



tapenade

**GROUP DINING
MENU**

SET A

PHP 9,500 good for 10 persons

GET STARTED

STONE-BAKED FETA CHEESE

Sun-dried tomatoes, capers, Greek Metaxa brandy and honey

GAMBAS A LA BRAVA

Sweet shrimp sautéed with garlic, brandy and spicy Spanish paprika sauce

ALMEJAS CON CHORIZO

Fresh clams braised in white wine with spicy Spanish chorizo and fresh herbs

MEDITERRANEAN SALAD

GREEK SALAD

Kalamata olives, tomatoes, cucumber, feta cheese, and oregano vinaigrette

PIZZAS

SALUMI

Italian guanciale, fennel sausage, bacon, salsiccia piccante, and mozzarella

SLOW-ROASTED MUSHROOMS

Sweet garlic purée, fontina, Taleggio cheese

MARGHERITA

Mozzarella, tomatoes and basil

PASTAS

LINGUINE AL NERO

Squid ink pasta, garlic baby shrimp, Chilean mussels, snapper, clams, cherry tomatoes and basil

RAVIOLI DI BRASATO

Slow-braised U.S. beef short ribs, tomato, basil and parmesan

CREAMY PENNE RIGATE

Prosciutto ham and fresh arugula

DESSERT

TURKISH BAKLAVA

Chopped pistachios, walnuts, almonds, aromatic spices, and phyllo pastry

MASCARPONE CUSTARD PIE

Caramelized oranges and vanilla ice cream

STRAWBERRY SORBET OR CHOCOLATE ICE CREAM

 SIGNATURE DISH

 LACTO-OVO VEGETARIAN

 CONTAINS PORK

Prices are inclusive of VAT and subject to 10% service charge.
Not all ingredients are listed in the menu. Please inform your waiter of any dietary restrictions.

SET B

PHP 12,000 good for 10 persons

GET STARTED

CROQUETAS DE POLLO Y TRUFA

Roast chicken, ham and black truffle croquette

TORTILLA MENORQUINA

Classic tortilla de patatas with "Sobrasada de Menorca"

PATATAS BRAVAS

Crispy potato wedges, spicy salt and paprika,
Fresh clams braised in white wine with spicy Spanish chorizo and fresh herbs

MEDITERRANEAN SALAD

GREEK SALAD

Kalamata olives, tomatoes, cucumber, feta cheese, oregano vinaigrette

MAIN PLATES

MEDITERRANEAN BEEF KEBAB

Aromatic basmati rice with cashew, raisins,
eggplant, and cilantro

PAN-ROASTED SNAPPER FILLET

Sicilian sundried tomato pesto,
spinach and crispy chickpeas

BABY BACK RIBS DIAVOLA

Sweet and spicy Calabrian glaze,
grilled corn, and scallions

PASTAS

PENNE AL TELEFONO

Cherry tomato sauce, fresh Italian mozzarella,
and torn basil

TAGLIATELLE AL FUNGHI

Creamy portabella, shiitake, and oyster
mushroom sauce

LASAGNA AL FORNO

Old-fashioned ragu bolognese and
creamy besciamella

DESSERT

GIANDUJA

Chocolate-hazelnut mousse, crunchy praline,
and salted caramel banana

SESAME CREMA CATALANA

Tahini custard, sugar crust, and sesame cookies

MANGO SORBET OR TIRAMISU ICE CREAM

 SIGNATURE DISH

 LACTO-OVO VEGETARIAN

 CONTAINS PORK

Prices are inclusive of VAT and subject to 10% service charge.
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SET C

PHP 13,000 good for 10 persons

GET STARTED

ARANCINI DI BRASATO

Crispy beef and saffron rice fritters with garlic mayonaise

MUSHROOMS, HAM & EGGS

Gently cooked mushrooms with prosciutto ham, quail eggs, and a dash of truffle oil

ANGRY MUSSELS WITH CHORIZO & TOAST

Braised Chilean mussels with chorizo and tomato broth served over grilled homemade ciabatta

MEDITERRANEAN SALAD

GREEK SALAD

Kalamata olives, tomatoes, cucumber, feta cheese, and oregano vinaigrette

RICE HARVEST

SEAFOOD PAELLA

Shrimps, squid, mussels, clam, and Mahi Mahi fillet

Please allow 20 minutes

Good for two

ROASTED TOMATO AND MOZZARELLA RISOTTO

Cherry tomatoes and fresh herbs

MAIN PLATES

BISTECCA ALLA FIORENTINA (700G)

Grilled asparagus, potatoes "limonata", roasted mushrooms, tomatoes and garlic

Good to share

CALLOS A LA MADRILEÑA

Gently stewed with Spanish chorizo, bell peppers, and garbanzos

DESSERT

MANCHEGO CHEESECAKE

Fresh berries and coulis

TIRAMISU

Sweet Italian mascarpone, espresso ladyfingers, and amaretti cookie

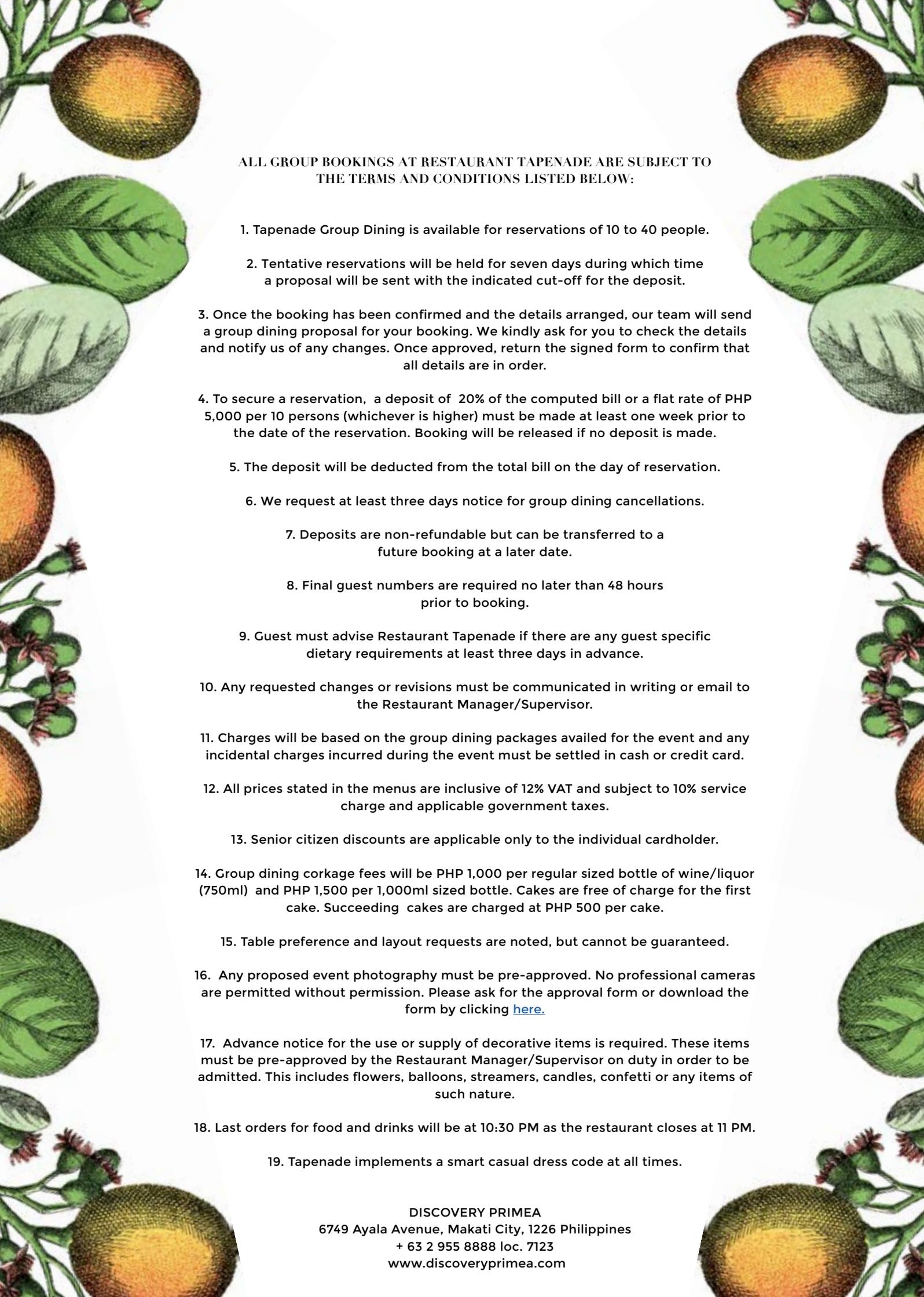
BRIOCHE OR VANILLA ICE CREAM

 SIGNATURE DISH

 LACTO-OVO VEGETARIAN

 CONTAINS PORK

Prices are inclusive of VAT and subject to 10% service charge.
Not all ingredients are listed in the menu. Please inform your waiter of any dietary restrictions.



ALL GROUP BOOKINGS AT RESTAURANT TAPENADE ARE SUBJECT TO
THE TERMS AND CONDITIONS LISTED BELOW:

1. Tapenade Group Dining is available for reservations of 10 to 40 people.
2. Tentative reservations will be held for seven days during which time a proposal will be sent with the indicated cut-off for the deposit.
3. Once the booking has been confirmed and the details arranged, our team will send a group dining proposal for your booking. We kindly ask for you to check the details and notify us of any changes. Once approved, return the signed form to confirm that all details are in order.
4. To secure a reservation, a deposit of 20% of the computed bill or a flat rate of PHP 5,000 per 10 persons (whichever is higher) must be made at least one week prior to the date of the reservation. Booking will be released if no deposit is made.
5. The deposit will be deducted from the total bill on the day of reservation.
6. We request at least three days notice for group dining cancellations.
7. Deposits are non-refundable but can be transferred to a future booking at a later date.
8. Final guest numbers are required no later than 48 hours prior to booking.
9. Guest must advise Restaurant Tapenade if there are any guest specific dietary requirements at least three days in advance.
10. Any requested changes or revisions must be communicated in writing or email to the Restaurant Manager/Supervisor.
11. Charges will be based on the group dining packages available for the event and any incidental charges incurred during the event must be settled in cash or credit card.
12. All prices stated in the menus are inclusive of 12% VAT and subject to 10% service charge and applicable government taxes.
13. Senior citizen discounts are applicable only to the individual cardholder.
14. Group dining corkage fees will be PHP 1,000 per regular sized bottle of wine/liquor (750ml) and PHP 1,500 per 1,000ml sized bottle. Cakes are free of charge for the first cake. Succeeding cakes are charged at PHP 500 per cake.
15. Table preference and layout requests are noted, but cannot be guaranteed.
16. Any proposed event photography must be pre-approved. No professional cameras are permitted without permission. Please ask for the approval form or download the form by clicking [here](#).
17. Advance notice for the use or supply of decorative items is required. These items must be pre-approved by the Restaurant Manager/Supervisor on duty in order to be admitted. This includes flowers, balloons, streamers, candles, confetti or any items of such nature.
18. Last orders for food and drinks will be at 10:30 PM as the restaurant closes at 11 PM.
19. Tapenade implements a smart casual dress code at all times.