



LUNTIANG REPUBLIKA

ECOFARMS

a sustainable way of farming



Lunti-ang Republika Ecofarms

is an organic farm nestled in the highlands of Alfonso, Cavite located just an hour or so south of Metro Manila. The farm is a short drive from the scenic Tagaytay. It is bounded by the Catmon River which runs alongside the property. On some cold mornings, mists shroud the place transforming the landscape to a mystical-like place. Steady gusts of wind throughout the day creates a symphony of leaves and branches rustling in the background while providing a soothing and relaxing relief to weary bodies and tired souls.



How to Get There

From Tagaytay – Nasugbu Highway (coming from Sta. Rosa or Aguinaldo Hi-way)

- Last landmark is Residence Inn Zoo to your left
- Turn right to Alfonso Arch and take Luksuhin – Mangas Road (5.3 km.)
- Follow the road and go straight until you reach the town proper and you will pass by the Church and Municipal Hall (to your left)
- From Mabini St. (600 m.) you will reach a dead-end, turn left to Avinante St. (58 m.)
- Make a right on the next corner, Rizal St. (280 m.)
- Go straight and you will see Taywanak Arch of Alfonso-Maragondon Road, Taywanak Ilaya 500m to your left is Camp Benjamin
- Another 1 km. to your right, you will see sign of Lunti-ang Republika Ecofarms and Bab's Farms, turn right
- Go straight, then turn left (rough road). Straight ahead until you reach the farm at the end of the dirt road



Reminders to Our Guests

We do our best to **CARE** for the environment so we impose on our visitors that they **DO NOT LITTER** (please bring home your trash). **SMOKING** is **BAD** for your health and those around us so we strongly discourage it. As a safety measure, stay away from **COCONUT** trees. Have **FUN** and **ENJOY**.

Activities

Guided Farmtour.. Animal Feeding.. Catmon River Trekking/Swimming.. Orientation on Organic Farming.. Gardening Experience.. Carabao/Horse Ride.. Vegetables Pick-and-Pay.. Bonfire.. Biking..Picnic.. Bird Watching.. Simply Relax..



Products

Ginataang Laing.. Ginataang Santol.. Tuyo in Olive Oil.. Sardines in Olive Oil.. Bangus in Olive Oil.. Healthy Eight Herbs.. Chili-Garlic Paste.. Stingless Bees HONEY.. Powdered Guyabano Leaves, Malungay Leaves and Turmeric.. Coconut Sap SUGAR.. Coconut Liquid AMINOS.. Coconut Nectar SYRUP.. Coconut JAM.. Lavender, Eucalyptus, Chamomile, Peppermint, Massage Oils.. Cacao Tablea.. Dried Peppercorns (Paminta).. Blue Ternatea Seeds.. Dried Ashitaba Leaves Tea. Roasted Organic Coffee Beans. Native Lechon Paksiw.. Vegetables in Season.. Potted Herbs and Spices.. Fruit Tree Seedlings.. Forage Crops (Madre de Agua, Trichantera, Talinum, Mulberry).. Ornamentals

Lunti-ang Republika Ecofarms

Taywanak Ilaya, Alfonso, Cavite
Philippines

+63 917 327 0324

www.lunti-angrepublika.com



About Us

The story of Luntiung Republika Ecofarms started in July of 2011 when what seemed to be providence, an opportunity presented itself when a close friend invited us to acquire a small patch of land. After years of looking, we finally found what we had in mind.

While we retained most of the natural features of the land, we built living spaces that will make the stay at the farm more comfortable. We have added structures and accommodations that are modest but cozy.

The farm is still a work in progress but is slowly transforming into what we envision it to be. We would like to think that we are artists and the farmscape is our canvas.



Rates and Packages

day tour rates and inclusions

P600/ person for adults
 P480/ senior citizen
 P400/ child (3 yrs old to 12 years old)
 P100/ kid (less than 3 years old)

food for lunch or dinner (3 main dishes of either pork, fish, chicken and beef plus vegetables) includes a choice of the following:

- soup (a choice of sinigang na baboy/baka, nilagang baka, tinolang manok)
- Beefsteak/ sinaing na tulingan/ pork igado/menudo
- vegetables (pakbet sauteed in our special alamang, kangkong with tofu, steamed okra-talong-sitaw-kamote tops)
- salad greens (romaine, arugula, carrots, cucumber, tomatoes, etc) with coconut aminos, vinegar, spices and olive oil dressing
- special ginataang laing/ ginisang ubod ng niyog or lumpiang ubod
- inihaw na liempo (pork belly)/ adobong liempo with native eggs
- buco pandan dessert/ ginataang bilo-bilo/palitaw/champorado

note: to cover the costs of hosting, we will only accept reservations for a minimum total of 10 adults (may be from different groups as long as it adds up to a total of 10 persons)

another option is to pay the minimum fee of P6,000 for a group of less than 10 adults



Rates and Packages

overnight rates and inclusions

Buffet meals which include lunch, 2 snacks dinner and breakfast the following day

P1,600/ person for adults
 P1,280/ senior citizen
 P1,000/ child (3 yrs old to 12 years old)
 P200/ kid (less than 3 years old)

breakfast (3 main dishes):

- fried, scrambled or boiled native eggs
- daing na babad (galunggong)/ bangus na dinaing
- homemade longanisa/ tosino/ beef tapa
- brewed coffee

activities are the same with the day tour but we will set up a bonfire at nighttime where you can have *hotdogs and marshmallows, tea and coffee

Lechon sa Pugon

our special "lechon sa pugon" can also be pre-ordered

10 kgs -12 kgs liveweight = P4,500
 >12 kgs -16 kgs liveweight = P5,000
 >16 kgs -20 kgs liveweight = P6,500 >20 kgs liveweight is P6,500 plus P200/kg liveweight (limit is only at about 25 kgs liveweight due to size of our oven)



Spa Rates

Full Body/Foot Massage with your choice of aromatic massage oils (chamomile, peppermint, eucalyptus) (P500 per hour only)