

FOOD COMA

In most cases, indulging in sinfully delicious food without the tiniest amount of guilt is the best key to making yourself feel real good. That is why this month, we round up the best of the best—from the greasiest burgers to the richest desserts—that you can try and really enjoy during your me-time

Words **Michelle Angela Orosa Carag**

Meat All You Can

Bring out the carnivore in you!

Photography of **Ed Simon** of **Studio 100** (Kare-Kareng Bagnet and Kansi) and **Reau Gutierrez** of **Studio 100** (Pino Resto Bar interiors)

Lemuria's warm & rustic vibe lets patrons enjoy their hearty meals

Lemuria

Herb Crusted Rack of Lamb (P950). This dish will certainly make you feel like you've been transported to France. Served on a bed of potato puree, French beans and cherry tomato confit, the meat is cooked medium rare and is encrusted with herbs that add a hint of sweetness to the flavor of the meat.

LEMURIA IS LOCATED AT 5 JULIETA, CIRCLE HORSESHOE, QC; PHONE (2)724 630; OPEN MON-SUN 10AM-9PM

'Cue

Baby Back Ribs (P645/half slab; P1185/full slab). Get your fingers dirty and gorge on this rack of juicy slow-baked baby back ribs. At 'Cue, you are presented with the choice of having your ribs either Wet or Dry Rubbed. But whatever your decision is, you are guaranteed to be served with ribs that are fork-tender!

'CUE IS LOCATED AT GF BONIFACIO HIGH STREET CENTRAL, EAST SUPERBLOCK, 7TH AVE. COR. 29TH ST., FORT BONIFACIO, TAGUIG CITY; PHONE (2)621 4052; OPEN MON-SUN 11:30AM-3PM AND 6PM-11PM

'Cue houses a simple and casual setup

Zuni Restaurant and Wine Bar

Roasted US Angus Beef Tenderloin (P850). Satisfy your raving appetite by having this thick steak served with porcini sauce. The slightly bitter taste of the sauce perfectly complements the sweet carrots, sautéed potatoes and spinach that come with the dish.

ZUNI RESTAURANT AND WINE BAR IS LOCATED AT GF GREENBELT 5, MAKATI CITY; PHONE (2)757 0361-62; OPEN MON-SUN 11AM-12MN



Zuni has classy interiors



The decor inside Empire screams New York



Empire Deli and Restaurant

Roast Beef Platter (P295). Served with mashed potatoes on top of American loaf, Empire's roast beef is seasoned with its special homemade seasoning, making the meat more flavorful. The beef is smothered in gravy and also comes with grilled vegetables on the side.

EMPRE DELI AND RESTAURANT IS LOCATED AT THE VENICE PIAZZA, MCKINLEY HILL RD., FORT BONIFACIO, TAGUIG CITY; PHONE (2)836 3677; OPEN MON-SUN 11AM-10PM



Pino's contemporary interiors give off a clean and airy ambience

Pino Resto Bar

Kare-Kareng Bagnet (P255/solo; P565/family). Not your ordinary *kare-kare*, this dish breathes a new life into the Ilocano classic—the *bagnet*! It is served with rich annatto-peanut sauce and *bagoong* rice.

Kansi (P350). This Ilonggo version of *bulalo* is a sure must-try, especially for newcomers. Served with tender beef cubes in a sour broth, it comes with a rich roasted beef marrow that balances the taste of the broth.

PINO RESTO BAR IS LOCATED AT JUPITER ST., COR. PLANET ST., MAKATI CITY; PHONE (2)550 1781; OPEN MON-SAT 11AM-2PM AND 5PM-1AM; SUN 11AM-2PM AND 5PM-10PM

The interiors of Sandwicheese have a cheery vibe that makes guests feel instantly welcome



Sandwicheese

The House Burger (P170). Sandwicheese serves every cheese lover's wish to eat a burger that is literally oozing with cheesy goodness. Good and hearty, the House Burger comes with a meat patty that is so tender, it melts in your mouth.

SANDWICHEESE IS LOCATED AT 225 KATIPUNAN AVE., BLUE RIDGE, QC; PHONE (2)440 3677; OPEN MON-SUN 10AM-10PM

Beef and Patties

Check out our roundup of the top burgers in the city

Photography **Ed Simon** (Western Bacon Melt, Designer's Burger for Vegetarians) and **Reau Gutierrez** (BRGR: The Burger Project Interiors, Charlie's Grind and Grill) both of **Studio 100**



Charlie's houses casual interiors



Enjoy your burgers with Salted Caramel milkshake (P220)

Charlie's Grind and Grill ↗

Double Wagyu Cheeseburger (P395). True to its name, the burger patties at Charlie's are freshly ground right before serving. This reflects in every bite of this sinfully indulgent and juicy burger, which is composed of American cheese, butter leaf lettuce, tomatoes and special secret sauce.

Organic Burger (P185). Containing Omega-3 fatty acids, this burger's beef patty is dry-aged for 14-21 days, which makes for a leaner meat and a more distinctive beef flavor.

CHARLIE'S GRIND AND GRILL IS LOCATED AT RONAC ART CENTER, MADISON ST., GREENHILLS, SAN JUAN CITY; PHONE (2)477 5021; OPEN MON-SUN 7AM-1:30AM

50/50 Burger (P320). Served with an honest-to-goodness thick and juicy patty, this burger dish is served with sunny side up egg, cheddar cheese, tomatoes and lettuce. It is smothered with barbecue sauce and is topped with gigantic onion rings.

Empire Deli and Restaurant



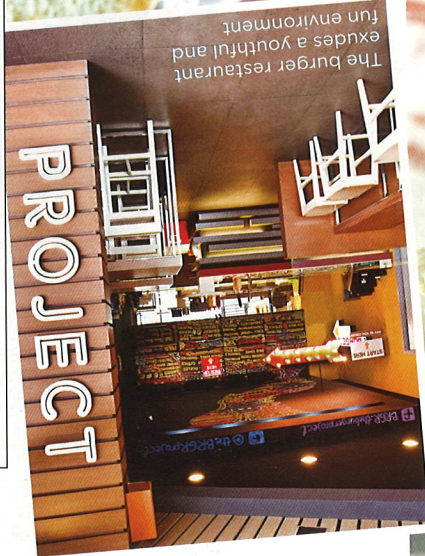
BRGR: THE BURGER PROJECT IS LOCATED AT 38 JUPITER ST., MAKATI CITY; PHONE (2)351 7474; OPEN MON-SUN 11AM-12MN

Designer's Burger for Vegetarian (P150). Vegetarians will love The Burger Project's delicious vegetarian offering. A tofu patty coated in pesto sauce takes the place of meat and is topped with sautéed mixed mushrooms, lettuce, tomatoes and pineapple slices. The burger bun is made with oatmeal.



Western Bacon Melt (P224). At The Burger Project, you get to customize your burger by choosing your own toppings. But for first-timers, it is best to stick with a bestselling burger creation, the Western Bacon Melt. Topped with cheddar cheese, bacon, onion rings and tomatoes, this burger is generously smothered with barbecue sauce and sandwiched between sesame seed buns.

BRGR: The Burger Project



The burger restaurant exudes a youthful and fun environment



Empire Deli exudes an urban diner feel

Additional photos courtesy of Appetite magazine

timeout pizza and pasta

My Kitchen

Spaghetti Saliscia

(P690). This dish is not on the menu but is available upon request. The perfectly cooked spaghetti noodles are topped with homemade Italian sausage, olives and capers in light tomato sauce.

MY KITCHEN IS LOCATED AT OASIS PARK HOTEL, 1032-34 BELEN ST., PACO, MANILA; PHONE (2)521 2371; OPEN MON-SUN 6AM-10AM AND 11:30AM-11PM



Photos courtesy of Appetite magazine and TWG Tea Salon & Boutique (Garden Vegetable Lasagna)

Viva Italiano!

Satisfy your craving for scrumptious Italian dishes!

Enjoy al fresco dining by the poolside at My Kitchen.

The interiors of Buon Giorno allow guests to experience a hint of the Italian countryside



Buon Giorno

New York Pizza (P295). If you are a carnivore through and through, then this pizza is the one for you. Packed with meaty toppings, it is still healthy because it is complemented with vegetables that create a chorus of flavors that will certainly whet anyone's appetite.

Pesatore alla Puttanesca (P308). Craving for something that will add an element of thrill to your food tripping? Order this pasta dish, which is loaded with different kinds of seafood. Its spicy and peppery tomato sauce will certainly make a mark in your dining experience at Buon Giorno.

BUON GIORNO IS LOCATED AT GF ROCKWELL BUSINESS CENTER, WEST TOWER, ORTIGAS AVE., PASIG CITY; PHONE (2)710 3515; OPEN MON-SUN 7:30AM-10:30PM



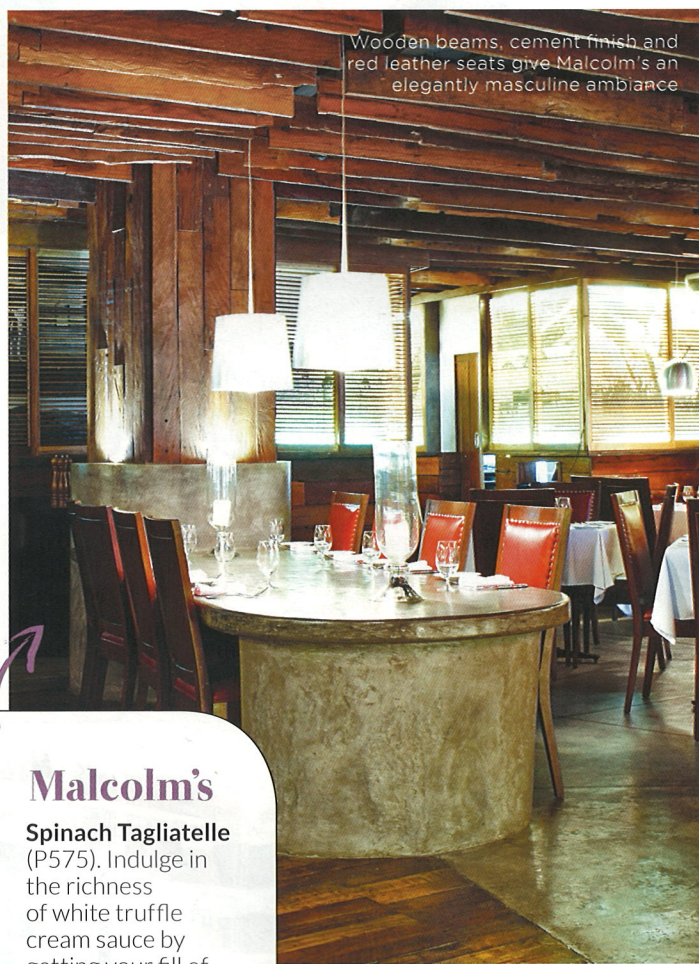
Salt & Pepper

Fruiti di Mari Pizza (P390). Seafood lovers will take delight in this pizza dish that is topped with fish, squid and mussels in half shell. This thin crust pizza is layered with a savory-sweet sauce that adds a hint of meaty taste.

Seafood Linguini (P295). This crowd favorite comes in a rich bouillabaisse sauce that coats the pasta perfectly. The leftover sauce can be sopped up with the garlic bread that is served with the dish. Meanwhile, the fresh prawns, mussels and fish mixed with the pasta are deliciously juicy.

SALT & PEPPER IS LOCATED AT 205 EDSA WACK WACK, MANDALUYONG CITY; PHONE (2)722 9925; OPEN TUE-FRI 11AM-2PM; 6PM-9:30PM AND SAT-SUN 11:30AM-2:30PM; 6PM-9:30PM

The visually appealing interiors of Salt & Pepper can certainly amp up one's appetite



Wooden beams, cement finish and red leather seats give Malcolm's an elegantly masculine ambience

Malcolm's

Spinach Tagliatelle (P575). Indulge in the richness of white truffle cream sauce by getting your fill of this vegetarian's dream dish. Served with a generous amount of mushrooms, this creamy dish is so hearty that it could easily become your new favorite comfort food.

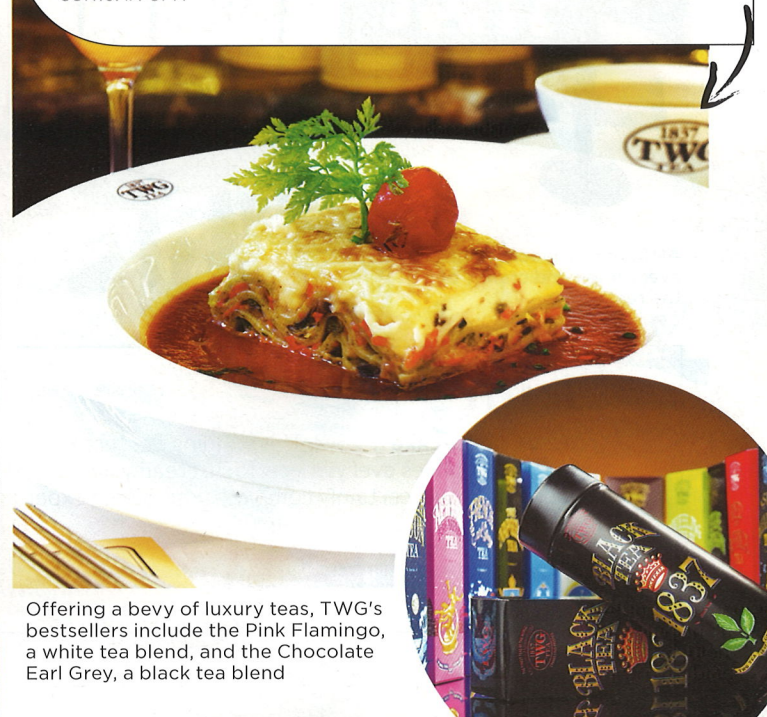
MALCOLM'S IS LOCATED AT 139 H.V. DELA COSTA ST., SALCEDO VILLAGE, MAKATI CITY; PHONE (2)403 9484; OPEN MON-SUN 10AM-12MN



TWG Tea Salon & Boutique

Garden Vegetable Lasagna (P350) from TWG Tea Salon & Boutique. Who says lasagna can't be healthy? Debunk this myth by having your fill of TWG's vegetable lasagna. Baked with its signature homemade tomato and fresh basil sauce, what makes this lasagna a cut from the rest is that it is infused with Moroccan Mint Tea.

TWG TEA SALON & BOUTIQUE IS LOCATED AT GF GREENBELT 5, MAKATI CITY; PHONE (2)720 8665; OPEN MON-THURS 11AM-9PM; FRI-SAT 11AM-10PM; SUN 10AM-9PM



Offering a bevy of luxury teas, TWG's bestsellers include the Pink Flamingo, a white tea blend, and the Chocolate Earl Grey, a black tea blend

Sweet Heaven

Indulge your sweet tooth once in a while

Photography **Ed Simon** (Chocolate Panini and Honey Berry Crunch),
Reau Gutierrez (Wild Flour) and **Jerick Sanchez** (Java+) all of **Studio 100**

The design of the restaurant emphasizes on texture and patterns



Ninyo Fusion Cuisine and Wine Lounge

Chocolate! Chocolate! Cake (P295). This dessert is composed of Valrhona chocolate pudding filled with molten chocolate truffle. The pudding has a great consistency and it goes perfectly with the rich chocolate frosting drizzled all over the plate. Served with slices of tropical fruits, what really completes this dish is the shot of milk, which balances the richness of the chocolate cake.

NINYO FUSION CUISINE AND WINE LOUNGE IS LOCATED AT 66 E. ABAD ST., LOYOLA HEIGHTS QC; PHONE (2)426 0301; OPEN TUE-SUN 11AM-2PM AND 6PM-10PM



Cafe 1771 is a perfectly serene space to read a book while enjoying one's favorite comfort food



Artfully chic pieces adorn every nook and cranny of the restaurant



Cafe 1771

Espresso Cheesecake (P250). This winning dessert is a sure treat for coffeeophiles everywhere. Rich, creamy and decadent, this cheesecake will certainly complete your dining experience at Cafe 1771.

CAFE 1771 IS LOCATED AT EL PUEBLO REAL DE MANILA, DOÑA JULIA VARGAS AVE., PASIG CITY; PHONE (2)631 7340; OPEN MON-SAT 7AM-11PM; SUN 7AM-3PM



Wild Flour

Tiramisu (P130). Served in a short glass, this dish is deliciously composed of brownies topped with espresso ice cream. The rim of the glass is then covered with crème brûlée.

Vanilla Bomboloni with Valrhona Crunchy Pearls (P110). Wild Flour's take on donuts resulted in this decadent creation of Italian donuts filled with vanilla cream. It has the right amount of sweetness that leaves guests craving more.

WILD FLOUR IS LOCATED AT GF NET LIME BLDG., 4TH AVE., COR. 26TH ST., BONIFACIO GLOBAL CITY, TAGUIG CITY; PHONE (2)856 7600; OPEN MON-SUN 8AM-12MN



Wild Flour has an ambiance that makes you feel like you are in a cafe in Paris



Java+ is nestled within the confines of Marriott Cafe

Java+

Spiked drinks (P350 each). Java+ has just come out with a new series of spiked drinks that adds a new twist to your favorite desserts. The Blended Tiramisu is a concoction of amaretto, white rum, espresso and a scoop of ice cream and then topped with a generous helping of chocolate syrup. Meanwhile, the Chocolate Cherry Bomb is a blend of white chocolate sauce, crème de cacao and vanilla ice cream spiked with light rum.

JAVA+ IS LOCATED IN MARRIOTT HOTEL MANILA, NEWPORT CITY COMPLEX, PASAY CITY; OPEN MON-THURS 6AM-10AM, FRI-SUN 6AM-12AM



Chocolate Fire

Chocolate Panini (P280). This dish is a great representation of what indulgence means. Sandwiched between two pieces of buttered bread are melted chocolate and fresh bananas. And at Chocolate Fire, you can always choose between milk, white and dark Belgium chocolate to go with the bananas.

Honey Berry Crunch (P360). This dessert surely caters to the true decadent. Composed of vanilla, strawberry and mango ice cream, it is layered with honeycomb shards, white chocolate shavings, dried cranberries, freshly whipped cream, drizzles of pure honey and wafers. Truly, it is an explosion of flavor and texture in every bite!

CHOCOLATE FIRE IS LOCATED AT GF PDCP BANK CENTER, LEVISTE ST. COR. RUFINO ST., SALCEDO VILLAGE, MAKATI CITY; PHONE (2)840 3473; OPEN MON-THURS 7:30AM-12MN, FRI 7:30AM-2AM, SAT 11AM-2AM, SUN 4PM-11PM

CHOCOLATE FIRE TAKES PRIDE IN ITS RUSTIC YET COZY INTERIORS

