



PRESS RELEASE

THE HUB SERIES AT FLAME WITH MESA NI MISIS

Discovery Primea's Flame Restaurant and Mesa ni Misis breathe new life into the humblest of local vegetables through a special cooking class.

July 2018 – The Hub Series at Flame Restaurant returns with a celebration of sustainable cuisine through an intimate cooking class highlighting sophisticated and delicious vegetable-centric fare. Supporters of the sustainable food movement and cooking enthusiasts looking for new ways to elevate local produce and hone home cooking skills are invited to attend the cooking class led by Mesa ni Misis' founder Juana Manahan Yupangco and Discovery Primea's Executive Chef Luis Chikiamco on Sunday, 5 August 2018 at 2:30 p.m.

A collaboration between The Hub Series and Mesa ni Misis, the cooking class hopes to inspire a renewed interest and a deeper appreciation for wellness, healthy eating, and locally grown produce by turning simple ingredients into spectacular dishes. Participants may look forward to an insightful afternoon of learning the basics of preparing the most humble vegetables, as well as useful culinary techniques that bring out their best flavours. Modern and creative recipes inspired by the travels and experiences of Juana and Chef Luis include Monggo Stew with Mushroom Sausage, Moussaka, Sayote Crumble, Kangkong Dip, and Sicilian Pumpkin with Tinapa Brown Butter.

The Hub Series at Flame with Mesa ni Misis is a one-day only affair slated on Sunday, 5 August 2018 from 2:30 to 5:30 p.m. Each seat is available at a special fee of PHP2,800 net. Limited seats are available and a 50% non-refundable down payment is required to book a seat. For payment details, reservations, and inquiries, please e-mail dpmarcomm@discovery.com.ph, or call Discovery Primea at +63 2 955 8888.

For more information on upcoming activities, please visit discoveryprimea.com or follow Discovery Primea on Facebook and Instagram.

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For more information, contact Margaux Hontiveros
Director of Marketing Communications
Discovery Primea
Telephone: +63 2 955 8888 loc. 7240
mhontiveros@discovery.com.ph



About Discovery Primea

Discovery Primea is a luxury hotel in the Makati Central Business District. Designed for transient and extended stays, its 141 modern suites come with high speed Internet for multiple devices, PressReader and Internet Protocol Television (IPTV), and access to an infinity pool overlooking the city skyline. Restaurant Tapenade and the Gilarmi Lounge make it a burgeoning dining destination.

Discovery Primea is one of five properties of The Discovery Leisure Company's portfolio of distinctive hotels and resorts, and is a member of the Preferred Hotels & Resorts' prestigious LVX Collection. Get updates through Discovery Primea's Facebook on <http://facebook.com/DiscoveryPrimeaMakati>, Instagram @DiscoveryPrimea and Twitter @DiscoveryPrimea.

About The Discovery Leisure Company

The Discovery Leisure Company, Inc. is a Filipino hospitality group that owns and manages a collection of hotels and resorts in exquisite locations around the Philippines. Its distinctive destinations inspire authentic experiences for every traveler, from Discovery Suites Ortigas, Discovery Country Suites Tagaytay, Discovery Shores Boracay, Club Paradise in Coron, Palawan, to the newly-opened Discovery Primea Makati.

The Discovery Leisure Company, Inc.'s portfolio of award-winning properties is known worldwide for its signature Filipino hospitality, marked by genuine and personalized "Service That's All Heart". Get updates through The Discovery Leisure Company, Inc.'s Facebook on <http://facebook.com/TDLCL>, Instagram @TDLCL or visit <http://www.discoveryhotels-resorts.com>.

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Preferred Hotels & ResortsSM is the world's largest independent hotel brand, representing more than 650 distinctive hotels, resorts, residences, and unique hotel groups across 85 countries. Through its five global collections, Preferred Hotels & Resorts connects discerning travelers to the singular luxury hospitality experience that meets their life and style preferences for each occasion. Every property within the portfolio maintains the high quality standards and unparalleled service levels required by the Preferred Hotels & Resorts Integrated Quality Assurance Program. The **iPreferTM** guest loyalty program, Preferred ResidencesSM, Preferred FamilySM, Preferred PrideSM, and Preferred GolfTM offer valuable benefits for travelers seeking a unique experience. For more information, visit PreferredHotels.com.



CHEF LUIS J. CHIKIAMCO

Executive Chef, Discovery Primea Makati

Also a former Executive Chef of Discovery Suites, Chef Luis currently helms Discovery Primea Makati's restaurant outlets drawing from an extensive culinary background, training and experience spanning more than a decade in France, Mexico and the Philippines.

Holder of a degree in Culinary Arts and Hotel Management from L'Institut Paul Bocuse in Lyon, France, Chef Luis would later apprentice at the Auberge et Clos de Cimes, a three-star Michelin Guide establishment in Lyon, France.

From then on he continued to hone his culinary knowledge and skills with each engagement that included the Intercontinental Hotel, Soleil Moderne Café, Crowne Plaza Galleria Manila, Illustrado Restaurant as well as being Chef Instructor at the Henry Sison and CCA Manila Culinary Schools.



Juana Manahan Yupangco is the founder of Mesa Ni Misis, a non profit organization that promotes healthy, low cost eating with an emphasis on using native produce. Mesa Ni Misis also runs Soap For Hope, a program of Diversey which makes use of soaps collected from hotels and turns them into new bars. This is used as a livelihood program in communities or as CSR initiatives for companies. Juana worked in publishing for 12 years as an editor for leading lifestyle magazines and as Editor in Chief of a parenting magazine before founding Mesa Ni Misis. As a housewife, Juana set the heart of Mesa Ni Misis to be about sharing recipes from one 'misis' to another, no matter what their socio economic background is. There is an emphasis on budget friendly, healthy eating. Mesa ni Misis works with several educational foundations to educate parents on proper eating habits, teaching them new budget friendly recipes and creating menus and feeding programs. Another focus of Mesa Ni Misis is to promote native vegetables and their health benefits by partnering with restaurants and hotels to create dishes that highlight them. To date, Mesa Ni Misis has partnered with Lanai Café, M Dining, Wild Flour, Little Flour and Discovery Primea. All proceeds of the dishes that are sold at these establishments go back into the programs that help underserved communities.