



Manila, Philippines

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Makansutra's World Street Food Congress (WSFC) is returning to Philippines for another round of mouth-watering action with hearty street eats from 13 countries, stimulating culinary discussions and lively food demonstrations.

Held from May 31 to June 4 in Pasay City, Manila, the fourth edition of WSFC, created by Makansutra founder KF Seetoh, is expecting a turnout of 100,000 visitors, up from last year's total visitorship of 75,000, comprising 24 hawkers from nine participating countries.

Set to the theme of "Re-Imagine Possibilities", WSFC17 has gone beyond the shores of Asia to include Taiwan, China, Germany, USA and Mexico in its line-up of hawkers who are expected to serve up over 40 street food gems to hungry food lovers at the World Street Food Jamboree.

Leading the host nation's team of participants this year is French-trained chef Sau del Rosario of Café Fleur and 25 Seeds, who represented Philippines at Mexico City's Foro Mundial Gastronomía Food Festival in 2016.

Festival goers can look forward to Filipino specialties from Davao city, Bicol, Pampanga, Iloilo, Ilocos and Bacolod such as Piaya from Bacolod and a funky Sisig Paella from Pampanga.

Cesar D. Montano, chief operating officer of Tourism Promotions Board Philippines (TPB), which supports WSFC, said: "We are very excited for WSFC 2017 to once again feature the dynamism of our country through our heritage food."

All-time favourites like Bali's BBQ pork ribs while new items set to steal limelight and tantalise tastebuds) include Soi Lum (chrysanthemum broth mochi dumplings) from Guangzhou, coffee pork rib burgers from Singapore and Claypot Apom Manis from Malaysia.

Fans of culinary shows 'Anthony Bourdain: No Reservations' and 'Anthony Bourdain: Parts Unknown' will be pleased to know that the potty-mouthed TV personality and celebrity chef will feature among this year's speakers at the World Street Food Dialogue. He will be providing the latest updates on his highly-anticipated Bourdain Market in New York, scheduled to swing open in 2019.

The Dialogue aims to provide participants with plenty of 'food for thought' by delving into pertinent questions such as How far can a one-dish entrepreneur go? And What lies ahead for hawkers, now that Michelin stars have been awarded to them?

To hold the attention of delegates, stage culinary demos will be cleverly interspersed between sessions, hosted by eminent presenters such as Singaporean chef Malcolm Lee of the one Michelin-starred Peranakan restaurant Candlenut, and Claude Tayag of the acclaimed Bale Dutung restaurant in Manila, which rose to fame after spotlighting in Anthony Bourdain's 'No Reservations' in 2008.

Last but not least, 24 of the world's best hawkers will also be unveiled at the World Street Food Awards held in conjunction with the dialogue. For an updated list of hawkers, visit [www.wsfcongress.com](http://www.wsfcongress.com).

World Street Food Congress 2017

Date: May 31 – June 4

Entrance fee: PHP 150 (US\$3) redeemable at F&B stalls

Opening Hours:

Wed to Fri (May 31 – June 2): 4:00pm to 11:00pm

Sat (June 3): 1:00pm to 11:00pm

Sun (June 4): 1:00pm to 9:00pm

World Street Food Dialogue

Participation fee: US\$250 (includes a gift pack, tea breaks, lunch on both days & Jamboree food vouchers)