

New World Manila Bay participates in the 2nd Sustainable Seafood Week in the Philippines

Seafood is one of the best things about the Philippines.

With 7,107 islands and more than 36,000 kilometers of blessed coastline, the Philippines is home to an incredibly diverse marine wildlife — including some of the most delicious seafood this side of the world.



Having such high quality products means an equally high global demand. Sadly, for some individuals and corporations, the environment is at the bottom of the list of concerns when it comes to meeting the world's great demand for excellent seafood.

To address the need for sustainable and responsible practices in the seafood industry, New World Manila Bay Hotel — together with other five-star hotels and restaurants in the country — has answered the call of Meliomar, Inc., a Philippines-based seafood company, to raise awareness about the benefits of supporting sustainable seafood.

Taking pride in locally sourced seafood

New World Manila Bay Hotel has partnered with Meliomar, Inc. to showcase the country's best and freshest seafood in an effort to make it more accessible to more people.

By supporting sustainable means of producing and cultivating seafood in the Philippines, the country's — and the world's — future supply of superior seafood can be secured. This also means the industry will lessen the disturbance on the environment, encouraging new growth and new population of marine creatures.

With this advocacy at the heart of this partnership, New World Manila Bay Hotel will be one of the participants in an upcoming culinary event on January 16, 2017 in support of the movement for sustainable seafood in the Philippines. As part of the affair, New World Manila Bay Hotel's award-winning culinary team will prepare the cocktails highlighting the best and the freshest blessings from Philippine seas — cultivated and harvested responsibly.

From February 20th to 26th, join New World Manila Bay Hotel with the World Wildlife Fund (WWF) and other premier hotels, restaurants, and culinary icons in promoting sustainable seafood all week long for the second annual Sustainable Seafood Week.

On February 24th (Friday), our culinary team will do a live demonstration of oyster shucking using world-class 'Oyster Colin;' and on February 25th, our team will conduct a cooking class featuring sustainable seafood.

Cooking with the best

In an effort to bring sustainable seafood and the message of responsible procurement to more people, New World Manila Bay Hotel will be offering locally sourced seafood from Meliomar, Inc. at Li Li, Market Café, and The Fireplace — turning it into unforgettable dishes to share with friends and family.

To encourage the public to support and use sustainable bounty from the ocean, New World Manila Bay Hotel's culinary team will also offer cooking classes utilizing sustainable seafood. Participants of the cooking class will learn how to make amazing dishes like *Tuna Tataki*, *Thai Green Mango and Grilled Squid Salad*, and *Baked Mahi-Mahi*, and a locally inspired dessert of *Mango and Sago Pudding*. Aside from the class, participants will also enjoy the fruits of their labor at a sit-down lunch.

Excited to be part of our sustainable seafood cooking class? Follow New World Manila Bay Hotel on Facebook and Instagram and watch out for our social media contest for a chance to win much-coveted slots for the cooking class.

With nature's abundance readily available for everyone, it is up to us to take care of our sources in the best way we can. By supporting this advocacy for sustainable seafood, we are not only securing our future supply, but ensuring nature's preservation for the years to come.

About New World Manila Bay Hotel

New World Manila Bay Hotel is a deluxe hotel located at the center of Manila business district with easy access to business and shopping areas, including Mall of Asia, the largest shopping mall in Metro Manila. The hotel is nearby historical attractions such as Intramuros and the Cultural Center of the Philippines.

The hotel features 376 guestrooms and suites, Residence Club executive floors, six dining options, an outdoor pool, a fitness center and a spa. Meeting and event space includes a ballroom and four meeting rooms. The hotel is part of a complex that includes a 150,000-square-foot casino.

For more information and reservations, please contact the hotel directly at telephone +63 2 252 6888, email reservations.manilabay@newworldhotels.com or visit newworldhotels.com

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