

CHEF FRANCIS TOLENTINO HAS ALWAYS BEEN PASSIONATE ABOUT SHOWCASING INGREDIENTS FROM THE PHILIPPINES. AT TAUPE, HE ELEVATES THESE LOCAL TREASURES INTO AN ART FORM – BLENDING THEM WITH GLOBAL INGREDIENTS HE MOST ENJOYS EATING AND COOKING WITH TO CREATE HIS CULINARY MASTERPIECE. EACH DISH HERE IS NOT JUST A MEAL, BUT A DELICIOUS FLIRTATION OF FLAVORS, STYLISHLY SERVED TO PERFECTION.

OUR SIGNATURE TASTING MENU IS A SEDUCTIVE JOURNEY - TEASING YOUR PALATE FROM THE ALLURING FIRST APPETIZER TO THE CLIMACTIC, BLISSFUL DESSERT.

SIGNATURE TASTING MENU

8-COURSE MENU P5,000

10-COURSE MENU P6,000

OPTIONAL
COCKTAIL PAIRING
P1,900

PER PERSON
INCLUSIVE OF 12% VAT
EXCLUSIVE OF 10% SC

BLUE CRABS, BURNT COCONUT, SHISO LEAVES

PATEROS ORGANIC EGG, MANILA CLAMS, DAVAO POMELO

AKLAN OYSTER, OSCIÈTRE CAVIAR, CELERIAC, OYSTER MUSHROOM, FRESH WHITE TRUFFLE

APAHAP, MANGOSTEEN GRANITA, COCONUT FOAM

ROXAS TIGER PRAWN, CARABAO'S MILK RICOTTA, PICKLED KATURAY, BISQUE

KAMIAS, SRF KUROBOTA BELLY, BATWAN, BLACK GARLIC, CRISPY KALE

BONTOC POTATO, ANGUS RIB EYE, KARAMISO RICE

LONGAN, JASMINE TEA, COCONUT, HONEYDEW

LATIK, BLACK RICE, CARABAO'S MILK, GRUYERE

SOUTH COTABATO
CHOCOLATE, HOKKAIDO
MILK, MADAGASCAR
VANILLA BEAN, TAPUY

CHEF FRANCIS TOLENTINO HAS ALWAYS BEEN PASSIONATE ABOUT SHOWCASING INGREDIENTS FROM THE PHILIPPINES. AT TAUPE, HE ELEVATES THESE LOCAL TREASURES INTO AN ART FORM -BLENDING THEM WITH GLOBAL INGREDIENTS HE MOST ENJOYS EATING AND COOKING WITH TO CREATE HIS CULINARY MASTERPIECE. EACH DISH HERE IS NOT JUST A MEAL, BUT A DELICIOUS FLIRTATION OF FLAVORS, STYLISHLY SERVED TO PERFECTION.

OUR SIGNATURE TASTING MENU IS A SEDUCTIVE JOURNEY - TEASING YOUR PALATE FROM THE ALLURING FIRST APPETIZER TO THE CLIMACTIC, BLISSFUL DESSERT.



FRIED SHISO
CEBU BLUE CRAB



CUSTARD MANILA CLAMS



TART AKLAN OYSTER



CEVICHE APAHAP



BUTTER POACHED
ROXAS TIGER PRAWN



36HR KUROBOTA



ANGUS RIB EYE



HONEYDEW LONGAN LATIK



BLACK RICE CARABAO'S MILK



CACAO BEAN SOUTH COTABATO CHOCOLATE

