

Let's Get It On: A List of Good Eats You Can Get from Metro Manila's Motels

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Mia Marci words / Pam Santos PHOTOGRAPHY

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It may not seem like it, but motels in Manila can have excellent food. Yes, I know what it sounds like, but motel chefs have actually won awards and accolades for their dishes and even bested chefs from two and three star hotel franchises in culinary contests.

Motel menus are expansive, covering Filipino and even Chinese favorites. The motels themselves may have their infamy, but the food has gotten a much better rep, so much so that they can be ordered for take-out or in bulk for special events. You don't have to be bad to have a taste, but like most things in life, it definitely tastes better when you're a little naughty.

Orchid Hotel and Jardin de Rosal's Home-style Fried Chicken (PHP 185)

These two motels are right next to each other and run by the same management. They also share the same kitchen, though not everything is on the other's menu. They do crispy well, and their Home-style Fried Chicken comes out on top. It does taste of home in a good way and will be definitely enjoyed by those roosting for the night.

Victoria Court's Beef Tula-sog (PHP 395)

Tula-sog is a traditional beef dish from Davao with a savory sauce made from tableyas. Victoria Court's Beef Tulasog is part of their Award-Winning Menu, and won the Gold Medal in last year's Chefs on Parade. It is an unusual, complex dish that stands out from the regular menu's fare, and is not for those who like to play it safe. Its complex mix of sweet and sour might be overwhelming for those who are used to having more straightforward food. Order it if you're feeling adventurous- which you probably are if you're in that motel room.

Sogo's Crispy Pata (PHP 495)

Some people like legs, but a lot of guys and girls enjoy them deep fried. In any motel you go to, you cannot go wrong with the crispy pata. It is the safest thing to order on the menu after the fried chicken, and here at Sogo, they even tout it as the motel specialty. Sogo may be "so clean, so good" but the crisp

and the fat of this one is incredibly bad and indulgent for you.

Eurotel's Pork Chop ala Pobre (PHP 170)

Eurotel is marketed and utilized more as a long-stay and business hotel, but it is still often mentioned in the motel-going circles. A room at Eurotel indicates that one wants to take his or her sweet time through the night, or day. A hot plate of their Pork Chop ala Pobre makes the slow lovin' worthwhile, but it is ill-advised to share sweet kisses with each other after this garlicky meal unless you have mints on standby.

Bermuda Hotel's Pancit Canton (PHP 200)

This hidden hotel on the corner of Shaw and Edsa behind Nice Hotel may not look much with its puke green-colored walls, but their pancit is ranked as one of the best noodles in the entire country. They have a certification to prove it, hung on the plywood wall of their "restaurant". The pancit canton lived up to our expectations and then some. It's a balanced dish that doesn't overcompensate, with its thick canton sauce holding the toppings and the noodles together without being overly sweet or spicy. Plus, you don't taste or feel that tinge of MSG that we've come to associate with most orders of pancit canton. Single orders are available from their dine-in restaurant or for in-room dining, but they also offer bilao portions good to share for two, three, an entire orgy, or to take home to (appease) the legal significant other and family.

Do you have a favorite motel dish? Comment if you dare.



Mia Marci

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