



No doubt, the tasty food is Sulu Garden Restaurant's main drawing power. But if truth be revealed, a lot of equally delightful edibles are also served in many top-grade dining places in the city, and along the towns one passes through to get to Miag-ao. What therefore makes a dining experience in Sulu Garden Restaurant extra special, you may ask?

For one, the manner of serving large portions of food is exceedingly fascinating. Where else in this part of the country can you find big servings placed on boat-like trays? Imagine a variety of Japanese cuisine served on a standard sushi boat. Or sizeable slices of meats and fish on the so-called Cleopatra's Barge carved like an Egyptian boat, and the enormous provisions churned out from Sulu's kitchen served on the bigger Princess Olayra I (a golden vessel named after a fairy reputed to inhabit the restaurant's premises) or the Princess Olayra II (a modern Japanese refrigerated tanker). These huge, wooden boats never fail to amaze onlookers and are sure headturners for their sheer size and

Add to that, one's appetite for food is always greatly heightened when dining outdoors or close to an attractive country garden. Sulu Garden Restaurant is surrounded by plentiful sights and sounds from the bounties of nature. The flowering trees, plants, shrubs, vines, etc. — all growing naturally on fertile grounds — are a soothing balm to the harried soul and spirit. Blending beautifully into the scenic surrounding is a nearby forest of mahogany trees, home to a variety of birds whose melodious trills are far-reaching. At Sulu Garden Restaurant, you can't help but feel as if you're transported to an enchanted terrain that brings out the child full of wonder in you.

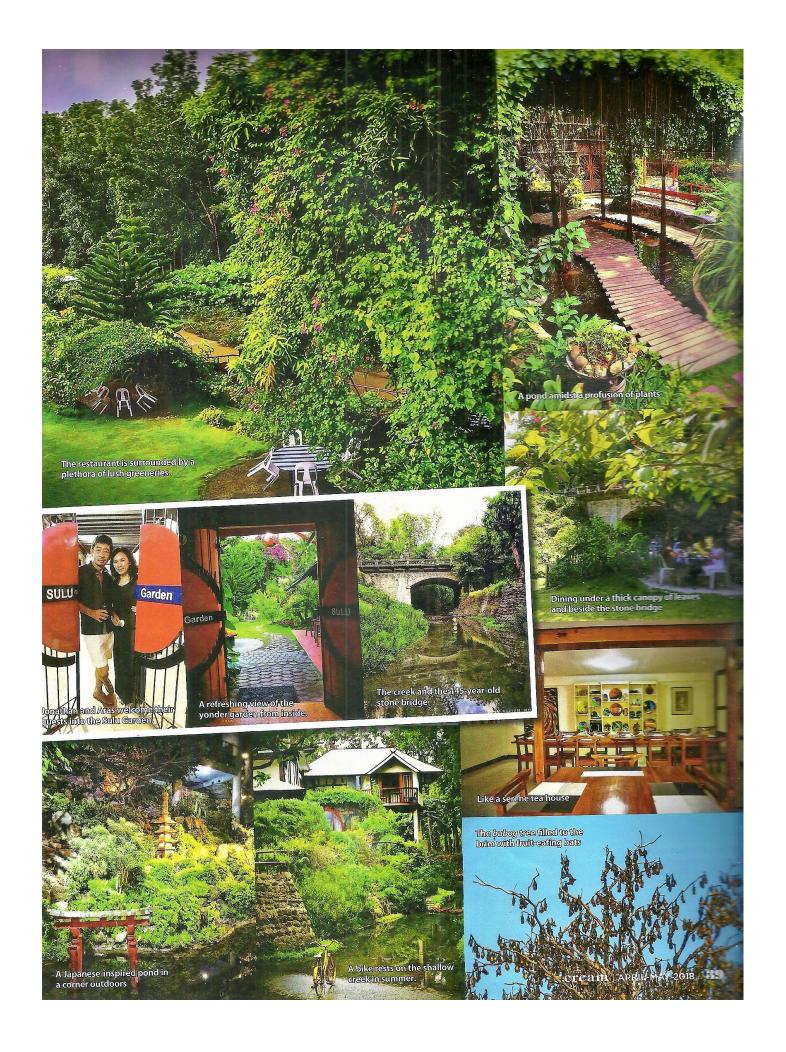
Meanwhile, between the thick forest and the garden restaurant is a creek that stretches to the Sulu Sea. In summer when the water bed dries up, an adventurous customer can cross the creek and hike up into the woods; during the rainy season when the tributary fills up, the daring can catch fish. Legend has it that Princess Olayra, riding on "dining salon with artificial chemy blus her golden ship, passes this body of water on trees, a floor-to-ceiling rock wall with

a full moon.

The creek and the restaurant are located below a busy national highway and a Spanish stone bridge built in 1873. The bridge, it is learned, is the last of the eight stone bridges that connected Miag-ao to the south and has been useful since the Spanish era. It is a few paces away from the entrar UP in the Visayas, Miag-ao Campus. As your eyes scan the bridge when dining all fresco at Sulu Garden Restaurant, never forget that this solid structure is 145-years-old.

And then everyday at dusk, stunning sight unfolds. More than 8,000 fruiteating bats (small island flying foxes) fly above the garden restaurant, having left a bubog tree where they roost behind the town's m hall. Without fail at twilight time these nocturnal mammals move en masse to the mountains of Antique. There will al be something new, strange but interest to discover and learn in the countryside about order in the diversity of nature. God's creation, and folktales that never die.

What's in store inside the resta The white-and-red-colored Sulu Ga Restaurant offers another set of enne indoors, like a Japanese Zen garden ambi One discovers a spacious, high-ceilinged



exterfall gently cascading over the rocks and greeneries, a row of bamboos stretching and to the ceiling, and a wide pond there tiny fishes gently nip on the restaurant towers' toes submerged in water. It's a sothing way to pass the time.

Over animated conversations during a speak. Spanish, French or Italian music in the may be heard, subtly setting the mood the day. Expats from Asia, Europe and the who have concerns in Miag-ao and nearby love to converge in this dining area for the day fun and camaraderie.

An air-conditioned room — much maler in size and with charming oldmaler in size and with charming oldmaler windows overlooking the bucolic are outdoors — is just across the salon. The conversations are suggested here are also and chairs are arranged close the others. This enclosed corner of are granted as a private tea room with a beautiful of brightly painted glass are cabinet created by Sulu's

Sell further on from the salon s another unique room—Sulu's Art Ballery. It pays tribute to Miag-ao. The centers of attraction are two tables that contain vignettes of we's rich historical past impressively dioramas: from the Spanish and on to the Philippine-American The countless miniature costumed s and some structures like Miag-ao h matiwe houses, boats, coconut are made in a workshop within staurant. They are based on historical - A comprehensive summary of the may be read on the wall. A piece of The dioramas are meant to be looked

The most you must be keenly curious and engine to ask. Who is the genius behind the manning countryside destination?

architect of the ever-evolving Sulu Garden Restaurant is Jonathan Matias, a native of Imus, Cavite, who was first attracted to Miag-ao's sunset, history and serenity in 1995 before deciding to stay around much longer. He bought a parcel of land in 1997 where the restaurant now stands.

"It was a swampy lan'd with an abandoned bakery building from the 1980's and an adjacent, hidden, historically-unknownstone



bridge," he said. Local folklores describe Sulu's location as the most enchanted place in Miag-ao.

His young Antiqueña wife, Aras, describes him perfectly: one who speaks like an American but works like a Japanese. True, Jonathan is a versatile innovator and trailblazer. "When I was young I thought I can change the world. Now, I just wish to make an impact in a much smaller world around

me," he said.

He is a man with many impressive attributes, past.present.future. He is a product of the New York University; once a 40+years resident of the Big Apple; an ex-soldier in the US Army when he was young; an extensive world traveler; a biologist for life; founder and owner of a biomedical research company; a restaurateur; a cultivated man fascinated with antiquities, culture, history, and literature, among other non-science-related intellectual pursuits; and a renaissance man who seeks to revive love and respect for nature, the arts, heritage and the past.

More than four decades ago, lonathan worked in a New Yorkbased science-related research foundation. He rose to become its highest-ranking biologist and by 1990 established his own research company. Today, the latter's research projects are located worldwide with country managers looking after project operations and continuity. Thanks to speedy modern communications and technology, he monitors their status and progress right in the four corners of his den in Miag-ao. Incidentally, Jonathan and his wife live in the mezzanine floor of the garden restaurant.

Was he dead serious when he said he has a seven-year itch? Meaning, he needs to move to another country after staying for seven long years in one place. At the moment his sights are set on an island in Greece, or maybe in Bhutan, places that are less-travelled, one would think.

Perhaps, this might all be wishful thinking because Jonathan has big plans for his restaurant's continuing growth and progress. A major one is to make Sulu Garden Restaurant a vibrant venue for artists from here and abroad, where they can mix and mingle over food, music, nature and collaborative interactions, the result of which will, who knows, create a one-of-a-kind visual art gallery someday.

How will he go about it, what fruits will it bear, what will the gallery look like are areas of concern everyone who has encountered this enigmatic, unpretentious guy is excited to know about. After all, Jonathan has always done his stuff extraordinarily. The guy is absolutely a cut above the rest.

