



CITY OF DREAMS

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HALIYA: REIMAGINING FILIPINO CUISINE

City of Dreams Manila puts a premium on Filipino classics

November 3, 2021 – With the opening of Haliya, a restaurant poised to be a go-to dining destination for standout Filipino dishes, City of Dreams Manila sets off to a new culinary adventure, with modernized Filipino cuisine.

Haliya impresses diners by infusing touches that enhance the flavors of classic Filipino dishes as showcased in over 20 of the most well-loved Filipino dishes that Chef de Cuisine Edmundo San Jose heartily reimagines with subtle innovations, using the freshest mix of local and imported ingredients.

Chef Ed, 40, honed his 24-year culinary experience in banqueting and all-day dining restaurant operations in the Philippines and Middle East. While being exposed to various cuisines and techniques in international hotels, he was in several pre-opening teams of five-star hotels in the Philippines and abroad. During the 10 years he worked overseas, he mastered his craft and reaped awards, particularly in live cooking competitions at the Horeca Kuwait Culinary Show from 2013 to 2015. In his first year in 2016 as City of Dreams Manila’s Chef de Cuisine of banquets, the accomplished chef led a Dream Team to win the gold medal in that year’s Philippine Culinary Cup.

“With Chef Ed helming the kitchen, Haliya pays homage to classic Filipino dishes with fresh, creative interpretations and surprising elements that redefine the Filipino dining experience to a new level,” says City of Dreams Manila Property President Geoff Andres. “With Haliya, we offer something that excites the imagination of diners towards Filipino cuisine with its fresh take on some of the most loved Filipino dishes, experienced in a refined setting that evokes the country’s elegant heritage and vibrant culture,” he adds.

Situated at the ground floor of Nüwa Manila, Haliya is named after the warrior goddess of the moonlight who was considered as one of the most beautiful deities in Bicolano mythology. Befitting its name, the 40-seater restaurant complements the refinement that the Forbes Five-Star rated hotel is known for, in its menu and well-appointed interiors.

Reflecting the richness of Philippine cuisine and culture, two large festive murals by Filipino muralist and painter Yana Ofrasio catch the eyes of diners. Ofrasio’s murals incorporate patterns of colorful Vinta boats of Mindanao and other elements depicting the celebratory spirit of Filipino fiestas and the artist’s passion for colors.

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Haliya's Menu

"I take inspiration from staple Filipino homecooked meals, with an intent to enhance the basic flavors that we all love and grow up with. In combining the traditional way of cooking Filipino dishes with the creative techniques I've learned in my two decades of exposure to Asian and international cuisine, I am delighted to offer new interpretations of Filipino classical dishes in Haliya that will appeal to local and international palate," says Chef Ed, in describing the restaurant's menu.

Using premium quality ingredients and the best local produce sourced fresh from different parts of the country, the menu also manifests the luxury integrated resort's commitment towards sustainable dining experiences. Icons on the menu identify dishes that are vegetarian, plant-based alternative, and sustainable seafood. Akin to the Filipino spirit of sharing meals, Haliya's dishes are good for sharing and are served family-style. From the appetizers to mains and desserts, many of the restaurant's dishes are meant to be enjoyed by two to three persons.

For *Pampagana* (starters), diners whet their appetite with options such as: *Kilawing Tanigue* or Filipino style ceviche of *tanigue* fillet with local sea urchin, fresh *lato* (sea grapes), cucumber and watercress; and *Binalot na Cochi* a medley of shredded *cochinillo* (roast suckling pig) and *adobo* flakes in a bed of butter lettuce topped with *atsara* (pickled green papaya), red onion and pork liver salsa; salads, and soups like *Guisantes at Malunggay* to warm up the palate.

Haliya also prides itself with its *Pangunahing Ulam* or viands consisting of familiar hit dishes. Its signature dish is the *Haliya Adobo*, which features twice-cooked chicken, foie gras, grilled pineapple, shallot confit, baby bok choy, marble potatoes, set in lush adobo glaze and enhanced with golden crispy garlic chips.

Other must-try dishes include: the restaurant's mouthwatering take on *Kare Kare* with 24-hour slow cooked US Angus beef brisket, asparagus, baby Baguio *pechay* and fried eggplant sitting on top of a luscious roasted and crushed peanut sauce and paired with finely blended *bagoong* (shrimp paste); *Paksiw Apahap*, a mélange of pan-seared local sea bass, *adlai* rice, okra, charred Baguio *pechay*, pickled *ampalaya* (bitter melon) finished with *paksiw* glaze; and *Bistek Tagalog*, consisting of slow-roasted black Angus beef tenderloin, broccoli, crispy mushrooms, sweet potato fondant, crispy onion, king mushroom, moringa powder and calamansi soy jus.

Rice being a staple in Filipino dining, has its share of the limelight in Haliya: *Binakol* rice with pulled chicken *inasal* (grilled chicken), chayote and coconut meat; *Tinapa* (smoked fish) rice with *aligue* (crab fat) and *tinapa* salsa; fried rice with crispy fried garlic, and steamed rice.

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To complete the meal, Filipino sweets beckon with indulgent choices for *Panghimagas* (desserts), which include another Haliya signature creation and novelty, *Chichingka* (*bibingka* cheesecake served on the table in a burner pot; Haliya Leche Flan, which consists of leche flan, *macapuno* (coconut sport), *kaong* (sugar palm) and brandy snap; Strawberry *Taho* or soy pudding with strawberry consommé, strawberry compote and strawberry pearls; and *Mangga Suman*, which consists of coconut-mango suman with fresh mangoes and coconut crème. A wide range of specialty beverages infused with local flavors are also available and offered alongside an extensive selection of premium wines, liquor, cocktails, mocktails, fruit shakes, juices, and more.

Haliya is open Monday to Friday from 5 pm to 11 pm and Saturday to Sunday from 11 am to 11 pm. Reservations are encouraged due to limited seating and restricted capacities for indoor dining.

For inquiries and reservations, call 8800-8080 or e-mail guestservices@cod-manila.com or visit www.cityofdreamsmanila.com. Explore more of City of Dreams Manila's promotional offers, rewards, or instantly check Melco Club points with the new Melco Club App, available for free download on iOS and Android.

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About City of Dreams Manila

The luxury integrated casino resort City of Dreams Manila marks the formal entry of Melco Resorts & Entertainment Limited into the fast-growing and dynamic tourism industry in the Philippines. Officially opened in February 2015, City of Dreams Manila is operated by Melco Resorts Leisure (PHP) Corporation, a subsidiary of Melco Resorts and Entertainment (Philippines) Corporation.

The dynamic and innovative resort complex, located on an approximately 6.2-hectare site at the gateway to Entertainment City in Parañaque, includes the ultimate in entertainment, hotel, retail, dining, and lifestyle experiences with aggregated gaming space, including VIP and mass-market gaming facilities.

The integrated resort features three luxury hotel brands, each awarded with an accolade by Forbes Travel Guide (FTG): Nüwa Manila (Five-Star), Nobu Hotel, and Hyatt Regency, City of Dreams Manila (Four-Star) for four consecutive years since 2018. FTG also awarded Nuwa Spa with Five-Star rating for two years running since 2020, the first spa in the country to be awarded with this top rating. Impressive restaurants and bars, a retail boulevard, health and wellness centers, and distinctive entertainment venues, including the family entertainment center DreamPlay, the world's first DreamWorks-themed interactive play space.

City of Dreams Manila delivers an unparalleled entertainment and hospitality experience to the Philippines and is playing a key role in strengthening the depth and diversity of Manila's leisure, business and tourism offering, enhancing its growing position as one of Asia's premier leisure destinations. For more information, please visit <https://www.cityofdreamsmanila.com>.



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About Melco Resorts and Entertainment (Philippines) Corporation

Integrated casino developer Melco Resorts and Entertainment (Philippines) Corporation (“MRP” or the “Company”) is a subsidiary of Melco Resorts & Entertainment Limited (NASDAQ:“MLCO”), the developer, owner and operator of casino gaming and entertainment casino resort facilities in Asia and Europe. MRP’s subsidiary, Melco Resorts Leisure (PHP) Corporation (“Melco Leisure”), which developed City of Dreams Manila along with SM Investments Corporation, Belle Corporation and Premium Leisure Amusement, Inc., is responsible for the operation and management of the luxury integrated resort.

For more information about MRP, please visit: melco-resorts-philippines.com.

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