



Seda Chefs On Parade Around The Country
Japanese fare to be featured at Seda BGC on May 13-16, 2015

May, 2015, Manila....On May 13-16, 2015, Seda BGC hotel's Straight Up rooftop bar, will cross international borders and pique diners' appetites with a number of Japanese favorites on its evening buffet of appetizers by Executive Sous Chef Danilo Gallardo of Seda Nuvali. "Apericena", a popular custom in Italy where diners enjoy aperitif with a buffet of finger food, can be enjoyed in Straight Up from 6:00 to 8:00 pm daily, transforming pre-dinner cocktails into a time of adventure and discovery.

Chef Danny has over 14 years of experience cooking up Japanese dishes in major hotels across the globe. He has worked as a chef catering exclusively to Japanese expats in a major multinational corporation, and was asked to open a Japanese restaurant in a 5-star hotel after one of its Japanese owners found his cooking of Japanese dishes highly-impressive.

For this food promotion at Seda BGC, Chef Danny will showcase additional a la carte items not commonly offered locally, including *Spiny Lobster Soup, Sea Urchin Tempura, Baby Squid Tempura with Squid Ink Sauce, Kuruma Shrimp Filo with Cilantro Sauce, Herb-Grilled Sea Bass with Fried Soybean Curd, Green Tea Parfait, and Seafood Ceviche* using his own special recipe. Emphasizing its unique preparation, the Kuruma shrimp, or Japanese tiger prawns, will be deep-fried in filo pastry instead of the usual batter, not only making it tastier, but also healthier because it is 90% butter-free. Sashimi will also be served in a different way—already marinated, then topped with a little hot oil mixture to cook it just a bit and add flavour. For lunch, Chef Danny will offer a Japanese-inspired Executive Set Lunch at the hotel's Misto restaurant from May 13-15.

Seda BGC's Executive Chef Romualdo "Pepe" Castillo explains that Seda BGC's presentation of Japanese specialties in its outlets is part of an exchange program among chefs of Seda, the hotel chain owned and managed by Ayala Land Hotels and Resorts Corporation. Hotel guests like to see constant innovation in the menus served them, says Castillo, and thus, Seda has arranged for its head chefs to present their specialties in the other properties.

From Seda BGC, Chef Danny will fly to Davao City and whip up Japanese delicacies for diners of Seda Abreeza on May 25 to 31.

Chef Giovanna Flores of Seda Abreeza, for her part, recently presented Nuvali diners with Mindanao specialties like chicken *pianggang* spiced with garlic, ginger, lemongrass and chili over grated coconut. This dish with strong Indian and Malay influences is popular among Lanao and Maranaw

- more -



Page 2 / Seda Chefs On Parade Around The Country

foodies. Even more interesting, she served pomelo crème brulee and *sinuglaw* of the freshest blue marlin to highlight popular ingredients from her region.

Meanwhile, Chef Pepe’s pizzas highlighted by an unmistakably Pinoy twist like *laing*, *bagnet* and Bicol Express have become standard fare at Seda BGC where it is immensely enjoyed by the foreign guests. When he takes the culinary stage at Seda Centrio and Seda Abreeza, he will focus on international specialties like steaks, lamb, sea bass, and pasta, with cocktail fare and a new and creative range of desserts by Seda BGC’s Pastry Chef Enriqueito “Riki” Rodriguez.

The four Seda hotels in BGC, Davao, Nuvali and Cagayan de Oro have a common restaurant named Misto, the Italian word for “mixed.” Every Misto offers dishes to please the palate of global travellers as well specialties linked to its particular location. The Seda chefs’ exchange program also allows the infusion of new entrees and other dishes that have been tested and warmly-received in other properties.

Seda BGC, Seda’s flagship hotel, is located at 30th Street cor. 11th Avenue, Bonifacio Global City, Taguig. For reservations to the Japanese promotion, please call 9458888 or email bgc@sedahotels.com. ###

Images



Executive Chef Romualdo Castillo
(Seda BGC)



Executive Sous Chef Danny Gallardo
(Seda Nuvali)



Sous Chef Sous Chef Giovanna Flores
(Seda Abreeza)



Japanese dish-Salmon Pesto Wrap



Classic Japanese Ebi Tempura

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