



FACT SHEET

Concept	Spanish La Tapería aims to offer a holistic dining experience with authentic Spanish signatures, affordable drinks and spirited Spanish atmosphere. For a breath of fresh air, large bustling groups can kickback on the outdoor balcony with a long communal bar-table accommodating up to 20 guests – where they can nibble late-night tapas over a good drink under dim yellow lights.
Cuisine	Chefs interpretation of Spanish classics ranging from tapas to paellas, made with a wide range of ingredients flown in from Spain.
Location	Orchard Road, in the heart of the shopping district. The restaurant is located on level 2, overlooking the roadside (directly opposite Pacific Plaza).
Address	1 Scotts Road #02-10/11, Shaw Centre Singapore 228208
Website/Social Media	www.lataperia.com.sg www.facebook.com/lataperiaSG www.instagram.com/lataperia_sg
Reservations	Telephone: (65) 6737 8336
Management	Manager: William Cheng
Culinary Team	Head Chef: Ng Wei Han
Signature Dishes	Piquillo peppers stuffed with tuna and anchovy remoulade Grilled lamb rib confit glazed with honey mustard Lobster paella Chocolate marquise topped with baked almond praline
Wines	La Tapería boasts the largest Spanish wine collection in any local restaurant, on top of a plethora of Glendronach single cask whiskies aged in the best Spanish Oloroso casks. Spanish gems reign from Vega Sicilia, one of the most prestigious wine estates. Wine epicures can relish prized labels like 2008 Vega Sicilia Valbuena 5º Ano and 2003 Vega Sicilia, Unico Reserva, while those with sweeter palates sip on a fruity Sangria Tinto/Blanco along the bar-counter.
Seating Capacity	Total: 58 Outdoor balcony: 20 Private dining table: 8 Bar: 6 Semi-open kitchen area: 24

Opening Hours

Open Daily

Lunch

12.00pm to 3.00pm (last order 2.00pm)

Dinner

6.30pm to 11.00pm (last order 10.00pm)

Dress Code

Smart-casual

Prices

Lunch

3-course set lunch menu at \$38++

Dinner

\$70-100++/average per pax

Corkage

\$45++ per bottle

1 for 1 policy (Waiver of corkage fee for 1 bottle for every bottle purchased)

Last updated May 2018