Welcome to Manila’s first ever Sustainable Seafood Week

We recognize that the future of our oceans are at stake, and know that it will take everyone working together to reverse the tide. This is why we have come together to establish an open and dynamic platform for interested stakeholders to discuss the status, challenges and solutions toward more sustainable seafood in the Philippines, focusing on local solutions for change and reform in the fisheries and aquaculture sector.

• Participants include government, seafood industry players, hotels and restaurants, culinary schools and NGOs.

• Our goal is to help improve the health of our oceans by pursuing responsible business practices in the sourcing of seafood products from more sustainable fisheries and aquaculture. This is aligned with similar global efforts.

• We recognize that our restaurants and hotels have the responsibility and the power to address this issue from a direct supply chain perspective, but also that sustainable seafood requires a long-term, dedicated approach by all actors.

• Over time, we will continuously pursue fully traceable, legal, sustainable and socially responsible seafood, while maintaining food safety and quality standards, that fishers and communities benefit from, and will develop practical solutions for change and improvement.

• Sustainable seafood makes business sense. We commit to ensure that our restaurant and hotel establishments contribute to a sustainable future of our seas, and to educating our customers to do their share by being vigilant and conscious about the seafood they are enjoying.

We envision Sustainable Seafood Week to become an annual event that will inspire change, allow us to learn from each other, and enable us to track our progress as an industry, over time.
Monday | February 15
10 a.m. - 1 p.m.
Opening Event at The Vask

Tuesday | February 16
2 - 7 p.m.
Technical Workshop - Aquaculture at The Peninsula

Wednesday | February 17
2 - 7 p.m.
Technical Workshop - Fisheries at Enderun School

Thursday | February 18
2 - 5 p.m.
Rare Workshop - “From the Fisher to the Diner” at Marco Polo

Friday | February 19
12 - 2 p.m.
Masterclass Disciples Escoffier at Brera Acacia
2 - 5 p.m.
Rare Workshop - “From the Fisher to the Diner” at Hyatt City of Dreams

Saturday | February 20
12 - 2 p.m.
Thai Masterclass at Hyatt City of Dreams

Sunday | February 21
5 - 9 p.m.
Closing Event at The Peninsula

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CULINARY ACTIVITIES

- **Special Sustainable Seafood Dinner**
  - every evening from Monday to Saturday in the Gallery Vask

- **Sustainable Harvest in Cr Steakhouse**
- **Sustainable Seafood Sandwiches and Eco-Focused Drink Concoctions at Ocean Promotion in the Great Room**
- **Homemade Wahoo Mackerel in jars available at the Marriott Bakery, to benefit a tuna fishers association**
- **Sustainable Seafood T-Shirt**
- **Sustainable Seafood Station, SeaChange® Fresh Catch of the Day Seafood Basket, Classic Fish and Chips live station at the Marriott Café**
- **Drink of the month with a stuffed fish friend as souvenir**

- **8 course menu using sustainable seafood in the Sage Restaurant**
- **Sage Bar Launch Sustainable Seafood week with Media for Makati Shangri-La Opening event (Monday, February 15, by invitation)**
- **Sage Restaurant Sustainable Fish and Seafood Lunch & Dinner (Monday, February 15 to Saturday, February 20)**
- **Circles All day Dining Sustainable Fish & Seafood Lunch and Dinner Monday, February 15 to Saturday, February 20 (special offer 1280 nett)**

- **Special Sustainable Seafood Buffet every day from Monday to Saturday in the Heat Restaurant**
- **Special Sustainable Seafood Dinner every evening from Monday to Saturday in the Gallery Vask**
- **Sustainable Seafood section on a daily buffet in Escolta**
- **SeaChange® Fresh Catch Basket on the Seafood Buffet**
- **Pica Pica Menu in Lobby Lounge with handline Yellowfin Tuna, Mahi Mahi, other species**
- **Special Menu Hyatt “the Café” on live cooking stations**

- **Sustainable Seafood on the menu at Cucina**
- **Every wine dinner includes a Sustainable Seafood item**
- **Sustainable Seafood at Chinese Restaurant Lunghin**
- **Sustainable Seafood Buffet and Set Menu**
- **Closing dinner on Sunday, February 21**

- **8 course menu using sustainable seafood in Jasmine restaurant**
- **Different cuisine highlighting sustainable seafood products on all stations in Café 1228**

- **Sustainable Seafood on the menu**
- **Sustainable Seafood on the menu**
- **Sustainable Seafood on the menu**
- **Sustainable Seafood on the menu at the Café**
- **Sustainable Seafood on the menu**

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