

## *An Invitation*

Tapas literally means 'cover' or 'lid'

The legend goes there was once a king who was ill and his diet only allow the consumption of sipping red wine and little portions of food.

He recovered from his illness and he declared no place within his kingdom can serve wine without a little bite to eat. We are happy the king was ill or else this lovely tradition would not come about.

The foods that were served in little plates would go on top of the wine glasses for bill accounting. The inn-keeper would count the number of little plates and determine the bill amount. It was friendly, amiable and totally chaotic when customers sneaked out without paying. That is when the pre-paid system was invented.

The simultaneous consumption of food and wine seems reasonable and attractive. The ingredients started with handy close by local foods. You would gather olives from the tree branches, put them together with some salt cured meat, or some thin slice of cheese on top of bread and thought it would be heaven. Desire will always win over reasons and soon this choice of food ingredients expand to include all different kind of spices and herbs, condiments and ligaments, chutney and jam, and any food that can reflect the local chefs' talent and perception of food.

We are clear about the importance of bread and wine in the essence of tapas and let us venture on a little journey of food appreciation.

Nowadays tapas almost includes all forms of appetizer, canapé, h'or deuvres, tasting menu and any kind of food that are small in size but let the savouring take over.

Our menu is a simple one but it does include choices that can represent food and wine matching, our interpretation of Spanish flavours, and a wonderful ambience for us to enjoy the evening.



Sangria

Focaccia herb bread

Condiments of  
Roasted peppers, anchovy tomato  
Marinated mushroom, olives,  
Mango salsa

Gazpacho

Manchego / Asiago  
Cheese and fruit plate

Salmon citrus floret  
Moules Spanish style  
Jamon Iberico/Prosciutto

Customized paella

Mango Mousse cake  
Coffee and tea