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THE PHILIPPINES HOSTS THE 3RD MADRID FUSIÓN MANILA
Top culinary event draws world's top chefs and food enthusiasts



In keeping with the Department of Tourism's ongoing goal to establish the Philippines as a center of gastronomy in Asia, it is hosting the **3rd Madrid Fusión Manila on April 6-8, 2017 at the SMX Convention Center**. In addition to promoting tourism, the event aims to create an awareness and demand for various agricultural and food products/ingredients, and catalyze trade and business partnerships in tourism and gastronomy.

With Filipino cuisine cited as one of top food trends in 2017 by publications like New York Times and Bloomberg, Madrid Fusión Manila is poised to once again draw the world's top chefs and food enthusiasts. This year's theme, "*Towards a Sustainable Gastronomic Planet*," will explore how to transform gastronomy while respecting environmental limits and enhancing cultural traditions. "As the world's second largest archipelago with more than 7,107 tropical islands and thousands of rare and endemic species, the Philippines is an excellent venue for presentation and discussion of sustainable gastronomy," says Tourism Secretary Wanda Corazon Tulfo-Teo.

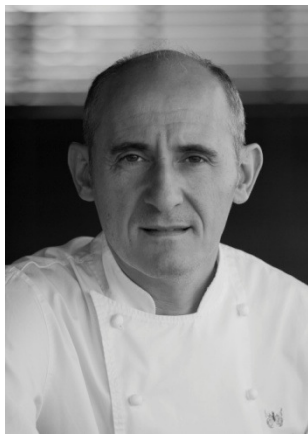


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The event will have three main components: (1) International Gastronomy Congress, (2) Fusión Manila International Gastronomy Expo, and (3) the month-long Flavors of the Philippines calendar of events.

The International Gastronomy Congress will be a platform for innovation to discuss the future of food. Speakers includesome of the world's best chefs like:



Paco Pérez of the 2 Michelin Star restaurants *Miramar* and *Enoteca* (both in Spain) and 1 Michelin Star restaurant *5-Cinco* (Germany)



Jordi Roca & Alejandra Rivas of the 3 Michelin Star restaurant *El Celler de Can Roca*, No. 2 World's 50 Best Restaurants 2016 (Spain)



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Régis Marcon of the 3 Michelin Star restaurant *Régis and Jacques Marcon* (France)



Pedro Subijana of the 3 Michelin Stars and 4 Repsol Suns restaurant *Akelarre* (Spain)



Gert de Mangeleer of the 3 Michelin Star restaurant *Hertog Jan* (Belgium)



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Simon Rogan of the 3 Michelin Star restaurant *L'Enclume* and 1 Michelin Star restaurant *Fera at Claridge's* (United Kingdom)



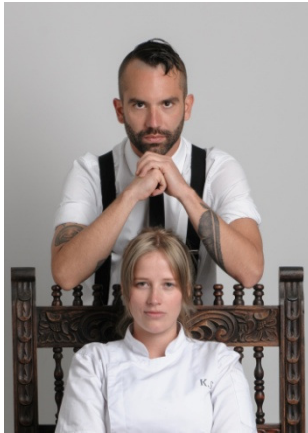
Magnus Ek of the 2 Michelin Star restaurant *Oaxen Krog & Slip* (Sweden)



Julien Royer of the 2 Michelin Star restaurant *Odette* (Singapore)



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Kamilla Seidler & Michelangelo Cestari
of the 1 Michelin Star restaurant *Gustu*
(Bolivia)



Josean Alija of the 1 Michelin Star
restaurant *Nerua* (Spain)



Rodrigo de la Calle of the 1 Michelin Star
restaurant *El Invernadero* (Spain)



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Tony Yoo of the 1 Michelin Star restaurant *24 Seasons* (South Korea)



Vicky Lau of the 1 Michelin Star restaurant *Tate Dining Room and Bar*, 2015 Asia's Best Female Chef (Hong Kong)



Ray Adriansyah of *Locavore Ubud*, No. 49, Asia's 50 Best Restaurants 2016 (Indonesia)



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Tatiana & Katia Levha of *La Servan* restaurant (France), included in the Condé Nast Traveler's 10 Young Chefs to Watch in 2016



Sally Camacho Mueller, runner up in the second season of *Top Chef, Just Desserts* (USA)



Jordy Navarra of *Toyo Eatery* restaurant (Philippines)



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Robby Goco of *Green Pastures* restaurant and Filipino pioneer in slow food movement and sustainable dining experience (Philippines)



Gene Gonzalez of *Café Ysabel* restaurant, the only Ten Outstanding Young Men (TOYM) awardee in culinary arts (Philippines)

The Fusión Manila International Gastronomy Expo will showcase gourmet food and beverage products, ingredients, technologies, creative tableware, destination and lifestyle settings, and services. In keeping with the theme, the expo will also feature culinary tourism. B2B meetings will be arranged for interested expo exhibitors.

Flavors of the Philippines, a month-long calendar of gastronomic and cultural experiences will also take place. There will be food festivals and fiestas, culinary tours and food trips, dinners with the stars, mall-wide food events, cook fests and bar crawls, special Flavors of the Philippines menus in restaurants, gourmet and agri markets, trade fairs, and more.

Celebrated annually in Madrid since 2003, Madrid Fusión is considered one of the leading gastronomy gatherings in the world.



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More information can be found at www.madridfusionmanila.com. For inquiries, please contact telephone numbers: (632) 893-7973 for the Congress, (632) 929-1576 for the Expo and (632) 832-5401 for the Flavors of the Philippines. Email address: mfm.inquiry@gmail.com.

madrid fusión manila



TOWARDS A SUSTAINABLE
GASTRONOMIC PLANET
APRIL 6-8, 2017 | MANILA, PHILIPPINES

Organized by:

