



La Tapería by Les Amis Group

Late night booze and Spanish fare tucked away in Orchard Road

Spanish cuisine is no foreign flavor to our city of perennial foodies but if you think you've had a taste of Spain worth ticking off your bucket list, try La Tapería by award winning Les Amis Group in Shaw Centre. Shoving aside gimmicks and celebrity chefs, this intimate Spanish nook opened late October 2014 is sharpening their knives to bring a wider repertoire to fill the market.

With the team led by manager Javier Ordas, La Tapería is focused on offering a holistic dining experience with Spanish signatures, affordable booze, a curated genre of music and late closure. It will boast 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. At the helm of the kitchen, Ng Wei Han and Dalton Fong, formerly from the group's Au Jardin and Bistro Du Vin respectively, are injecting their flare of cooking styles to whip up a range of Spanish signatures suited for local palates.

Perched one level above the Group's stretch of restaurants along the quaint corner street of Shaw Centre, this charming nook overlooks the roadside from the outdoor balcony, while its indoor façade recreates a traditional Spanish home with iron rods that give a peek into the private dining table through curved windows.

For the bona fide Spaniard vibe, spirited Spanish tunes enliven the palette of moody browns and mossy greens sprawled with delicate hand-painted terracotta tiles grooved into the furnishings. Turn-of-the-century posters are framed on the walls encircling dark green button-down sofas and marble tops, while clusters of exuberant lamps handmade by Eperara-Siapidara weavers in Colombia drooped above the tables add a dim glow. These lamps were part of project PET LAMP which started in Spain in 2011 to encourage designers to make beautiful objects using plastic bottles so they don't end up in a landfill.

The convivial dining space offers a maximum seating capacity of 58. For a breath of fresh air, large bustling groups can kickback in an outdoor balcony with a long communal bar-table fitting for up to 20 guests – where they can nibble late-night tapas over a good drink under dim yellow lights. The private dining table and bar-counter accommodates 8 and 6 guests respectively, while the semi-open kitchen area has room for another 24. This area gives guests an intimate peek of the food preparation process behind textured matte swivel windows, obscuring all faces for the hands of the chefs.

Tapas signatures include piquillo peppers stuffed with tuna and anchovy remoulade, \$16 and grilled lamb rib confit glazed with honey mustard, \$24. For the mains, dig into the succulent lobster paella, \$66 (feeds 2), before wrapping up the meal with a refreshing goat milk ice cream with frozen raspberry coulis, \$12, or the chocolate marquise topped with baked almond praline, \$14.

Being part of the award-winning Les Amis with sister company Vinum Fine Wines merchant, La Tapería will also boast exclusive Spanish gems reigning from Vega Sicilia - one of the top 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 cocktails like the El Matador or Sangria Tinto/Blanco along the bar-counter.

With La Tapería's unexpected ambience and offerings tucked away in the heart of town, a late-night drink and nibble with old chums could be taken to a whole new level.

La Tapería is located at:
1 Scotts Road, #02-10/11 Singapore 228 208

RESERVATION

Hotline: 6737 8336

Email: lataperia@lesamis.com.sg

OPENING HOURS

Lunch

Daily

12.00pm to 3.00pm (last order 2.00pm)

Dinner

Sunday-Wednesday

6.30pm to 11.00pm (last order 10.00pm)

Thursday-Saturday & PH Eve

6.30pm to 1.00am

(last order for a la carte is 10.00pm, tapas 12.00am)

Website:

<http://www.lataperia.com.sg/>

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For print, radio and TV (media) enquiries, please contact

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