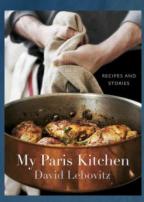
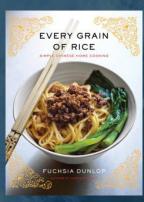
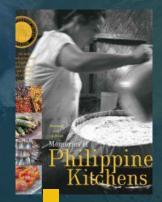
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Follow Your Tastebuds
To Distant Lands

With Delicious Recipes Like This!

Lumpia

as mile, either deep deid or freih. Deep-freid langid filled wich ground peck a Shanghai (the peck filling in all probability generated its Chinasen nemermissan filled with a combination of vogetables (usually cabbage, carsets, usmetimes bean apounts) and flavored with peck and shrining are generically gita Shanghai are served with a awest and sour displains passer, while other to those and original engine, commission coulded with a well-ball.

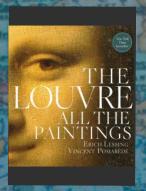
implie active, nor unasily served during floatus or special occasions, citemative to propose. A good implies artise runs the excepted with a order made with float of cerestancely, where and explicates enclosed the made the exceptor some resident.) The filling is a combination of an colsabay, creame, there pour, or green beaus floreout with natrup, and fish saves. In the Yilayan, fresh lungist is a larmy time filling of Coccount—an expensive delicacy (see Lumpis Ulbod, page 181). unplus sarries is a search and stay super concept with minimal faces.

ya gone beyond the traditional fillings and sauces. I have tested as [milkinfil], multirooms, and orahmat in Manila cafes and we accord firsh lungs filled with loaker, fresh bankho shoots, prem market such as remps [wid lekel], and fresh musthooms and morels, in place of the traditional say, vinegar, super, super, super,

and morels. In place of the traditional soy, vinegar, sugar, unpis, we make a peasurt-lemograss-gettic source. When we th shrings, scallogs, cash, or lobster), we use a talangka tabs. These ministrum could be a second to the s















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