



The Orchard Golf & Country Club

LA PARILLA & TAVERNA VERDE

**EXCLUSIVE USE OF LA PARILLA OR TAVERNA VERDE
GOOD FOR UP TO 20 PAX
PHP25,000**

(Note: Additional Php1,000 per person in excess of 20 pax)

Maximum of 40 pax

Choice of Mini Buffet or Family-Style Setup

A 50% down payment is required to confirm the reservation,
payable via cash, credit card, or bank deposit.

Inclusions:

- Complimentary exclusive use of the restaurant for four (4) hours
(Note: Php2,000 per hour extension fee shall apply in excess of four hours)
- Complimentary use of TV
- Complimentary use of fender sound system with karaoke
- Free Wi-Fi access
- Free use of Parking

***Prices are inclusive of 12% VAT
Subject to change without prior notice
As of January 2026***

For inquiries or reservations, please contact the
Marketing office Phone: (02) 8982-2000 loc. 2430 / (046) 416-5931 loc. 2430
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Mobile: 0917-571-2986



The Orchard Golf & Country Club

LA PARILLA & TAVERNA VERDE

FILIPINO MENU 1

SOUP

HALAAN TINOLA

Simmered baby clams in ginger, garlic, lemongrass with moringa leaves

MAIN COURSE

CHEF SIGNATURE GARLIC CHICKEN

Slow-cooked in herb and local spices, fried, topped with garlic sauce

CRISPY PORK KARE-KARE

Crisp pork belly cutlet, topped with peanut sauce with vegetable and shrimp paste

GINATAANG YELLOWFIN TUNA

Simmered in flavorful coconut cream sauce with chili and eggplant

PANCIT CANTON GISADO

Stir-fried with vegetable

GULAY PINAKBET

Mixed local vegetable ragout sauteed shrimp paste

PLAIN RICE

DESSERT

Turrón de saba

Cassava cake

BEVERAGE

One round of iced tea

FILIPINO MENU 2

SOUP

SINAMPALUKANG MANOK

Chicken soup soured with tamarind with vegetable

MAIN COURSE

PATA HUMBA

Braised pork knuckle · palm sugar · soy · infused with garlic · bay leaf · banana blossom

CHICKEN INASAL

Marinated in lemongrass, annatto oil garlic and calamansi, finished with citrus-savory glaze

PINAPUTOK NA BANGUS

Baked Milkfish Stuffed with tomato, onion, garlic and leeks

PANCIT PALABOK

Rice noodles topped with savory garlic sauce, shrimp, pork, boiled egg, & crunchy chicharrón, finished with a sprinkle of green onions

GINATAANG LAING

Slow-simmered taro leaves in rich coconut cream, with chilies, garlic, and shrimp paste

PLAIN RICE

DESSERT

Fresh fruits

Sapin-sapin

BEVERAGE

One round of iced tea

FILIPINO MENU 3

SOUP

BEEF KANSI

Ilonggo-style beef soup with beef simmered in a mildly sour broth, with local citrus and spices

MAIN COURSE

LECHON KAWALI

Slow-cooked pork belly, deep-fried until golden and. Served with a liver sauce or spiced vinegar

INIHAW NA YELLOWFIN TUNA

Char-Grilled yellowfin tuna with a light citrus-garlic marinade

ADOBONG MANOK SA GATA

Chicken simmered in classic adobo seasonings enriched with coconut milk

MIXED PANCIT

Stir-fried mixed noodles with meats and vegetables in a savory Filipino-style sauce

TORTANG TALONG

Broiled eggplant omelet

PLAIN RICE

DESSERT

Leche Flan

Fresh fruits

BEVERAGE

One round of iced tea



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ASIAN MENU 1

SOUP

CHINESE CORN SOUP

With egg drop soup infused with sesame oil

MAIN COURSE

HONEY-GINGER CHICKEN

Tender chicken glazed with a sweet and zesty honey-ginger sauce

BEEF RENDANG

Slow-cooked beef in a rich, fragrant coconut and spice sauce, Indonesian flavors

STEAMED FISH WITH SOY-GARLIC

Fresh fish steamed to perfection, topped with a savory soy-garlic sauce and aromatic herbs

PHAD THAI NOODLES

Stir-fried noodle dish made with rice noodles, fresh vegetables, chicken, or tofu. Tossed in a savory-sweet tamarind sauce, finished with crushed peanuts, fresh lime, and aromatic herbs

CHAPSUEY WITH QUAIL EGG

Stir fry vegetable with quail egg

PLAIN RICE

DESSERT

Fresh fruits
Mandarin cake

BEVERAGE

One round of iced tea

ASIAN MENU 2

SOUP

MISU SOUP

Traditional Japanese soup with savory miso broth, tofu cubes, and seaweed

MAIN COURSE

GALBI JJIM

Braised beef in sweet soy sauce with chili paste
GRILLED CHICKEN IN SATAY SAUCE
Marinated chicken grilled to perfection, served with a rich and creamy peanut satay sauce

FISH TEPPANYAKI

On bed of sauteed mixed vegetable

JAPCHAE NOODLES

Stir-fried glass noodles with vegetables and a savory-sweet soy sesame sauce

MIXED VEGETABLE

Stewed in sweet Korean sauce

PLAIN RICE

DESSERT

Fresh fruits
Mango tapioca pudding

BEVERAGE

One round of iced tea

ASIAN MENU 3

SOUP

KIMCHEE NOODLE SOUP

Spicy and tangy Korean stew with kimchi, tofu or pork, and vegetables in a savory broth

MAIN COURSE

RED CURRY CHICKEN

Tender chicken in a creamy, spicy red curry sauce with coconut milk and aromatic Thai spices

GRILLED PORK BULGUGI

Marinated pork grilled to perfection with a sweet and savory Korean glaze

FRIED FISH

In sweet-chili sauce

VEGETABLE CHOW MIEN

Wok-tossed noodles with fresh vegetables in a savory soy-based sauce

MONGOLIAN FRIED RICE

DESSERT

Sesame seeds ball
Fresh fruits

BEVERAGE

One round of iced tea



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LA PARILLA & TAVERNA VERDE

INTERNATIONAL WESTERN MENU 1

SOUP

CORN CHOWDER SOUP

With bread rolls

MAIN COURSE

GRILLED MEXICAN CHICKEN

With tomato salsa

BEEF POT ROAST

Slow-cooked beef simmered to perfection with a rich, savory gravy. Infused with aromatic herbs

SEAFOOD AU GRATIN

Fresh seafood baked in a creamy cheese sauce with a golden, crispy topping

SPAGHETTI AGLIO OLIO

Infused with basil pesto

ROASTED POTATO AND VEGETABLE

PLAIN RICE

DESSERT

Fresh Fruits

Chocolate moist cake

BEVERAGE

One round of iced tea

INTERNATIONAL WESTERN MENU 2

SOUP

ITALIAN MINISTRONE SOUP

Bread & butter

MAIN COURSE

HONEY-BOURBON PORK

Caramelized pork glazed with honey and bourbon, rich, sweet, and packed with flavor

GRILLED CHICKEN FORESTER

In wild mushroom sauce and herbs

AMERICAN FISH & CHIPS

With crisp potato and mustard dip

SEAFOOD LIGUINE PASTA

In garlic-olive oil with parmesan

MIXED VEGETABLE & POTATO

Tossed in Cajun butter

PLAIN RICE

DESSERT

Fresh fruits

Caramel bread pudding

BEVERAGE

One round of iced tea