



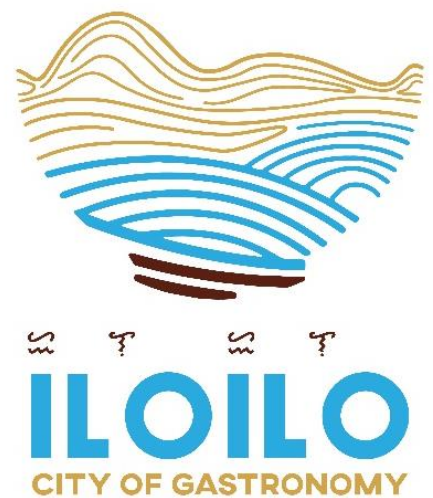
伊洛伊洛 Iloilo 菲律賓 Philippines

加入網絡
Year of designation
2023

城市介紹 City Information

Iloilo City is a service driven economy which serves as regional center of Western Visayas in the Philippines. It evolved from an agricultural settlement with bountiful raw food materials to a highly urbanized city. Fresh produce is sourced from the upland and mountains, lowland and hinterlands, rivers and coastal areas. The local gastronomy ecosystem is characterized by the fiesta culture that exhibits celebration and abundance.

The local people or the Ilonggos come together on a well-set, intimate, and spectacular table. Contemporary culinary practitioners transform traditional cooking techniques into delectable dishes like the “Lapaz Batchoy” and “Pancit Molo” that are shared at home and at fiestas.





廚師簡介 Chef Information

- **Jose Ariel Vargas Castañeda, Jr.**

Born and raised in Iloilo City, Chef Ariel holds a degree in Hotel & Restaurant Management. After a short course at the Center for Culinary Arts, he took various culinary-related roles in establishments in & around Iloilo, eventually taking the reins as Executive Chef for Richmonde Hotel Iloilo in 2021. His culinary advocacy is in promoting heritage cuisine which led him to clinching the top prize in the Tabuan Heritage Cooking Competition on the same year. As Executive Chef, Ariel established a solid heritage-driven menu for the hotel's F&B outlets including Banquets. Transforming the café into a repository of world-class local cuisine with specialty.

- **Paul Dane Abeja Aligaen**



菜品名稱 Dish Name

- Ilonggo Chicken Inasal Tacos
- Tablea Burnt Basque Cheesecake with Tultul Salt



Ilonggo Chicken Inasal Tacos



Tablea Burnt Basque Cheesecake
with Tultul Salt

