



Okada Manila's Kiapo Celebrates Filipino Culinary Heritage with a Modern Touch

November 21, 2025 – Manila, Philippines – At Okada Manila's Kiapo, guests are welcomed into a dining experience that celebrates Filipino heritage with warmth and familiarity. Each dish is crafted as a heartfelt tribute to flavors many grew up with, reimagined with modern techniques that make every visit feel both comforting and new. Guided by Chef de Cuisine Jaime Reyes, Okada Manila's signature Filipino restaurant creates memorable dining moments that invite guests to rediscover the soul of Filipino cuisine in a relaxed and welcoming setting.

A Fusion of Tradition and Innovation

Kiapo honors the heart of Filipino cooking while embracing culinary creativity. Chef Reyes and his team draw from timeless recipes, elevating them with contemporary methods that bring out deeper, brighter, and more expressive flavors. The goal is simple: to present Filipino cuisine in ways that resonate with today's diners while staying true to the tastes that generations have cherished.

"We honor the Filipino traditions passed down through generations, but also embrace how our cuisine can evolve and thrive in the modern culinary landscape," shares Chef Reyes. "Our hope is for every guest—local or international—to feel the soulful warmth and comfort that Filipino food naturally brings."

Celebrating the Filipino Palate with a Modern Twist

Kiapo's menu highlights the richness of Filipino ingredients, showcasing the country's abundance of fresh seafood, tender meats, and aromatic herbs.

Among Kiapo's standout offerings, the Lagat na Hito presents an elevated take on a well-loved dish. Hito is enriched with the aroma of alagaw leaves sourced from Bulacan, which soften the fish's aftertaste and lend a clean, uplifting fragrance.

The Adobong Tadyang brings out the deep, savory character of adobo in a fresh yet familiar way. Pork cuts are seared until the edges turn perfectly crisp while the inside stays tender, resulting in a flavor-packed dish that feels both nostalgic and exciting.

Meanwhile, the Sizzling Bulalo delivers a hearty, indulgent experience. Its fall-off-the-bone beef shank is served with an umami-forward gravy, enveloping the palate with warmth and depth.

For guests seeking something lighter, the Sizzling Tofu offers a vibrant, plant-forward option. The tofu is cooked to achieve a delicate crispness, balanced by the gentle sweetness of fresh local mango. It's a refreshing contrast that adds a modern spin to a Filipino favorite.

To encourage connection and shared moments, Kiapo offers Family Salo-Salo Sets, crafted for communal dining. These generous sets invite families and friends to gather, enjoy a hearty Filipino feast, and celebrate the joy of sharing food.

Each dish captures the perfect balance of sweet, salty, sour, and savory — the harmonious blend that Filipino cuisine is known and loved for. The result is a dining experience that is deeply rooted in tradition yet thoughtfully reimagined for today.

A Dining Experience Rooted in Culture

Kiapo goes beyond serving food; it brings guests into the warmth and richness of Filipino culture. Its casual, inviting atmosphere, thoughtful details, and attentive service create a space that feels genuinely welcoming. The environment reflects the very essence of Filipino hospitality — generous, heartfelt, and full of character.

Whether guests are rediscovering the flavors of home or experiencing them for the first time, Kiapo offers a culinary journey that feels familiar, comforting, and true to its roots.

Raising the Bar in Filipino Hospitality

As part of Okada Manila, Kiapo continues to raise the standard for Filipino dining, delivering world-class service infused with the genuine warmth and generosity. Here, global excellence meets local heart — a combination that transforms every visit into a memorable culinary experience.

Every visit to Kiapo is an invitation to celebrate Filipino food, culture, and connection. Learn more about Kiapo's menu and dining experience at <https://okadamanila.com/dine/>

About Okada Manila

Okada Manila, a Forbes 5-star destination for six consecutive years in the Philippines and a Forbes VERIFIED Responsible Hospitality integrated resort, seamlessly blends unmatched hospitality, gaming, and entertainment across 30 breathtaking hectares. Known for its unique service philosophy, Okada Manila combines the warmth of Filipino hospitality with the precision of Japanese excellence, ensuring every guest feels truly special.

Guests can marvel at The Fountain, a world-renowned water choreography masterpiece, or enjoy the expansive gaming floor—the largest in the Philippines—featuring a wide array of table games and electronic gaming machines. Exclusive clubs like Perlas, Maharlika, and the VIP Club offer elite gaming experiences for discerning guests.

For families, PLAY Kids' Club and Thrillscape provide exciting and engaging entertainment options designed to cater to both developmental and recreational needs. The Sole Retreat and the Forbes 5-star-rated The Retreat Spa offer sanctuaries promoting wellness and relaxation. Culinary delights await at over 40 dining venues, and a variety of shopping options at The Promenade ensure convenience and a premium experience at your fingertips.

Business travelers will find state-of-the-art facilities for meetings, incentives, conferences, and exhibitions (MICE), offering well-appointed spaces equipped with the latest technology. Cove Manila, a world-class indoor beach club, serves as an exclusive venue for private events, providing a stunning backdrop for special occasions under a UV-protected dome. The Okada Manila Entertainment Group (OMEG) brings world-class performances to life, enriching the vibrant entertainment landscape.

Guests can stay in one of 1,001 accommodations, each designed for comfort and sophistication. Digital innovations, including the Okada Online Casino and the Okada Manila App, make it easier than ever to enjoy the integrated resort's offerings.

Unforgettable moments await at Okada Manila. Visit www.okadamanila.com to explore.

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Photos with caption:



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