



News Release

For Immediate Release

Okada Manila's Red Spice Spotlights Chinese Cuisine Among the World's Best Flavors

Handmade dim sum, Cantonese roasts, and Sichuan heat invite guests to explore regional favorites around the clock

MANILA, Philippines — October 9, 2026 — Okada Manila highlights Cantonese specialties and Sichuan flavors at Red Spice, where delicate dim sum, roasted specialties and spice-forward dishes give guests more reasons to dine around the clock. Part of The World's Best Flavors in One Destination campaign, Red Spice gives guests another way to explore distinctive Chinese flavors at Okada Manila, whether for an early meal, a gathering with friends or late-night dining.

Located on the UG Floor of the Casino Pearl Wing, Red Spice is open 24 hours daily. Families with children can use the Restaurant Promenade entrance, while players can access the restaurant through its Casino Floor entrance.

"Red Spice gives our guests the opportunity to enjoy the variety of Chinese cuisine, from the balanced flavors of Cantonese cooking to the lively spice of Sichuan specialties," said Andreas Balla, Vice President for Food and Beverage at Okada Manila. "Together with our 24-hour dining format, that variety gives guests even more reasons to return, explore different dishes and enjoy Red Spice at any time of day."

Cantonese Specialties and Sichuan Flavors

Chef de Cuisine Dicky Suen brings experience in Hong Kong and kitchens around the world to Red Spice, with an approach rooted in Cantonese traditions. His cooking emphasizes the natural flavors of ingredients and the precision behind steaming and roasting. Dim sum and roasted specialties reflect this care through delicate textures, gentle sweetness and savory depth.

The Shrimp and Bamboo Shoot Dumpling offers a delicate, savory start to the meal. Barbecued Pork Shoulder with Honey pairs tender meat with a sweet glaze, while Fruit Wood Crispy Duck brings the satisfying contrast of crisp skin and savory meat.

Alongside these Cantonese specialties, Sichuan dishes bring a bolder counterpoint. Poached Beef in Sichuan Chili Oil pairs tender beef with fragrant chili oil and lingering heat, offering another distinctive flavor profile for guests who enjoy spice.

For dessert, Mango Pomelo Sago Sweet Soup combines mango's sweetness, pomelo's citrus notes and the delicate texture of sago for a refreshing finish.

More Flavors Across Okada Manila

Red Spice is one of the dining destinations featured in Okada Manila's The World's Best Flavors in One Destination campaign, which brings together eight signature cuisines and more, with over 40 dining choices across the resort. From Chinese cuisine to American, Indian, Japanese, Korean, Italian, Filipino, and intercontinental flavors, guests can explore authentic tastes and distinct culinary traditions.

Reward Circle members can also enjoy dining privileges of up to 40% OFF at select restaurants across Okada Manila. Terms and conditions apply.

Guests can enjoy Cantonese specialties, Sichuan favorites and 24-hour dining at Red Spice, then explore more of The World's Best Flavors in One Destination at okdmnl.ph/Dine.

Media Photos



Okada Manila highlights Cantonese specialties and Sichuan flavors at Red Spice, where Chef de Cuisine Dicky Suen's menu brings together handmade dim sum, roasted meats and spice-forward dishes for guests to enjoy around the clock.



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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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