



PRESS RELEASE

FEAST, DRINK, AND BID FOR TAAL

For one night only, Discovery Hospitality, in partnership with the Philippine Red Cross, will combine the best of its culinary talents and a silent auction featuring its signature experiences to assist in relief efforts in Taal.

Makati City, March 2020 – Five signature dishes, prepared by five exceptional chefs, and a silent auction showcasing the best of Discovery Hospitality Corporation (DHC) will converge in the evening of 21 March 2020, to raise funds for the relief efforts of Philippine Red Cross for the victims of Taal. With its sweeping views of the Makati skyline and impeccable cuisine and service, Flame Restaurant at Discovery Primea will serve as the venue for this special event.

Five Dishes, Five Chefs

In line with its cherished company value of creating meaningful impact in the community, "Feast, Drink, and Bid for Taal" will feature a multicourse feast highlighting the culinary artistry of the chefs at the helm of each property, namely Chef Luis Chikiamco of Discovery Primea, Chef Gerwin Bailon of Discovery Suites and Discovery Country Suites, Chef Angelito Bagwan of Discovery Shores Boracay, and Chef Alex Phaitoon Atthasarn of Club Paradise.

Led by Chef Anthony Raymond, Vice-President and Director of Food & Beverage of Discovery Hospitality, the dinner will begin with Forno Osteria's famous *Arancini Alla Bolognese*, followed by a sample of Firefish's *Thailand Green Curry*. Flame's crowd favorite *Take Out Lobster Fried Rice* serves as third course. A list of DHC favorites will not be complete without 22 Prime's *Tomahawk Steak* as the fourth course. With a well-loved dessert in Tagaytay, the *Ube Cheesecake* of Restaurant Verbena serving as a sweet ending. Enjoy this spread at PHP 3,500 nett per head which includes participation in a silent auction to raise additional funds for this good cause.

Signature Experiences Up for Auction

Guests will be pleased to discover signature experiences up for silent auction. Ranging from luxurious stays and getaways, to dining destinations; the auction will be an opportunity for guests to bid for the best of Discovery Hospitality, as well as extend a generous hand in ensuring the sustainability of relief efforts in Taal.

For Discovery Primea, guests are given the chance to bid on an Overnight Accommodation in an Executive Suite with breakfast for two (starting bid of PHP 7,880++), or a Culinary Botany and Relaxation package comprising of Hammam treatment for two at Terazi Spa, followed by a Vegan Tasting Menu for two at Flame, and lastly, a multicourse tasting menu with wine pairing prepared by none other than Chef Luis Chikiamco at the hub in Flame.



Guests who want to experience the famous powder white sands of Boracay can do so with a stay at Discovery Shores Boracay up for auction. With a starting bid of PHP 56,950++, enjoy two nights of accommodations in a One Bedroom Suite, inclusive of breakfast for four persons, roundtrip transfers from and to Caticlan Airport, one-time boodle fight lunch or dinner for four, and five rounds of drinks per person per night, one pizza per night, and finally, an all-day Happy Hour at Sands Bar.

Lastly, up for bid is two nights of accommodation in a Garden Suite at Club Paradise Palawan, with a minimum bid of PHP 30,005++, inclusive of daily breakfast, full board meals (lunch and dinner) and roundtrip transfers for two persons.

Philippine Red Cross in Taal

The Taal Volcano eruption last 12 January 2020 has left thousands of families homeless. The Philippine Red Cross since then has pitched 48 tents out of the planned 162 units for the tent city in Malainin, Ibaan Batangas. Over 800 Philippine Red Cross personnel have been mobilized to assist in the Taal operations.

Aside from providing temporary shelters, major initiatives of Philippine Red Cross such as Disaster Management, Community Engagement and Accountability, Welfare Services, Health Services, Safety Services, as well as WASH (a program which promotes Hygiene and maintenance of water stations and portalets), are continuously implemented to ensure that the help extended go beyond relief distribution and help the community to get back on its feet.

For inquiries and reservations, please call +63 2 7955 8888 or e-mail primea.restaurants@discovery.com.ph. For more information on upcoming activities, please visit discoveryprimea.com or follow Discovery Primea on Facebook, Instagram, and Twitter.

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Meet the Chefs of Discovery Hospitality

Chef Anthony Raymond Vice-President and Director of Food & Beverage of DHC

Chef Anthony Raymond is the impetus of Discovery Hospitality's vibrant collection of award-winning restaurants and bars around the Philippines. From Boracay, Palawan, Makati, Ortigas and Tagaytay, Chef Anthony's management skills, sheer creativity and passion for gastronomy are seen through the colorful menus of the homegrown hospitality group.

Highly-driven and passionate about his art, Chef Anthony took further studies in Le Cordon Bleu, Paris, France with a Le Grande Diplome for Cuisine and Pastry. In 2008, he went to Cornell University New York, where he mastered Restaurant Revenue Management.

Bringing with him a wealth of culinary experience, Chef Anthony has worked in The Peninsula Beverly Hills for over eight years, a Five Star, Five Diamond luxury hotel. Michelin Star Chef Tateru Yoshino of Restaurant Stella Maris in Paris personally trained Chef Anthony, who has also catered with internationally-renowned chefs Wolfgang Puck, Govind Armstrong and Alan Wong.

Having resided around the world, from France, the United States, the Philippines, Singapore, to Puerto Rico, Chef Anthony takes inspiration from his many travels and specializes in French, Asian and Modern Californian cuisine.

Chef Luis Chikiamco Executive Chef, Discovery Primea

Also a former Executive Chef of Discovery Suites, Chef Luis currently helms Discovery Primea'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.



Chef Gerwin Bailon
Executive Chef, Discovery Suites and Discovery Country Suites

Hailing from the province of Isabela, Executive Chef Gerwin Bailon boasts more than 10 years of culinary expertise, starting from the humble kitchen of his grandmother since he was a kid. Through his unparalleled dedication and passion, he took a leap overseas, training from different master chefs from different international hotel chains in Middle East. He focused on being a jack of trades and was dedicated to learn the art of international cuisine. After years of extensive experience, he made his way back to the Philippines in 2014, and took the helm of Discovery Suites and Discovery Country Suites as Executive Chef.

Chef Angelito "Ghell" Bagwan
Executive Chef, Discovery Shores Boracay

Born in Quezon City, Ghell left behind a career in pharmaceutical & cosmetic manufacturing to pursue passion in culinary. At early age of 18, he started as a working student doing part time in fast food and pizza companies.

In 2006 when he decided to take up Culinary Arts, after graduating as Valedictorian of his class, he decided to take his passion overseas finding his way in Reno, Nevada working as Cook's helper in Peppermill Hotel and Casino. He then relocated to Wellfleet, Massachusetts working as Line Cook of Mac Shack Seafood Restaurant. After few months, an offer came to work as Garde Manger of Marco and Pepe Restaurant in Jersey City, New Jersey. He worked his way up until he became the restaurant chef in 2 years' time. After 5 years working abroad, finally came to a decision to return back to his country and that is where he started in Discovery Shores Boracay as Chef de Partie of Indigo Restaurant.

3 years later he became the Senior Sous Chef of the property handling the culinary department operations of the resort.

Chef Alex Phaithoon Atthasarn
Executive Chef, Club Paradise

Chef Alex Phaithoon Atthasarn is the current Executive Chef of Club Paradise Palawan. He is from Thailand who lives in the Philippines for more than 16 years. He started his culinary career in Manila Peninsula for almost 14 Years. He is now 2 years in Club Paradise serving guest that's all heart.



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About Discovery Primea

Discovery Primea is a luxury hotel in the Makati Central Business District. Designed for transient and extended stays, its 140 modern suites come with high speed Internet for multiple devices, 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 Discovery Hospitality's portfolio of distinctive hotels and resorts, and is a member of the Preferred Hotels & Resorts' prestigious L.V.X. Collection. Get updates through Discovery Primea's Facebook on <http://facebook.com/DiscoveryPrimeaMakati>, Instagram @DiscoveryPrimea and Twitter @DiscoveryPrimea.

About Discovery Hospitality

Discovery Hospitality 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 Discovery Primea in Makati.

Discovery Hospitality's portfolio of award-winning properties is known worldwide for its signature Filipino hospitality, marked by genuine and personalized "Service That's All Heart".

About Preferred Hotels & Resorts

Preferred Hotels & Resorts™ 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 **iPrefer™** guest loyalty program, Preferred Residences™, Preferred Family™, Preferred Pride™, and Preferred Golf™ offer valuable benefits for travelers seeking a unique experience. For more information, visit PreferredHotels.com.