



10th Anniversary Tapas Menu

10 COURSE – \$37++ PER GUEST (MIN 4 PAX)

BY CHEF WEI HAN

Appetisers

La Taperia sandwich (Serrano ham, onion, cheese and cristal bread from Spain)

Fried manchego cheese, arugula salad and pine nuts

Piquillo pepper stuffed with tuna & anchovy remoulade

Cold tomato cream soup from Andalucía sprinkled with chopped vegetables & hard-boiled egg

Crispy baby squid cooked in squid ink served with garlic mayonnaise

Croquette of suckling pig bechamel & Jamón Ibérico

Fried egg with Ibérico chorizo, piquillo red pepper, mushrooms & straw potato

Mains

Soupy seafood saffron rice with green peas, crab meat, and Venus clams

Chorizo sausage paella with melted cheese

Dessert

Churros with home-made chocolate sauce



PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES