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Restaurant Row (11/08/18)

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Privatus' Yule Ball

PRIVATUS Private Dining, Plato PH, and Patronus Events, Inc. will hold a Harry Potter-themed Yule Ball on Dec. 14, 8 p.m. in La Castellana, Cabildo corner Beaterio Sts, Intramuros, Manila. The Harry Potter-inspired formal dance is expected to be attended by 250 witches and wizards and champions and partners in their best ball gowns, dress robes, and character re-creation. The menu will also be Harry Potter themed, with items like Cauldron Soup, Hogwarts Christmas Ham, Molly's Magical Meat Pie, Golden Egg Custard, and Butterbeer. There will be a live band. There is currently an early bird promo for the first 100 registrants — P1,800 instead of the standard rate of P1,950. Sign up at https://goo.gl/forms/J15zZ8BOvpjjgNQn1. For Yule Ball reservations and inquiries call 0917-636-2272, 0917-580-5883, or e-mail patronusevents@gmail.com.

German-Filipino food exchange

THIS month the Goethe-Institut Philippinen has lined up a series of events to foster Filipino-German cultural exchange through the medium of food. Under the umbrella title Wanderlust Küche (literally "wanderlust kitchen"), the events include an exhibition, crash courses in German, film screenings, and a special dinner prepared by M Café's Kalel Chan and guest chef Steffen Burkhardt. The exhibit, Sausage Salads & Potato Pancakes, features a number of special cookbooks from Germany and contains a myriad of interesting trivia on German cuisine. It is on view until Nov. 28 at the Goethe-Institut. There is also a free crash course on Nov. 17 dubbed "Beyond the Beer: A Crash Course on German Culinary Culture." The fusion dinner, called "The Magic Hour," is set for Nov. 29 at M Café in Makati. For more information on the individual events, visit Goethe.de/WanderlustKueche. For inquiries, e-mail info-goethe@goethe.de.

IANON LA, Mania 3 Cantonese restaurant summ

Palace, in partnership with Premium Wine Exchange, presents a wine dinner, "Summer in Canton," on Nov. 9, 7 p.m., at Peony Private Room. The five-course dinner will showcase classic and brand new creations, paired with wines from France's Jura, Alsace. Beaujolais, Rhone, and Loire regions. The dinner with wine pairings is on offer at P3,950 net per person. Meanwhile, the first and only Chinese master sommelier in the world and Corporate Director of Wine at Shangri-La Hotels and Resorts, Yang Lu, will introduce both iconic and fledgling champagne wineries on the rise in an intimate champagne master class, "Houses vs Growers: The Rise of Small Champagne Growers," on Nov. 8, noon, at the Peony Private Room. Get a 20% discount when booking both the wine class and the wine dinner. For bookings and inquiries, call 633-8888 or e-mail summerpalace.esl@shangri-la.com.

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