



Okada Manila receives 3rd Forbes Travel Guide Five Star Award

Now that borders are open, Asia's largest integrated resort is ready to be the heart of new great stories featuring some of the country's most extraordinary travel attractions



Manila, Philippines— Forbes Travel Guide (FTG), the only globally recognized rating system for luxury hotels, restaurants and spas, has awarded Okada Manila yet another Forbes Travel Guide Five-Star for its 2022 Star Award. This is the 3rd year Manila's grand icon has received this coveted accolade.

To share the news, Okada Manila invited friends from the media as well as key opinion leaders to the property's newest Filipino restaurant at the Coral Wing. There, guests were able to enjoy the spectacular Manila Bay sunset and the elegant Filipino-inspired interiors of the venue.

With over 990 exceptional accommodations, many amazing restaurants, award winning spas, and various other extraordinary amenities, all complimented by exceptional Pilipino hospitality, it is no mean feat that Okada Manila has achieved the FTG 5 star rating for 3 straight years. Okada SVP for Hotel Operations Ivaylo S. Ivanov says, "Our 3T campaign, our industry leading health and safety protocols



lauded by the industry, were embraced by our amazing team members and we were able to provide exceptional service to our guests during the pandemic.” Forbes Travel Guide, a world-renowned authority in genuine Five-Star service, has over 900 stringent items on their list, 75% of which focus on the guest experience and the rest on the facility.

“Indeed, things are looking up and there’s no better way to celebrate than to highlight an accomplishment that’s not just for Okada Manila—it is also for the Philippine travel and hospitality sector. This milestone is proof that the Philippines could be—and is—world class,” shares Okada Manila President and COO Byron Yip.

This 5-star rating comes at an opportune time, as the WTTC Global Summit that happened in Manila last week showed the world the Philippines is now open for tourism and it is time to rediscover travel. “Our doors are open, and Okada Manila is fully ready and excited to add to the exciting stories of our tourists, from both near and far,” adds Ivaylo S. Ivanov.

“Travel has come back strongly, and the resilient hospitality industry is creatively rallying to accommodate the increased occupancy demand for most regions,” shares Hermann Elger, CEO of Forbes Travel Guide. “While the industry faces some lingering issues, the 2022 award winners proved ready for those challenges and more, demonstrating the best that luxury hospitality has to offer.”

About Okada Manila:

Touted as Manila’s grand icon and the jewel in Manila’s crown, the 44-hectare Okada Manila is known for its top tier facilities and services.

Quickly gaining its popularity as a premier destination for hospitality, entertainment, and gaming, the integrated resort has 993 exceptional accommodations ranging from 55-sqm deluxe rooms to 1,400-sqm villas complimented by extraordinary amenities such as the Retail Boulevard with its more than 50 shops, the one-of-a-kind Cove Manila nightclub and indoor beach club, The Gardens by Manila Bay, more than 21 dining options, a 3,000-sqm spa, and the world’s largest multi-color dancing and musical fountain.

Located just 10 minutes away from the Ninoy Aquino International Airport, Okada Manila is a few hours of air travel from neighboring China, South Korea, Japan, Singapore, and Hong Kong. It sets the new gold standard for five-star luxury with its many distinct innovations that combine advanced technology, top-class amenities, environment-friendly architectural planning, and world-class entertainment options, all delivered with the kind of exemplary service that personifies the unique blend of Japanese hospitality and Filipino warmth.



References:

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