



News Release

For Immediate Release

La Piazza at Okada Manila Earns Third Consecutive Wine Spectator Best of Award of Excellence

With 475 selections and 1,350 bottles, the Italian restaurant is among only 15 dining destinations in the Philippines recognized by Wine Spectator this year.

June 29, 2026, Manila, Philippines – Okada Manila’s La Piazza, the Forbes 5-star destination’s signature Italian restaurant, has earned Wine Spectator’s Best of Award of Excellence for the third consecutive year, reaffirming its place among the world’s notable dining destinations for wine and underscoring the consistent quality of its wine program year after year.

Presented by Wine Spectator, one of the world’s leading authorities on wine, the Restaurant Awards honor dining establishments with outstanding wine programs. The Best of Award of Excellence recognizes wine lists with strong regional variety, notable selections from respected producers, thoughtful presentation, and knowledgeable service.

Among only 15 Philippine restaurants included in this year’s list, La Piazza’s third consecutive win reflects a wine experience that has been carefully maintained, shaped by a strong list, thoughtful pairings, and attentive recommendations at the table.

At La Piazza, the recognition affirms a wine program built for both depth and discovery. Its list features 475 selections and an inventory of 1,350 bottles, with choices spanning Champagne, Burgundy, Bordeaux, California, Italy, Spain, and other celebrated wine regions.

The program is thoughtfully assembled to enhance La Piazza’s menu, from handmade pastas to Italian signatures made for sharing. For guests, this means every bottle can be selected with care, with sommeliers ready to recommend pairings that complement a dish, mark an occasion, or introduce a new favorite.

“Our goal is to present a wine collection that reflects the world, not only one country or one tradition,” said Jose Carlos Tongco, Head Sommelier of La Piazza. “This diversity allows us to complement La Piazza’s Italian cuisine with wines that suit each guest’s taste, while delivering the personalized, world-class service that Okada Manila is known for.”

A seasoned sommelier, Tongco brings technical knowledge and guest-focused service to La Piazza’s wine experience, especially as more guests look to make wine a meaningful part of their meal.

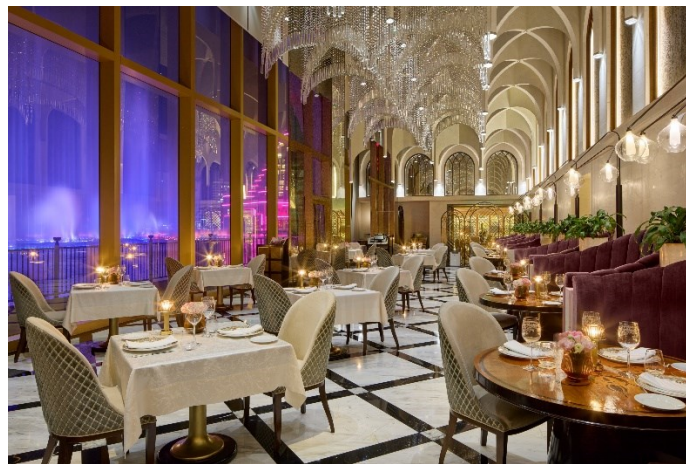
La Piazza’s latest Wine Spectator win further strengthens Okada Manila’s reputation as a leading dining destination in the region, where authentic cuisine, attentive service, and internationally recognized wine standards come together.

Guests are invited to experience La Piazza's award-winning wine selection alongside Italian specialties made for intimate dinners, celebratory gatherings, and memorable moments at Okada Manila. For reservations, please email RestaurantReservation@okadamanila.com or call +632 8555 5799.

Media Photos



Head Sommelier Jose Carlos "JC" Tongco leads La Piazza's multi-awarded wine program.



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ABOUT WINE SPECTATOR

Wine Spectator is the world's leading authority on wine. Anchored by Wine Spectator magazine, a print publication that reaches around 3 million readers worldwide, the brand also encompasses the Web's most comprehensive wine site (WineSpectator.com), mobile platforms and a series of signature events. Wine Spectator examines the world of wine from the vineyard to the table, exploring wine's role in contemporary culture and delivering expert reviews. Parent company M. Shanken Communications, Inc., also publishes Cigar Aficionado, Whisky Advocate, Market Watch, Shanken News Daily and Shanken's Impact Newsletter.

ABOUT OKADA MANILA

Okada Manila, a Forbes 5-star destination for seven 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, Okada 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 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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