” from the popular Italian tradition is offered from Sunday to Thursday, where guests can enjoy a complimentary buffet of finger foods with any order of alcoholic beverage or mocktail from 5 to 7pm daily. A selection of reds and whites is available on a separate menu for wine lovers everyday from 5 to 8pm.

For entertainment, the Straight Up Bar offers a live acoustic duo performance on Wednesday and Thursday from 7:30 to 11:30pm, and classic tunes from a guest DJ on Friday and Saturdays from 7:30 to 11:30pm. The Straight Up Bar is open daily from 5pm to 1am and located on the 17th Floor of the Seda Central Bloc, Cebu I.T. Park. For more information, call (032) 410.8899.



photography STEFFEN BILLHARDT



Seda Central Bloc Cebu Hotel Manager,  
Mr. Ron Manalang





# X MARKS THE SPOT



Top and lower right photos, photography  
by STEFFEN BILLHARDT

ONE DAY WHILE WORKING IN Manila, three Cebuano friends came together to bring all the elements of the night life that they love into a place of their own. Originally opening as a café over the pandemic, it eventually turned into a bar in May 2021 and has taken the young and hip audience by storm with their super sulit unlimited frozen margaritas and sangrias for only P499! While those with a more classic palette can enjoy an entire cart of premium gins (like Tanqueray, Bombay, Bosford and more) for only P599.

Every Tuesday night is the opportunity to practise your Beer Pong skills in preparation for Thursday night's Beer Pong Olympics - where you might get lucky enough to win cash prizes or gift certificates! Wednesday is always ladies' night and each month has a different special, like for March, it was unlimited frozen sangrias where only two people pay P499 each, and one person is free (2 + 1 deal)! But if you prefer squeezing your way to the bar and dancing to music by your favorite local DJ, then weekends are the best time to go! Just be sure to reserve a table through @xmarksthespotcebu on Instagram or Pinky at (+63) 917.519.4989.

This laidback lounge is located on the ground floor of the HQ Hostel and offers a range of Asian fusion foods where you must-try the Pad Thai or Quesadilla! After dining in, play jenga, cards and other fun games with your friends to relax, unwind or dance to the DJ's house or hip-hop music from 5pm to 2am on Tuesdays to Sundays. X Marks the Spot Bar is the best place to be.

## SO YOU WANT TO PARTY?

**TYPICAL COST PER PERSON.** After gathering responses from a pool of party-goers, it was found that a typical night out costs between P1,000 to P3,000. For those who simply want to shake it on the dance floor, expect the club's entrance fee to range between P100 to P300. If you are thinking of ordering cocktails, then expect to spend more or less P1,500 unless you are lucky enough to hit the "happy hour." But if you are in a big group of friends, then consider reserving a consumable table and split the P12,000 to maximize your night out. If all of this sounds like a lot for you, then enjoy a chill night with friends and local beers in hand for the value of only P500.

**BEST HOURS.** The party life post-pandemic can start anywhere from 7 to 9pm and end somewhere between 2 to 4am. The peak of the party is said to be at around 11pm which gives everyone a Cinderella story to finish before midnight so that you can enjoy a generous amount of rest time to cure a hangover! Electrolytes from beverages like coconut or Pocari Sweat will aid that recovery process.

**REASONS TO GO OUT.** There are a number of compelling reasons to take a night on the town in Cebu but the common reason to go out is that quality company from dear friends! Especially if your friends have traveled far to come see you! Then it is the perfect combo to catch-up with that special someone you have not seen in a long time, while trying out new places to create memories or experience the variety of gastronomic dishes available to keep you nourished and partying responsibly. Overall, it is "more fun in the Philippines" thanks to the friendly, hospitable and cheerful Cebuano atmosphere, especially when you are surrounded by so many familiar faces.

**CALLING IT A NIGHT.** It is time to take off those high heels and unwind with a meal either at home or along the way. Some of the senior party people noted that Abuhan restaurant is a must-try, but the younger crowd cannot go home without the taste of garlic rice and eggs found at Silogan Ni Gian. Out of convenience, some may take home some food from Dimsum Break or McDonalds, while others will savor a cup of hot green tea before sliding into bed.

# TWILIGHT ROOFDECK LOUNGE + BAR



**L**OCATED AT THE 23RD FLOOR OF bai Hotel Cebu is the al fresco Twilight Roofdeck Lounge + Bar that features a 360-degree view of both Cebu and Mactan island city skylines. Twilight serves an extensive menu of must-try bar chow dishes that pair perfectly with their non-alcoholic, and alcoholic beverages, such as the wine, and homemade specialty cocktails that differ monthly. This makes every visit at Twilight all the more special. Especially while enjoying the resident band's entertainment to the view of sunsets, and the dawning of the night - where the stars and city lights emerge and glisten over your shoulders as you relax with quality company after a long, hard week. So come and escape the busy bustling Mandaue City streets to this rooftop getaway on Tuesday to Sunday from 5pm to 1am at bai Hotel Cebu's Twilight Roofdeck Lounge + Bar. **E**







# KUMPRA TA!

## FARMER'S MARKET AT THE MARCO POLO

Every now and then most of us wish we had more greens in our diet. A garden-fresh salad for starters, a zesty vegetable stir-fry for seasonal flavor, perhaps a slice of fruit to jazz up dessert.

by **ARDIE RIVERA** photography **STEFFEN BILLHARDT**



**I**F YOU LOOK UP PAST THE SKYLINE of urban Cebu, the mountains loom large over the city. Busay Hills, as locals refer to them, is where local farmers grow vegetables, fruits, and flowers. Most weekends, it is a favorite drive for families in search of fresh produce.

To get closer to the city, the Cebu Food and Wine Festival Board under the auspices of the Department of Tourism Central Visayas invited neighborhood farmers to a weekly event and allocated the parking area of the Marco Polo Plaza Hotel, which is conveniently located at the foot of the hills. Every Saturday, from 7am to 2pm, the farmer's market attracts consumers by the dozen to peruse the stalls for the freshest of produce. How fresh, you ask? Farm-to-market fresh.

The benefits of shopping from a farmer's market are plentiful. Transactions here are easy on the budget. It's also a great opportunity to connect with the community: people here trade recipes, gardening tips, and other kitchen lifehacks on the fly. Plus, you're helping honest folk with their livelihood and showing solidarity for locally-sourced, organically-grown, and environment-friendly farming. It's a whole layer of economic and ecological sustainability that you're supporting. So, what are you waiting for? *Kumpira na!*

One pass at the rows upon rows of fully-stocked stalls and my mind is already buzzing with ideas. Those potatoes will be lovely in a shepherd's pie, or as fritters to dip in sour cream. Vegetables and greens abound to add to a salad, soup, or hearty stew. Those cauliflowers are just begging to be chopped, fried, and eaten tempura-style. That basket of fruits can totally jazz up dessert. And I'm definitely grabbing a bushel of carrots to ask my mother to bake them in that decadent carrot cake of hers. My mouth is already watering, and that's just me standing here. So, grab your own eco bag. Make your way here. If we bump into one another, be sure to tell me what's cooking! 🍴



**In addition to finding your farmer's market staples and favorites, you may also spot exotic and indigenous ingredients (like pako, a local edible fern) & sample bite-size snacks from the food stalls.**

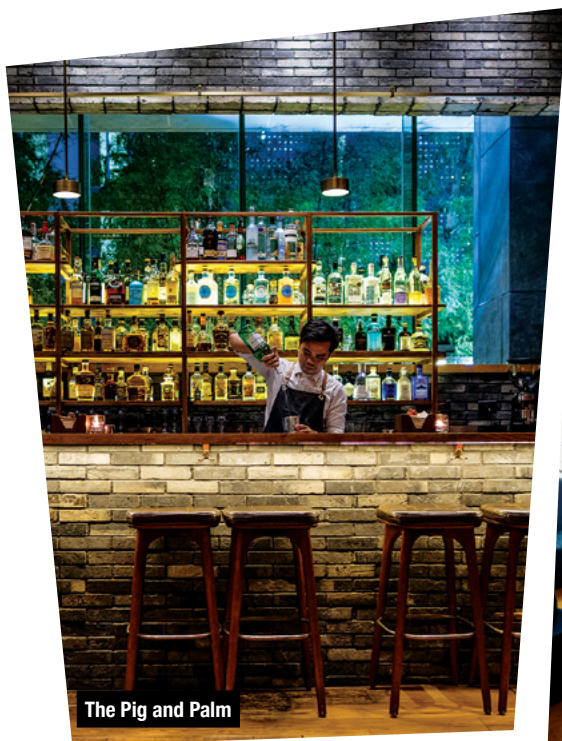


**WHAT:** Local Farmer's Market

**WHERE:** Marco Polo Plaza  
Cebu parking lot

**WHEN:** Every Saturday from  
7am to 2pm





The Pig and Palm



Tales and Feelings



Boca Cebu



Bar Pintxos Cebu



EZ Eats



Oakridge Executive Club

# TOP 6 RESTAURANTS YOU CAN'T MISS

**Searching for the next restaurant to fulfill your food fantasies?**

**We've got you covered. We have sampled the best Cebu has to offer to provide you the only primer you'll need in divining what's what when it comes to gastronomic gallivanting. Drive right to these destinations – try our top picks or order to your heart's content – and dive right in. We present to you a smorgasbord of delight. Bon appétit!**

**by RYAN DANIEL R. DABLO**



# THE PIG & PALM

**The Pig and Palm opened with quiet elegance in Cebu.  
Much like Chef Jason Atherton's restaurants in other key cities,  
it has a chill vibe, coupled with an extensive cocktail list, and seasonal menu.**

photography PABLO QUIZA





**W**OOD PANELLED WALLS and repurposed brick walls dominate Cebu's top restaurant, Pig and Palm.

Tucked in a the far corner of an office building at Cebu Business Park, this bistro restaurant is Michelin chef Jason Atherton's nod to his wife's Cebuano roots. In fact, this is his only restaurant not located in a key capital city. True to his brand, like the Social in Hong Kong, Pig and Palm prides itself with its bar, featuring an extensive cocktail list and menu that changes periodically.

Our four-course meal was a study in culinary craftsmanship. A dish of broccoli, crispy egg, walnut, and gorgonzola cheese was just the right amount of fresh, creamy, crunchy, and quirky for an appetizer. The two main dishes were flavor powerhouses: one featured honey roast duck breast and potato dauphinoise with a rich cranberry sauce, while the other featured poached red grouper with a gruyere crust and balsamic caviar layered on a verdant carpet of parsley adlai. That last one piqued our interest,

what with its pleasantly surprising use of a local grain made like risotto. Dessert was a triumphant banoffee soufflé with dark chocolate ice cream. The flavors were exquisitely balanced. Every item demanded attention. The food invites you to savor every bite and ponder every tantalizing hint of flavor.

The way we're writing in superlatives is indicative of how Pig and Palm exults and delights in their craft. What you find inside the restaurant isn't just a meal, it's a celebration. **E**



**OPPOSITE PAGE** Dining within or al fresco is a luxurious affair at the Pig & Palm.

**THIS PAGE FROM LEFT** Need a beverage? The restaurant's bar has all the essentials; Pig & Palm's Honey Roast Duck Breast



Open: Tuesday-Sunday | 11:00am-11:00pm

Tel. No. **(032) 255.8249**

Address: MSY Tower, Pescadores Road,  
Cebu Business Park, Cebu City

 /thepigandpalm  @thepigandpalm

**CATEGORY:** Modern European

**PRICE:** P P P

**DÉCOR:** ★★★★★

**ACCESSIBILITY:** Cebu Business Park, behind CIC; with parking space; versatile setting for groups of up to thirty, complete with a bar and patio

**BEVERAGE:** Offers a selection of wine and liquor



# EZ EATS

Tucked in a cozy corner along F. Ramos St., this charming neighborhood restaurant admits you to a clean, modern interior and its selected array of authentic Chinese dishes.

photography STEFFEN BILLHARDT







OPPOSITE PAGE The restaurant's façade opens up onto F. Ramos Street. THIS PAGE FROM LEFT Salt and Pepper Squid; Crispy Skin Pork Belly; EZ Eats' specialty, Char Siu, a flavorful Cantonese pork dish.

**A** BRAINCHILD OF PROPRIETOR Paul and chef KK Chan, EZ Eats makes no compromise when it comes to food: they only serve the best ingredients. Taking inspiration from Chinese and Hong Kong flavor profiles, the menu boasts of top-of-the-line roasted meat done in the traditional style. The result? A menu that is exciting yet brimming with nostalgia.

Well-traveled connoisseurs with discerning palates and enterprising foodies-to-be who are still shy about tasting new flavors will

find lots to like in the EZ Eats menu. Absolute add-ons to your sampler include their Char Siu (this savory-sweet all-star ticks all the right boxes), Crispy Skin Pork Belly (locals will feel right at home digging into this), Salt and Pepper Squid (totally non-negotiable, just get this crisp, golden plate of calamari), and Bailing Mushrooms with Taiwan Pechay (earthy, creamy vegetarian goodness). Paul handpicked these dishes himself, and for good reason. By the end, our plates were sparkling clean.

The personable proprietor's love for the craft of food-making translates well into the dishes on offer. Each item on the menu has history and tradition under its belt. And, despite fluctuations in the business landscape these past few years, EZ Eats holds true to their mission of providing freshly sourced ingredients served as authentic Chinese comfort food. The menu might not be long, but customers are guaranteed a good dining experience to fill their cravings. 🍴



Open: Tuesday-Sunday  
Tel. No. **(032) 326.6027**  
Mobile No. **(+63) 917.318.8383**  
Address: 80 F. Ramos St.,  
Brgy. Santa Cruz, Cebu City

 /EZEatsCebu

**CATEGORY:** Chinese

**PRICE:** ₱ ₱

**DÉCOR:** ★★☆☆☆

**ACCESSIBILITY:** F. Ramos St.; easy to find; busy day-parking, okay night-parking; perfect for intimate dinners or small-group eat-outs

**BEVERAGE:** Offers a personally curated wine selection by the owner, but you're welcome to bring your drink of choice



# TALES & FEELINGS

**Located in bustling Jones Avenue, this restaurant is hard to locate for first timers. But don't let first impressions deceive. This place serves a sophisticated menu that can rival some of the top restaurants around.**



photography EPHRAIM BASBAS

**I**N THE MANNER OF ANY GOOD fairytale, after the initial challenge of ascending a tight and narrow staircase, you are then welcomed into the restaurant's inviting, half-moon interior and be pleasantly surprised. With potpourri on the tables and paintings on the walls, Tales and Feelings doesn't just promise you a meal – they sweep you away with an experience.

Behind the counter of this low profile eatery are owners Julian and Kim Prosevicus and chef Elso Third Almodiel,

whose personal touch infuses everything from the artworks on the walls to the menu. Their mantra is to make sure that guests feel right at home and enjoy a meal that is as filling as it is delicious. Our own meal was put together by none other than Julian, and boy did it deliver! The tale begins with decadent Foie Gras in a bed of squash puree, a serving of Truffle Pasta with mushrooms, and Japanese Diver Scallops with caviar and a lobster bisque. Then we moved to a delectable trifecta of mains: Dry-Cured Salmon with

pickled onion and salmon roe, Fume Blanc Chicken with potato gnocchi, and Miso Braised Pork with mashed potato. We were then treated to a finale of chocolate mousse. As meals go, ours was utterly bewildering and utterly delicious.

Experiences like this are Tales and Feelings' trade. They ensure that your time inside is momentous and memorable, and filled with all sorts of happy emotions. If your food diary ever needs a hefty dose of inspiration, we gladly point you in this restaurant's direction. **E**



photography EPHRAIM BASBAS



**OPPOSITE PAGE** The space inside is warm, cozy, and intimate. **THIS PAGE FROM LEFT** Restaurant owners Julian and Kim Prosevicus; the mouthwatering Miso Braised Pork; Chef Elso Almodiel.



Open: Monday-Sunday | 10:00am-10:00pm  
Mobile No. **(+63) 995.895.5429**  
Address: F. Ramos Street and  
V. Ranudo Street, Cebu City

 /talesandfeelings  @talesandfeelings

**CATEGORY:** International

**PRICE:** P P P

**DÉCOR:** ★★★★★

**ACCESSIBILITY:** F. Ramos St., across from CIM; no parking space, so get creative! Warm and intimate interior, ideal for brunches and candlelit dinners.

**BEVERAGE:** Offers a selection of wine and liquor



# BOCA

Turning a historic casa into a modern food mecca, Boca tempts you to its tables with its international cuisine and upscaled comfort food.



photography PABLO QUIZA



THIS SPREAD FROM LEFT CLOCKWISE A peek into Boca's interior—more art and food await inside!; Khachapuri; the flavorful Lamb Shoulder Steak; Cravings for apple pie satisfied!; Boca's Dakganjeong Fondue.

**R**EINVENTING AN OLD HOUSE into a public space like a restaurant is not easy. But that's exactly what Enzo Nable and his fiancée Rosh set out to do. It was a pandemic project in the truest sense, with most of the bedrooms repurposed into elegant private dining rooms. Post pandemic, these rooms serve as excellent areas for private dining whether there's only two or 20 guests.

Now, a fine venue is nice and all, but what about the flavor? Boca's menu gives you glimpses and tastes from the world over,

translating every bite to a culinary experience.

We began with Dakganjeong Fondue and Khachapuri, the former a fried chicken dish with a spicy-sweet Korean sauce and a pot of melted cheese for dipping, the latter a Georgian-style flatbread with bacon bits, onions, arugula, and cheese – just loads of mouthwatering cheesy goodness for days. Strong Mediterranean flavors then took charge of the itinerary courtesy of the two excellent contenders that came next: Beef Kebab Koobideh and Lamb Shoulder Steak, each char-grilled to perfection. We

then rounded out our meal with a serving of delectable apple pie. The five-course meal highlighted Boca's brand: bold, sharp flavors that make international dishes the kind of comfort food you can't stop raving about and craving for.

In the end, you can't quite pin down what Boca reminds you of: a Japanese robotoyaki, a Spanish asador, an American barbecue, or Italian pizzeria? You just know that they've somehow combined different cuisines that worked. Make Boca your guilty pleasure now. We'd never blame you. **B**



Open: Tuesday-Sunday | 6:00pm-12:00am  
Mobile No. **(+63) 919.815.5977**  
Address: 2 Albaño Subdivision,  
Mandaue City, Cebu

 /bocacebu  @bocacebu

**CATEGORY:** International

**PRICE:** ₱ ₱ ₱

**DÉCOR:** ★★★★★

**ACCESSIBILITY:** Albano Subd., Mandaue, off a corner from A.S. Fortuna St.; has a bevy of private rooms that can hold varied numbers of diners, pick a room that suits you in both space and style!

**BEVERAGE:** Offers a selection of wine and liquor



# BAR PINTXOS CEBU

**A popular tapas bar in Makati, the Cebu outlet carries the same menu and Spanish flavours. Frequented by families and millennials from the nearby business centers, this favorite hangout is the perfect lunch to pre-dinner drinks to a full evening meal venue.**



photography PABLO QUIZA

**A** GOOD TAPAS BAR SERVES chorizo and pulpo in their small plates menu, and Bar Pintxos boast of this Spanish staple in the best tradition. Add some gambas, lengua and paella, and you can't go wrong when craving for those particular Iberian comfort food.

Selina Selma-Romualdez, a partner of the popular Manila chain, welcomed us to Bar Pintxos. Reading the menu, one can easily see why locals find this restaurant

as an easy and relaxing go-to place, with its casual seating area, friendly waiters and varied dishes.

Where to begin? There was Berejanass, a spicy and sweet medley of eggplant, honey, and paprika. Fresh succulent shrimps came bathed in garlic and angulas in a dish called Gambas y Gulas. Next came the Pintxos Platter, a sampler of open faced sandwich laid out with burrata; butifarra (Catalan sausage with aioli and caramelised onions); beef

tenderloin and foig gras; and salmon with goat cheese and caviar.

Their paella comes with meat or seafood in so tinta, and of course some jamon Serrano or jamon Iberico con pan. On a late, warm afternoon, sampling all these rich dishes pairs well with a refreshing pitcher of sangria.

While the Spanish murals and the huge bar are certainly eye catching, it is the food that brings the dining experience at Bar Pintxos to a spectacular finish. **E**



**OPPOSITE PAGE** Inside, contemporary accents nicely complement Spanish murals, merging modern with historical.  
**THIS PAGE FROM LEFT** Gambas y Gulas, Pintxos Platter, and Meat Paella. Photography by Steffen Billhardt.



Open: Daily | 12:00pm-9:00pm  
Tel. No. **(032) 231.2689**

Address: Unit 1 101-B OITC-1 Oakridge  
Business Park, A.S. Fortuna St., Mandaue City



**/BarPintxosCebu**



**@barpintxos\_cebu**

**CATEGORY:** Spanish

**PRICE:** P P

**DÉCOR:** ★★★★★☆

**ACCESSIBILITY:** In Oakridge Business Park, Mandaue; has a chic, contemporary interior with indoor and al fresco dining areas

**BEVERAGE:** Offers a selection of wine and liquor



# OAKRIDGE EXECUTIVE CLUB

**As the name implies, Oakridge Executive Club is the ideal business meeting place.**

**Located at the penthouse of Oakridge IT Center Building 2, the well-appointed lounge caters to the needs of busy executives who enjoy its facilities of fast internet, dining options and private conference rooms.**





OPPOSITE PAGE The club's interior boasts of classy ambience, perfect for corporate meetings or casual tête-à-têtes.

THIS PAGE CLOCKWISE FROM LEFT Thai Prawn Salad; Chicken Confit; Molten Lava Cake; At the lounge, you can sit in style while gazing at the cityscape vista beyond.

**T**HE OAKRIDGE EXECUTIVE CLUB caters mostly to the many employees who work at Oakridge Business Park. But beyond that, other customers seeking privacy and a venue where deals can be closed, are welcomed for a cover charge. Fans of membership airline clubs and hotel lounges will feel right at home here with its neutral color palette and comfortable sofas.

The menu is also on par with the aesthetics.

The Thai Prawn Salad, Rib-Eye Katsu Sandwich, and Chicken Confit are highly recommended for a quick lunch. The elegantly plated Baked Visayan Cod Fish and Frutti De Mare En Pasta Negra were also excellent. As the proverbial cherry on top, two desserts: Seasonal Fruit Sorbet for a tropical taste and Molten Lava Cake for the ultimate in classic comfort.

A place such as this is the perfect clincher to a day out in the hectic urban jungle. Here, you can relax with a cup of coffee and dine in the height of comfort and style. The lounge's cheerful combination of delightful food, well-appointed interiors, an excellent skyline view, and a plethora of amenities for the business traveler make it the ideal hotspot. **E**



Tel. No. **(032) 354 3732**  
**[www.oakridge.com.ph/oec/  
 executiveclub@oakridge.com.ph](http://www.oakridge.com.ph/oec/executiveclub@oakridge.com.ph)**  
 Address: 12F Oakridge IT Center 2,  
 Oakridge Business Park, Mandaue City  
**f /oakridgeexecutiveclub**  
**@oakridgeexecutiveclub\_official**

**CATEGORY:** International

**PRICE:** ₱ ₱

**DÉCOR:** ★★★★★

**ACCESSIBILITY:** Oakridge Business Park, Mandaue;  
 spacious parking, spacious interiors, and a commanding  
 view of the city outside complete the picture

**BEVERAGE:** Offers a selection of wine and liquor







# Cebu INSIDER

**C**EBU IS ONE OF THE 81 PROVINCES in the Philippines, part of the Central Visayas region. There are actually nine cities in this almost 5,000 square meter island: Cebu City, Mandaue, Lapu-lapu, Talisay, Carcar, Toledo, Naga, Bogo and Danao. Population is estimated to top 4 million residents. If this is not mind boggling enough, there are several islands within this island province, Bantayan, Camotes, Malapascua and Mactan, are some of the most inhabited. There are 44 town or municipalities as well.

Cebu Insider makes sense of what's going on, to help you get your bearings when you are here. South and north are divided almost equidistantly by the greater Cebu City metropolis where most of the urban activities take place. But let us not stop you from exploring — this island is quite diverse and terrains are either coastal or mountains.



CENTRAL VISAYAS





**Food festivals are always an opportunity to get people thinking about how and why we eat the way we do, in a fun and creative format.**

# A CELEBRATION OF PALATES

**F**ROM JUNE 18 TO JULY 2, CEBU'S TOP resorts and restaurants celebrate the Cebu Food and Wine Festival (CWF). This three-week long event is held in collaboration with the Department of Tourism Central Visayas and the Cebu Food Tourism Board composed of local hotels, resorts and restaurants, to showcase the various cuisines available in Cebu.

The island of Cebu is uniquely blessed with sea and land produce, and the food festival is exactly that. A celebration of what one can eat around here, but



## 2022 SCHEDULE OF ACTIVITIES

[f @cebufoodandwinefestival](https://www.facebook.com/cebufoodandwinefestival) | [www.cebuphfoodandwinefestival.com](http://www.cebuphfoodandwinefestival.com)



**JUN 18**

**CRIMSON RESORT & SPA**  
CWCF Kick Off Grand Tasting  
Party starting at 4pm

### FERIA AT RADISSON HOTEL

A tour around Philippine  
cuisine taste & flavors

**JUN 23**



### ANZANI RESTAURANT

Champagne vertical tasting  
Provenance food  
4 hands

**JUN 22**



**JUN 24**

### MARBLE & GRAIN AT BAI HOTEL

Steak Dinner with  
Wine Vertical Tasting





## CEBU FOOD AND WINE FESTIVAL 2021

Despite the on-going pandemic last year, the CFWF was still held at Crimson Resort and Spa in Mactan. We share last year's scene highlighted by resort's highly acclaimed Spanish restaurant Enye by Chef Chele Gonzales.

not exactly limited to local produce. It introduces wine and balsamic vinegar, whisky and sake, and other crops brought in from different countries.

After all, a food festival creates an opportunity to travel with the palate, at the same time introducing what is inherent in the vicinity. Like drinking Prosecco with kinilaw, the local ceviche. Reimagined chicharon, the Filipino version of pork cracking. Adlai grain with truffle oil. Teokboki using Manila clams. Tacos filled with tasty lechon.

Crimson Resort and Spa hosts the opening day on Saturday June 18, starting at 4pm. A food map will be provided to all guests, and a wine glass that can be refilled within the festival grounds. Prominent chefs from Manila are invited to do collaborations with partner restaurants. Food zones are set by geographic harvest like coastal, farmland and a meat section. Expected to open are more than 20 booths representing global

flavors. Set as one big beach party, guests will be treated to an impressive fireworks by the sea after sunset.

Meanwhile, in the city, a number of hotels and restaurants will offer special wine pairing menus, and unique dishes inspired by traditional and international trends. See calendar inset for more information.

To end the festival on a high note, the CFWF board will have the closing ceremony at J Park Resort on July 2. "It will be a celebration of the success of this festival, where we acknowledge the passion and commitment of our participants" according to Brian Connelly, co-founder of CFWF, and the General Manager of J Park Island Resort and Spa. Recognitions are given to individuals, events and places who are integral to Cebu's tourism. Expect an impressive culinary meal with a six-course dinner executed by prominent national chefs.

Bon appetit! 🍷



DOT 7 Director Sha Tamano at the opening of last year's CFW Festival



JUN  
25

**TEA OF SPRING CHINESE  
RESTAURANT AT SHANGRILA  
MACTAN ISLAND RESORT & SPA**  
Chinese Cuisine Wine Pairing

**IL PRIMO RESTAURANT AT  
NU STAR RESORT & CASINO**  
Special Dinner Menu

**NU STAR RESORT & CASINO LOBBY**  
Vertical Wine Pairing

JUN  
26



**CRIMSON RESORT & SPA**  
Enye Wine Dinner

JUL  
01

JUL  
02

**J PARK ISLAND RESORT & WATERPARK**  
Grand Finale Reception  
and Awards Night

Some of the featured establishments for this year's festival includes EATZ top restaurants and bars like Boca (page 88), Bar Pinxos (page 90) Tales and Feelings (page 86), Asmara (page 74), Trademark (page 72), X Marks the Spot (page 76), Seda Hotel's Straight Up Bar (page 75) and Marco Polo Hotel (page 13).

\*All events are for dinner unless stated otherwise.



# A TALE OF THREE BRIDGES

**T**HE SMALLER ISLAND OF Mactan, site of the two impressive terminals of the Mactan-Cebu International Airport, is an important gateway for Cebu's economy, a vital link to tourism and trade. It is also home to two active export processing zones as well as site of several international resorts. It is only fitting then that it connects seamlessly to the main island of Cebu. With the opening of the third bridge, Mactan is now linked to the southern corridor via the third bridge to Talisay City, the middle part via the first bridge to Mandaue and on to Cebu City, and the second bridge connecting the northern part of the island through Mandaue City.

The third bridge, Cebu-Cordova Link Expressway (CCLEX)





The first bridge, Sergio Osmeña Bridge.  
Photography by Pablo Quiza.

### THE FIRST BRIDGE

The first Mandaue-Mactan Bridge was constructed in 1970 and inaugurated in 1973. It is a box truss type. Magnifying an entirely Filipino design and creation, this bridge paved the way for Cebu's development. Its opening facilitated motor traffic between Cebu and Mactan, opening new opportunities for travel and tourism. Interestingly, the first bridge, sometimes endearingly termed the old bridge, is still awaiting a presidential signature to be officially named the Sergio Osmeña Bridge, the famous Cebuano politician who became president in 1944-1946. Almost fifty years have passed since its inauguration, and the delay to its official name remains shrouded in mystery.

### THE SECOND BRIDGE

The second bridge, more popularly known as Marcelo B. Fernan Bridge, was inaugurated in 1999. It is a symbolic example of Cebu's growing economy, made through the efforts of another Cebuano politician, the late Senator Marcelo Fernan with funding primarily by the Japanese government. The bridge's design is an extra dosed cable-stayed type with a total length of 1.2 kilometers, and pedestrian walkways on each side.



The second bridge, Marcelo B. Fernan Bridge.  
Photography by Pablo Quiza.

### THE THIRD BRIDGE

The long-awaited third bridge, the Cebu Cordova Link Expressway (CCLEX) was inaugurated in April of this year. A type of suspension bridge, it headlines as the longest bridge in the country spanning 8.9 kilometers and 27 meter wide. This privately constructed bridge has an all-electronic toll booth to facilitate easier traffic on both sides. It connects the southern part of the main Cebu island to the municipality of Cordova in Mactan island and eventually to an artery leading directly to Mactan-Cebu International Airport. **E**





# FUN AND FROLIC FOR THE PLANET

## THE RISE OF REGENERATIVE TOURISM

**The island of Cebu, through the initiative of the Department of Tourism Central Visayas, gets onboard with impactful policies to encourage local communities and visitors alike to practice environmentally responsible tourism.**

by RYAN DANIEL R. DABLO







**M**AKAKALIKASAN IS THE Filipino term for being one with nature. If ever there was a lesson to be learned from the pandemic years, it is the reminder of how fragile the environment is. COVID-19, which sprang from an avian flu crossover, resulted in a lockdown that offered a breathing space from pollution caused

by industrialization. Ocean and sky were cleared for a brief moment.

Despite this, the earth remains in dire straits with the looming threat of climate change and global warming. Third-world countries and places surrounded by sea are at greatest risk. Typhoons, drought, and flooding are a common occurrence. The plight of the planet inspired a new wave of

tourism, one that is centered on stewardship and creating positive impact.

The well-intentioned traveler may have heard of sustainable tourism, but what about regenerative tourism and travel? While sustainable tourism strives to keep the environment as pristine and unspoiled as possible, regenerative tourism takes it one step further: it leaves the place better





Photography by Pablo Quiza



than it was before. It is a holistic approach that seeks to revitalize ecosystems and enrich local communities. To achieve this, the Department of Tourism Central Visayas (DOT-7) launched two such programs, sounding the battle cry for greater consciousness in tourism ventures.

The Dive7 program attracts divers, underwater photographers, and even non-divers and kids. It is a robust program with ten projects lined up. Featuring popular dive sites in the Central Visayas region – Mactan, Malapascua, Moalboal, Panglao, Dauin, Zamboangita and Siquijor, participants divers devote their time

## **THE DIVE7 PROGRAM** attracts divers, underwater photographers, & non-divers.

to planting nursery-grown coral reefs, controlling the outbreak of the crown-of-thorns starfish, and assessing and profiling prospective dive sites. The program also engages and empowers local communities by increasing awareness through photo contests, diving courses, and clean-up drives along beaches and waterways. These varied activities foster the important goal of marine conservation and rehabilitation.

The second program is called Care for Cebu's Canyons program. Initiated in Alegria and Badian, this canyoneering adventure explores nearby hills, crevices, and creeks. Participants are provided with re-usable water containers to reduce single-use plastic bottle usage. The activity also underscores the importance of biodiversity and the uniqueness of our rivers and lakes, all the



while maintaining the vigor and thrill that canyoneering is known for.

Earth-first and earth-conscious tourism is steadily gaining a foothold, challenging businesses and establishments to realign future perspectives with the United Nations' Goals for Sustainable Development which encourages the reduction of carbon footprints in several ways. The aim is to reduce waste output with the use of less packaging and avoiding single use containers, recycling, supporting local businesses, and more importantly, encouraging awareness through social media campaigns. **E**



## CRAZY OVER CANYONS

Matuntinao Rivers, with its many steep canyons and winding waterfalls. Usually, it would take three to four hours to finish the whole course as it includes lots of trekking, jumping off cliffs, and some rock climbing.

The local government unit with the guidance of the Department of Tourism Central Visayas has begun implanting environmentally conscious policies that requires zero waste policy for its tour operators. Re-usable drinking water canteens are provided as part of the tour, while plastic and packaging are discouraged. Participants will be given a short briefing on safety and sustaining nature, before they are given the necessary gear to start the thrill seeking adventure.

*For more information on canyoneering activities in Cebu, please visit the facebook page of DOT7 at [www.fb.com/DOTCentralVisayas](http://www.fb.com/DOTCentralVisayas).*



Adventure-seekers will find something to love in Cebu. Canyoneering is a popular sport that takes tourists and locals alike down river, jumping off waterfalls, sliding down stone slides and drifting through clear blue waters.

Such activity can be enjoyed in the southern part of Cebu Island. The towns of Alegria and Badian offer this heart-pumping activity through the Kanlaob and





# FOLLOWING THE PILGRIM'S PATH

The growing trend of pilgrimage walk or camino attracts travelers and devotees from all walks of life. It is an opportunity to reconnect to our inner spiritual self as well as a journey that connects us to the outside world.

by RYAN DANIEL R. DABLO

**L**AST YEAR, WHAT WOULD HAVE been a year-long party to celebrate Christianity's Centennial in the island of Cebu, was dashed by the lock-down caused by the pandemic. A quieter and more somber affair was done by both the Church and the local government instead.

This year, in anticipation of post-COVID tourism, the Department of Tourism Central Visayas opened up two activities to commemorate this significant event. As Asia's oldest Catholic convert, the whole island of Cebu is dotted with churches and missions, making it a prime pilgrimage destination. Recognizing this wealth of religious and historical significance, the DOT7, in collaboration with the Archdiocese of Cebu and the Order of St. Augustine of the Basilica Minore del Sto. Niño have launched two programs with religious significance to celebrate the five hundred years of Christianity in the Philippines.

**SOUTHERN CEBU JUBILEE CHURCHES TOUR** There are five hundred and thirty-seven Jubilee churches in the country



designated as Holy Doors by Pope Francis to celebrate the Centennial of Christianity in the Philippines. Thirteen are in Cebu and five are in the pilgrimage tour's itinerary, all located in Southern Cebu. They are the Archdiocesan Shrine of St. Catherine of Alexandria in Carcar, the Archdiocesan Shrine of St. Michael in Argao, the San Guillermo de Aquitania Church in Dalaguete, the Nuestra Señora del Patrocinio de Maria Parish Church in Boljoon, and the Archdiocesan Shrine of Sta. Ana in Barili.

The two-day tour travels to Carcar, Argao, Dalaguete, Boljoon, Ginatilan, and Barili to visit these heritage churches. At each one, the pilgrims will walk through the Jubilee Holy Doors of the church, obtaining plenary indulgences.

In addition to faith-based activities, the journey is also punctuated with cultural

highlights like ruins of military forts or savoring local delicacies. It is an experience that is both spiritual and historical.

**MARIAN PILGRIMAGE** If a two-day tour through the countryside is too daunting a prospect, the whole-day Marian Pilgrimage Tour of Metro Cebu is a lighter alternative. Making its way through Lapu-Lapu City and Cebu City, the tour stops by four Marian churches for the pilgrims to strengthen their devotion to the Blessed Virgin: National Shrine of Nuestra Señora Virgen dela Regla Parish Church in Lapu-Lapu City, Archdiocesan Shrine of our Lady of Lourdes located in Labangon, Cebu City, Archdiocesan Shrine of Our Lady of Guadalupe in Guadalupe, Cebu City and Our Mother of Perpetual Help Church – Redemptorist in Camputhaw, Cebu City.



THIS SPREAD FROM LEFT Cebu Metropolitan Cathedral; Basilica Minore Del Santo Niño; Nuestra Señora de la Inmaculada Concepcion Parish Church in Oslob; Nuestra Señora Patrocinio de Maria Church in Boljoon. Photography by STEFFEN BILLHARDT



Devotees are encouraged to do a rosary at any or all of those 4 churches.

Beyond these established itineraries, Cebu offers a veritable treasure trove of places and sites that will interest the religious traveler. Places like the Basilica de Santo Nino, the oldest church in the country which boasts of a charred image of Baby Jesus said to come from the original galleon of Magellan, the majestic Cebu Cathedral with its wide plaza, the pilgrimage site of the Simala Shrine in the south, and the Chapel and Shrine of St. Pedro Calungsod, with its modern architectural lines dedicated to the country's latest saint.

There are museums to explore that display religious vestments and sacred artifacts. There are festivities or fiestas that commemorate religious events.

Interwoven throughout Cebu's cultural dialogue is a pervasive Catholic influence that is palpable and ever-present.

Whether you are a pilgrim on a spiritual quest or just a regular traveler, take a leap of faith in Cebu. See the face of the divine in the experience, travel and return transformed body and soul, and have a more profound appreciation for the treasures of the faith. **E**

*For more information, please call or visit:  
Department of Tourism Central Visayas  
Market and Product Development Division  
G/F LDM Building, Legaspi St., Cebu City  
Tel: (032) 254.6650  
Email: dot7prodev@gmail.com*

## HISTORICAL CONTEXT

The journey of Ferdinand Magellan from Spain ended in the Battle of Mactan in 1521, where the Spaniards were defeated and Magellan himself was killed by a local chieftain, Lapu-lapu. But not before they were able to baptize 800 or so villagers from the neighboring island of Cebu where another chieftain, Rajah Humabon, converted to Christianity. Legend has it that Humabon's favorite grandson was cured by one of the Spaniards, thus paving the way for the arrival of the Cross in this otherwise pagan land. Spain colonized the Philippine archipelago for more than 300 years, ending only during the Spanish-American War in 1898. As a colonizer, Spain's mandate was to look for anything valuable like gold and spices. But more importantly, devout Spain was determined to spread the Roman Catholic religion.



# A DAY IN CEBU

Have 24 hours  
to spare? Here's a  
suggested guide  
to an eventful day  
in our city...

## 5:00AM - SUNRISE AT TOPS LOOKOUT

Take an early flight to Cebu and when you arrive, go straight to Tops Lookout to witness a spectacular sunrise. What a great way to start a day!

## 7:00AM - BREAKFAST AT GARAHE BUSAY

Hungry? Sugbuanon favorites awaits in this beautiful place. Breakfast with a view.

## 8:00AM - TEMPLE OF LEAH

(Entrance fee: P100)

Also known as the Taj Mahal of Cebu. One of the must-visit attractions we have with a breathtaking view of the city.

## 10:00AM - CHURCH & HISTORIC SPOT

The Basilica Del Sto. Niño is the oldest Roman Catholic church in the country. Situated next to Basilica del Sto. Nino is the Magellan's Cross, which holds a great part of Cebu's history.

## 12:00NN - LECHON!

Lunch must be lechon and puso in Zubuchon, House of Lechon, Rico's, or CNT.

## 1:00PM - CEBU OCEAN PARK

Try the unique marine life experience at the park. A great experience for young and old alike to view aquatic life.

## 4:00PM - BARGAIN HUNTING, CEBU-STYLE!

Looking for some *pasalubong*? We've got you covered! Check out the local shops listed on the opposite page.

## 6:00PM - DINNER, WHENEVER YOU'RE READY.

Cebu has lots to offer. Craving for a specific cuisine? You name it! We have listed a few options for you to try. See our Top 6 Restaurants (pages 80-93).

## 9:00PM - AFTER DINNER DRINKS

Cebu boasts of several rooftop bars with amazing cityscapes like the ones at Marco Polo Plaza Hotel, Seda Central Bloc or bai Hotel-highly recommended to end the perfect night in town. ☺



5  
AM



8  
AM



12  
NN

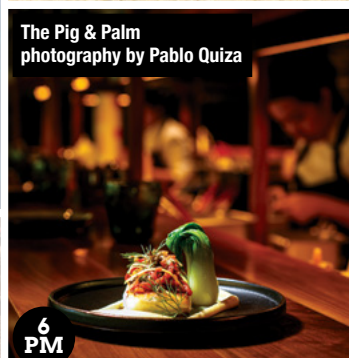


1  
PM



Freedom Park

4  
PM



6  
PM

bai Hotel's Twilight Rooftop Bar



7  
AM



10  
AM



8  
PM



# BARGAIN HUNTING, CEBU-STYLE!

## 1. FREEDOM PARK

You can find all manner of local crafts, native products, and even flowers in the trade shops that line Freedom Park. Navigate the stalls that spill over onto Cebu's downtown streets to find the cheapest bargains.

## 2. ISLAND SOUVENIRS

If you want to hand out presents in style, Island Souvenirs offers premium-quality retail products. From handicrafts, ref magnets, food items, to their "I heart" tees, everything comes in dainty packages.

## 3. 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.

## 4. 138 MALL

Get things wholesale and at bargain prices within this lively downtown mall. If you don't have a specific quarry in mind, you just might find something fit for pasalubong within.

## 5. UNITOP

Unitop is a bargain hunter's dream. This mall's shelves are chock-full of products on the cheap, making you add more and more into your shopping bag without even denting your wallet.

## 6. CARBON MARKET

The granddaddy of groceries. This sprawling open-air market right in the middle of downtown Cebu has a wide, as in very wide, variety of fresh produce, seafood, and dried goods on sale. 🍌



If you're hunting down that last item in your pasalubong shopping list, why not take a gander at Cebu's local shops, markets, and bargain bins? When in downtown, these places are right up your alley. Drop by and see and what's on offer.





# HOLE IN THE WALL

Your next favorite food might just be around the corner in that very unexpected place. Here's our suggestion this issue for an interesting food hub in the city that you may want to visit on your next food trip.



**"Get Your Seafood Fix from the Home of Seafood Boil in Cebu."**

☎ 0915.037.5265 ✉ crabprocebu@gmail.com  
Open for DINE-IN, PICK UP/TAKEOUT, DELIVERY  
Store hours: From 10:00am through 10:00pm daily  
Mode of payment (Delivery): Cash, Gcash, Fund Transfer  
For dine-in and pick up/takeout: Credit/Debit Card Payments, Cash, Gcash, Fund Transfer

## BRANCHES:

- Ramos (at the back of Ramos Barangay Hall)
- LapuLapu (Datag, Maribago near Maribago Pumpboat Wharf) • Lahug (G/F of Alba Uno Hotel near IT Park)

## CEBUANO 101

**Good morning**  
*Maayong buntag*

**Good afternoon**  
*Maayong hapon*

**Good evening**  
*Maayong gabi-i*

**Where are we going?**  
*Asa ta?*

**Let's eat!**  
*Mangaon ta*

**Delicious**  
*Lami*

**I'm hungry**  
*Gigutom ko*

**Food**  
*Pagkaon*

**The check please**  
*Akong bill palihug*

**Thank you**  
*Salamat*

**No**  
*Dili*

**Can I haggle?**  
*Pwede mo hangyo?*

**Water please**  
*Tubig palihug*

**Yes**  
*Oo*

**How much?**  
*Pila ni?*

**Too expensive**  
*Mahal ra*

## MOVING AROUND CEBU



**Car Rental**  
P1,500/day, self-drive



**GrabCar**  
P120-150 (Sto. Nino to SM Seaside)



**Taxi**  
P100 to 130 (Sto. Nino 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)



**Habal-habal**  
P100 to 150



**BUENA VISTA**  
CAR RENTALS  
GREAT DEALS FOR SUNNY CEBU



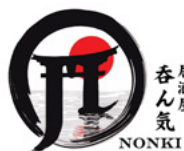
**BOOK NOW!**

☎ 0917-67-BUENA (28362)  
☎ 0917-555-7083  
✉ buenavistarentals@gmail.com



## GUILTY PLEASURE

Shop at Peso Store with 3 locations in Cebu, and not bust your credit card or Gcash balance! A true dollar store, they sell US brands all at a single price point of P109. Come for reading glasses, pet supplies and those hard to find imported shampoos. [www.pesostore.net](http://www.pesostore.net)



## JAPANESE RESTAURANT

Cebu • Bohol • Iloilo • Davao

Facebook: @nonkiph Website: www.nonki.ph



Scan Me  
For Nonki Bohol, Davao & Iloilo

MAIN BRANCH:  
219 A.S. Fortuna St. Bakilid, Mandaue City  
☎ (032) 505-9858

Upper G/F, Fiesta Strip, SM City Cebu  
☎ (032) 232-7712



# CEBU TRAILS

**Tailor your trip or sightseeing with this compilation of hotspots.**

**Whatever you seek – be it life on the fast lane, an edifying trip through history, a quiet weekend retreat, an avid bargain hunt, or a dinner to remember – Cebu delivers. These highlights and locales will definitely leave lasting impressions on the heart of every traveler.**

**SPECIAL THANKS TO:**



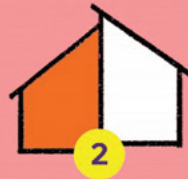


# HIGHLANDS

## PLACES OF INTEREST



1  
Adlawon  
Vacation Farm



2  
Balay  
sa Busay



3  
Blooms & Greens  
by Jaime Chua



4  
Charlie's  
Cup



5  
Chateau  
de Busay



6  
Don Meon  
Botanical Garden



7  
Gaslamp  
District



8  
Lakeview  
de Jardin



9  
Lava Mountain  
River Farm



10  
Serenity Farm  
& Resort



11  
Sirao Garden:  
Little Amsterdam



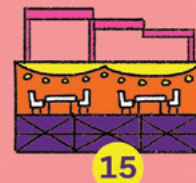
12  
Soul  
Sierra



13  
Terrazas  
de Flores



14  
TOP  
Lookout



15  
Top of  
Cebu



# HERITAGE

## PLACES OF INTEREST



16  
Archdiocesan  
Museum of Cebu



17  
Basilica del  
Sto. Niño



18  
Casa Gorordo  
Museum



19  
Cebu Heritage  
Monument



20  
Cebu  
Metropolitan  
Cathedral



21  
Colon  
Obelisk



22  
Fort  
San Pedro



23  
Fuente  
Osmeña  
Rotunda



24  
Jesuit House  
of 1730



25  
Magellan's  
Cross



26  
Museo  
Sugbo



27  
Rizal Memorial  
Library & Museum



28  
Sugbo Chinese  
Heritage Museum



29  
Taoist  
Temple



30  
Yap San Diego  
Ancestral House



# COASTAL

## PLACES OF INTEREST



31

Carbon Market



32

Cebu Ocean Park



33

Chapel of San  
Pedro Calungsod



34

Il Corso



35

Nustar Resort



36

Pasil Market



37

Plaza  
Independencia



38

Senior Citizens  
Park



39

SM Seaside  
Cebu



40

South Coast  
Park



41

Taboan  
Market



# URBAN

## PLACES OF INTEREST



42

Asmara  
Urban Resort &  
Lifestyle Village



43

Banilad  
Town Center



44

Cebu  
Business Park



45

Cebu  
City Hall



46

Cebu  
IT Park



47

Cebu Provincial  
Capitol



48

Circa 1900



49

Crossroads



50

Fuente Osmeña  
Rotunda



51

Iconique  
Center



52

Robinson's  
Galleria Cebu



53

SM City Cebu



54

Streetscape



55

Sugbo  
Mercado



56

VIBO Place



### 1. ADLAWON VACATION FARM

**Hotel** Reconnect with nature and enjoy the restful ambience of this alpine hotel. Nature lovers will appreciate the scenes as well as the petting zoo.

### 2. BALAY SA BUSAY

**Restaurant** This restaurant boasts of comfy rustic interiors, modern takes on Filipino classic food, and a vista of mountains, city lights, and clear skies.

### 3. BLOOMS & GREENS BY JAIME CHUA

**Garden** Here is a destination for all your ornamental and flowering plant needs. The garden's floating pavilion over a lotus pond is also a must-see.

### 4. CHARLIE'S CUP

**Café** This coffee shop wastes no time in giving you nostalgic feels from childhood. The treehouse vibe, amazing views, charming aesthetic, and lanterns at night are simply dreamlike.

### 5. CHATEAU DE BUSAY

**Restaurant** This restaurant perched on a hill with its grand function halls and surrounding gardens offers a panoramic outlook over Cebu.

### 6. DON MEON BOTANICAL GARDEN

**Garden** Feel reinvigorated as you walk through the garden's rows upon rows of flowers in bloom.

### 7. GASLAMP DISTRICT

**Eatery** A series of outdoor restaurants on a cliff-top perch. The playful personality of the Gaslamp District adds loads of enjoyment to your dining experience.

### 8. LAKEVIEW LE JARDIN

**Restaurant** This restaurant prides itself on the al fresco experience with its terraced gardens and views of Cebu's mountains. Sunsets here are particularly noteworthy.

### 9. LAVA MOUNTAIN RIVER FARM

**Resort** Nestled in its own pocket of beauty, this haven and resort is sure to help find your center. The food and aesthetic are all distinctly Filipino, too.

### 10. SERENITY FARM & RESORT

**Resort** This mountain resort's unobstructed view is breathtaking. Lounge in one of the rest houses or in the infinity pool and gaze at sunsets undisturbed.

### 11. SIRAO GARDEN: LITTLE AMSTERDAM

**Garden** Certainly the original when it comes to garden destinations, this crowd favorite flaunts scenic vistas, picture-worthy sites, and charming flower gardens with windmills.

### 12. SOUL SIERRA

#### Restaurant and Wellness Center

Soul Sierra's tiered structure and expansive gardens make for a delightful getaway. The place is designed to pamper the tourist.

### 13. TERRAZAS DE FLORES

**Garden** The open-air verandas, winding terraces, and garden ponds of this botanical sanctum puts your mind at ease and invites you to forget the hustle and bustle of the city.

### 14. TOPS LOOKOUT

**Tourist Attraction** The observation post to dwarf them all, Tops Lookout offers a majestic, sweeping view of Cebu City, Mactan Channel, Cebu Strait, and the surrounding areas.

### 15. TOP OF CEBU

**Restaurant** Sunsets paving the way for gleaming city lights accompany your dining experience in this restaurant overlooking Cebu.

### 16. ARCHDIOCESAN MUSEUM OF CEBU

**Museum** Convent, rectory, and presently museum, this site is a treasure trove of ecclesiastical heritage pieces, sacred images, liturgical vestments, and religious artifacts.

### 17. BASILICA DEL STO. NIÑO

**Religious Site** A must-visit location in Cebu, the basilica draws pilgrims from all over the archipelago to pay homage to the Holy Child.

### 18. CASA GORORDO MUSEUM

**Museum** This Spanish-era casa, replete with antique furniture and period costume pieces from the Spanish colonial times, is a well-known National Historical Landmark.

### 19. CEBU HERITAGE MONUMENT

**Monument** In the historic Parian district of Cebu rises this tableau of sculptures depicting scenes and events in Cebu's history.

### 20. CEBU METROPOLITAN CATHEDRAL

**Religious Site** Spanish colonial architecture and baroque and rococo motifs frame the edifice of this cathedral in downtown Cebu.

### 21. COLON OBELISK

**Monument** The humble Colon obelisk belies great historic significance, marking the start of Colon Street, the oldest street in the Philippines.

### 22. FORT SAN PEDRO

**Historic Spot** This Spanish-era fort was built under the command of Miguel Lopez de Legazpi and now overlooks Plaza Independencia.

### 23. FUENTE OSMEÑA ROTUNDA

**Park** An oasis in downtown Cebu, the fountain and the park around it transforms into a hub of activity during Christmas season and Sinulog.

### 24. JESUIT HOUSE OF 1730

**Museum** This dwelling, also called the Museo de Parian, prides itself on a collection of artifacts from bygone eras.

### 25. MAGELLAN'S CROSS

**Historic Spot** This stone kiosk in Plaza Sugbu marks the very spot where the first Spanish explorers led by Ferdinand Magellan planted a wooden cross upon their arrival in the Philippines.

### 26. MUSEO SUGBU

**Museum** Once a jail dating back to the Spanish era, the Cebu Provincial Museum is now a heritage site. When visiting, be sure to drop by the Well of Good Fortune and Happiness.

### 27. RIZAL MEMORIAL LIBRARY & MUSEUM

**Museum** This multi-faceted edifice dedicated to Jose Rizal, the Philippines' National Hero, houses a museum, a library, and important cultural offices of Cebu.

### 28. SUGBO CHINESE HERITAGE MUSEUM

**Museum** This heritage museum celebrates the cultural ties between Cebu and China, commemorating the rich history of trade between the two peoples.

### 29. TAOIST TEMPLE

**Religious Site** Located atop Cebu's hills, Taoist Temple welcomes worshippers and non-worshippers alike. Come to marvel at its architecture, or perhaps participate in a ritual to make your wishes come true.

### 30. YAP SAN DIEGO ANCESTRAL HOUSE

**Museum** Located in Parian, where the affluent lived during Spanish times, this abode maintains records of history through its architecture and artistic collections.



### 31. CARBON MARKET

**Market** Vendors and hawkers ply their trade while local and foreign buyers alike flock the stands of Cebu's oldest and largest farmer's market. This open-air agora promises great bargains.

### 32. CEBU OCEAN PARK

**Tourist Attraction** The Philippines' biggest oceanarium and marine theme park is a high-profile bucket list itinerary. It has a host of aquatic and terrestrial exhibits, and features memorable activities and interactions.

### 33. CHAPEL OF SAN PEDRO CALUNGSOD

**Religious Site** The eye-catching geometric patterns of this chapel's architecture and interior certainly stir a conversation. It is dedicated to Visayas' first saint, catechist and martyr Pedro Calungsod.

### 34. IL CORSO

**Strip Mall** This waterfront lifestyle strip features a mall, lifestyle destination, and dining places that have great views over Cebu Strait.

### 35. NUSTAR RESORT

**Resort** Grand interiors and luxurious promenades embellish this resort and casino that is fast-becoming a center for entertainment, events, and world-class gaming.

### 36. PASIL MARKET

**Market** Fresh fish and seafood get no fresher than in the stalls of Pasil Market. Be one with the throng of patrons ready to buy and bargain for the best catch.

### 37. PLAZA INDEPENDENCIA

**Park** Plaza Independencia's green walkways, open spaces, and heritage monuments make for a beloved gathering place for all manner of recreational and cultural activities.

### 38. SENIOR CITIZENS PARK

**Park** With our seniors foremost in its mind, Senior Citizens Park is a charming spot of nature facing the sea. It is a perfect place for strolls or picnics.

### 39. SM SEASIDE CEBU

**Mall** This vast mall complex with its signature circular edifice, rising tower, and cube sculpture is a prime destination for lifestyle, recreation, and entertainment.

### 40. SOUTH COAST PARK

**Park** This development park promises to be a principal lifestyle destination in the near future. Its strategic location means it is the ideal bridge between North and South Cebu.

### 41. TABOAN MARKET

**Market** The mother of all pasalubong centers, Taboan Market offers the best selection of danggit, dried fish and seafood, dried mangoes, and other Cebu delicacies.

### 42. ASMARA URBAN RESORT & LIFESTYLE VILLAGE

**Lifestyle Destination** Asmara is the penultimate urban watering hole, with a cocktail bar, restaurant, swimming pool, and spaces for functions and sporting events all on one property.

### 43. BANILAD TOWN CENTER

**Strip Mall** Visit this arcade to peruse wares in various chain stores, grab your groceries, or dine in one of their upscale restaurants.

### 44. CEBU BUSINESS PARK

**Lifestyle Destination** Commerce, recreation, and leisure converge in the centrally located Cebu Business Park. The 50-hectare development containing a plethora of destinations is the beating heart of uptown Cebu.

### 45. CEBU CITY HALL

**Civic Center** After transacting business within its halls, one can then take a stroll along Plaza Sugbu to see Magellan's Cross and the Basilica del Sto. Niño.

### 46. CEBU IT PARK

**Lifestyle Destination** The site of the old Lahug airport is now a premier destination full of corporate spaces, high-rises, and urban centers. IT Park is full of business and leisure ventures.

### 47. CEBU PROVINCIAL CAPITOL

**Civic Center** The white façade of the Capitol, seat of Cebu's provincial government, stands sentinel at the north end of busy Osmeña Boulevard.

### 48. CIRCA 1900

**Restaurant** Tucked away like a secret somewhere in Lahug is Circa 1900. What is no secret is the restaurant's beautiful venue and delicious food.

### 49. CROSSROADS

**Strip Mall** A walk down Crossroads' strip of dining and retail destinations will make you realize why it's as pertinent now as it was years ago.

### 50. FUENTE OSMEÑA ROTUNDA

**Park** Concerts and other community events are often staged in the greenery of Fuente Osmeña. Its central location means getting to it and then to any other place thereafter is a breeze.

### 51. ICONIQUE CENTER

**Mall** A pop of color in Colon Street, Iconique offers a variety of shops and dining places. Climb to the roof deck to see where the real fun is.

### 52. ROBINSON'S GALLERIA CEBU

**Mall** This shopping destination wins you over with its picture-worthy exhibits, multitude of events, sweeping architecture, and wide variety of stores.

### 53. SM CITY CEBU

**Mall** This large mall complex with its infinite array of shops attracts scores of patrons daily. Who can blame them when you can find practically whatever you're looking for inside?

### 54. STREETSCAPE

**Strip Mall** There's bound to be something that piques your interest from among Streetscape's repertoire of unique stores, restaurants, cafes, and other lifestyle services.

### 55. SUGBU MERCADO

**Eatery** All manner of inventive food ideas can be found along the rows upon rows of tents that make up the Sugbu Mercado. Explore and dine al fresco to your heart's content.

### 56. VIBO PLACE

**Strip Mall** Escario Street's classy lifestyle mecca boasts of an ample assortment of restaurants, cafes, shops, entertainment destinations, and corporate spaces. **E**





**Cordova Mayor  
Mary Therese Sitoy-Cho**



**Cebu Governor  
Gwen Garcia**



**Cebu City Mayor  
Michael Rama**



**Rodrigo Franco**

## CCLEX INAUGURATION

The Cebu-Cordova Link Expressway (CCLEX) was inaugurated last April 27 in ceremonies led by President Rodrigo R. Duterte and Metro Pacific Tollways Corporation Chairman Manuel V. Pangilinan. "We are happy and excited to finally welcome motorists to CCLEX, the new icon of Cebu," said Cebu Cordova Link Expressway Corporation (CCLEC) President and General Manager Allan G. Alfon. The expressway is a project of the CCLEX, a wholly-owned subsidiary of the MPTC, in partnership with the Municipality of Cordova and the City of Cebu.



**Cebu Archbishop Jose Palma**



**Roger Mercado**



**Mandaue City Mayor Jonas  
Cortes and Congresswoman  
Lolypop Ouano**



**President Duterte and MPTC chairman Manuel  
Pangilinan unveil the CCLEX marker.**



**President Rodrigo Duterte and Metro Pacific Tollways Corporation (MPTC) chairman Manuel V. Pangilinan lead the ceremonial cutting of the ribbon to mark the inauguration of the Cebu-Cordova Link Expressway.**



## CAMPAIGN 2KRAINE AT ASMARA

Chef Jose Andres, who owns several Michelin starred restaurants in the US, spearheads the World Central Kitchen, a non-profit that provides meals to devastated areas, including the recent Odette calamity that ravaged Siargao where they set up for a couple of months. So when Russia invaded Ukraine, it was only fitting that Cebu responded with an event at Asmara that raised \$15,000. Guests donated \$50 to attend while the silent auction netted \$10,000 with items like 2-nights stay at Shangri-La, Crimson, Sumilon and many more.

Mariz Holopainen



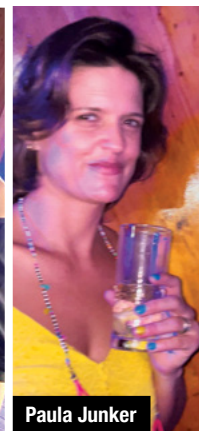
Carlo Cordero, Christine Pelaez, Pauline Hofer, Joanna Lhuillier, Janine Taylor.  
SEATED Debbie Palao, Kai Batiquin and Butch Carungay



Miranda Konstantinidou



Lana Osmeña, Claudia Yeung



Paula Junker



Iris Arcenas, June Alegredo, Steffen Billhardt and Alice Woolbright



The evening's performers,  
Doods Osmeña and German  
singer Matthew Wood



Margette Sarmiento  
and Didier Belmonte



Richard Stoltzman  
and Mary Anne Arculli



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# A CEBUANO FEAST AWAITS YOU AND THE FAMILY AT CAJA KITCHEN

CEBU IS AN ISLAND ABUNDANT IN CULTURAL CENTERS, TROPICAL ADVENTURES, AND ESPECIALLY GASTRONOMIC DESTINATIONS. Who could ever stop themselves from drooling over Talisay's lechon? Or the dried mangoes we're all guilty of having too much of? There's even a number of homegrown chicharon brands in Carcar—everyone has their favorite! All these are staples of dining in Cebu, but there's so much more the island has to offer. You might just find it at Caja Kitchen.

Caja Kitchen Cebu, Bayfront Hotel Cebu's in-house restaurant, opened its doors earlier this year in March 22, 2022. Since then, they've been serving traditional Asian and Filipino dishes to curious tourists and locals alike. There's the appetizing, sour and savory Shrimp Sinigang; their delicious Pancit Canton; and don't get us started with their crunchy Crispy Kawali. Each bite calls for a family get-together.

Inspired by Cebu's tight-knit family culture, Caja Kitchen is furnished with long tables to accommodate large gatherings with family and friends. On weekends, Caja Kitchen offers a lunch and buffet spread, with a lineup of dishes like Tempura, Lechon Belly and Crispy Kawali at only Php 500/head. Party trays and bilaos are also on the works, for those who want to celebrate at home—with bento box meals for parties of one!

Caja Kitchen is a place that celebrates Cebu, as further emphasized by the colorful accent wall that showcases many of the island's most popular destinations. At Caja Kitchen, a good adventure definitely starts out with a happy stomach.

Start your adventure when you visit either Caja Kitchen – Capitol Site, located at M.P. Yap corner F. Ramos extension Streets or at Caja Kitchen – North Reclamation, Kaohsiung Street, North Reclamation.

For advance reservations, visit Caja Kitchen Cebu or give them a call at +6332 505 3333 and +6332 230 6777.

For updates, like and follow their social media pages at [fb.com/CajaKitchenCebu](https://fb.com/CajaKitchenCebu) or on Instagram, [@cajakitchencebu](https://www.instagram.com/cajakitchencebu).

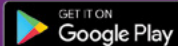






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