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Experience The Finest Spanish Flavours: “Eat Spain Drink Spain” Singapore 2024

This year's Eat Spain Drink Spain Singapore (ESDS) campaign highlights Restaurants from Spain (RFS) and top quality Spanish products from September to October 2024.

by Amy Van



During the month-long Eat Spain Drink Spain 2024 (ESDS) gastronomy campaign, there will be a host of bar and restaurant collaborations highlighting Spanish culinary delights. These will be presented through special menus and events in partnership with certified “Restaurants from Spain”.

Diners will have the chance to discover the vibrant flavours of Spain at 18 exceptional restaurants in Singapore. This period will be filled with exciting events that showcase the best of Spanish gastronomy. There will also be a series of tastings and dinner pairings for F&B professionals. Additionally, consumers can look forward to special promotions on Spanish food and wines at selected vinotecas and gourmet stores.



This celebration kicked off on 16 September at the new queic by Olivia at Scotts Square (B1-25). The event was graced by representatives from the Spanish Embassy who gave an overview of Spanish gastronomy's impact in Singapore.



queic is founded by the popular Olivia Restaurant & Lounge – most known for their signature cheesecake, which features a blue cheese-infused centre. During the event, guests had an exclusive tasting of Singapore's favourite Spanish cheesecake along with Spanish sparkling waters (distributed by The Water Sommelier) .

Here are some of the highlights to look out for from now until October 2024.

Spanish Paella & Sangria Weekends By Tapas 24

Head to Tapas 24 (The Quayside, 60 Robertson Quay, #01-04) to indulge in a special Paella and Sangria menu from Thursdays to Sundays (**3 – 6 October / 10 – 13 October**). Tapas 24 is the first Asian outpost of the iconic Barcelonian concept, created by Michelin-starred Chef Carles Abellán. Choose from three delicious paella options: Mar y Montaña – surf and turf with mixed seafood and chicken; Vegetariana – a vibrant medley of seasonal vegetables; and Arroz Negro – squid ink paella featuring cuttlefish.



Wine & Pintxo Night In Una At Alkaff Mansion With Tres Monos & Isle Grocer

On **4 October** (6pm to 9pm) immerse yourself in the flavours of Spain at an exclusive Wine & Pintxo Night, hosted in the atmospheric Vault of The Alkaff Mansion. The experience includes: 3 exquisite pintxos crafted by UNA, with a tasting of 6 premium Spanish Wines (\$55++ per person). Embark on a gastronomic adventure at this

standing event as you savour the perfect pairing of traditional Spanish pintxos and carefully selected wines. Collaborating partners, Isle Grocer, Tres Monos, and Juan Gil, have curated an outstanding selection of Spanish wines and products for the evening.

Celler Piñol Wine Dinner At Gaig With Monopole & Alfa Wines

Gaig (16 Stanley St) will present a special dinner menu paired with wines from the prestigious Celler Piñol Winery from D.O. Terra Alta on the evening of **4 October** (6pm to 9pm). The Celler Piñol Wine Dinner will consist of a five-course menu matched with five wines. Guests will indulge in an exceptional dining experience featuring carefully curated dishes that complement the bold and expressive flavours of Celler Piñol's wines.



Savour The Steak: Chuleton Edition At Pura Brasa With Meat Co

On **5 October** (12pm – 3pm), Pura Brasa (5 Wallich Street #01-16, Guoco Tower) will partner with Meat Co, a Singapore-based meat specialist team, to offer a special steak dish. Pura Brasa is a Spanish dining concept celebrated for its authentic wood-fired grilling techniques and bold, Mediterranean-inspired flavours. Specialising

in premium meats, seafood, and vegetables, the restaurant brings the rich culinary traditions of Spain to life through the art of open-flame cooking.



Quesos De H: Cheese, Ham And Olive Oil Tasting Discovery At Huber’s Butchery

Huber’s Butchery (22 Dempsey Rd) is hosting a cheese, ham and olive oil tasting on **5 October** (10.30am – 4pm). Quesos de Hualdo is a renowned cheese from Spain, celebrated for its exceptional quality and rich flavour. Crafted in the region of Castilla-La Mancha, this artisanal cheese is made from the milk of carefully selected sheep, giving it a distinct character. Its complex taste profile, often described as nutty and buttery, pairs beautifully with a variety of wines and accompaniments. With a commitment to traditional techniques and sustainable practices, Queso de Hualdo embodies the essence of Spanish cheesemaking.

Spanish Cooking Class At Huber’s Butchery

On **12 October** (10.30am – 1pm), Huber’s Butchery, is also holding an intimate hands-on Spanish cooking experience. Learn how to prepare authentic Spanish dishes, and enjoy your culinary creations after the class.

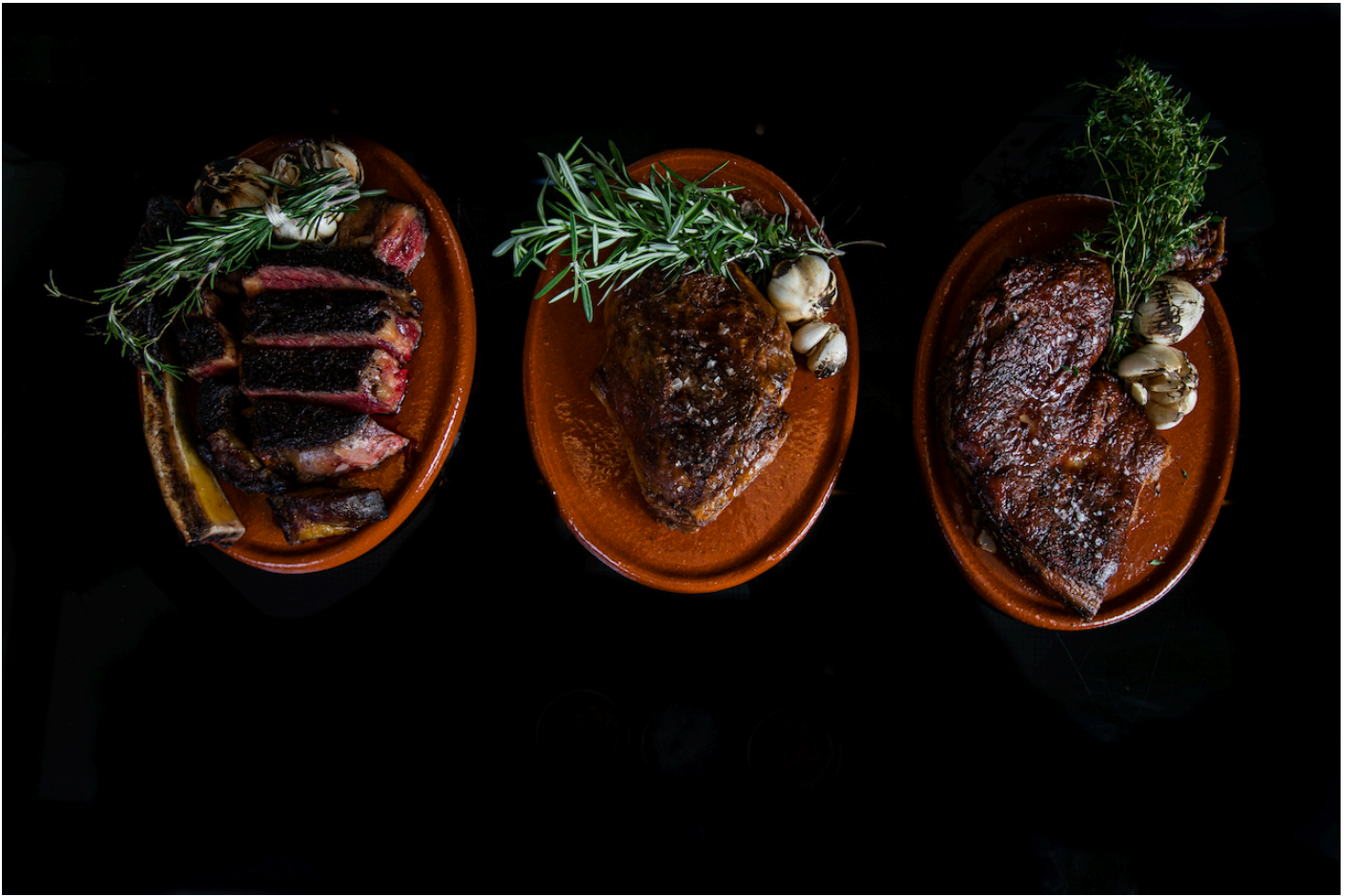
Lunch Fiesta At Olivia: Flavours Of Spain

From **1 to 14 October**, Olivia (55 Keong Saik Road, #01-03) will roll out a lunch time promotion. Tuck into Mushroom Croquettes; Bread with Tomato and Jamón Ibérico; Alaskan Salmon with Marconi almonds and piparras; Spicy Lamb ‘Albóndigas’; and Spanish ‘Torrija’ served with ice cream. The popular restaurant is also known for its exclusive wine list. For this promotion, wine partner Alfa Spanish Wines will offer a bottle of wine at just \$80.



Asador Pizza At L'antica Pizzeria Da Michele

Asador is a restaurant inspired by traditional Spanish food and cooking methods. It aims to offer guests a truly Spanish experience by cooking food in direct contact with the embers of a fire on a Basque-style grill. From **1 to 15 October** (12pm – 11pm), Asador (51 Joo Chiat Place) will be offering exclusive pizzas featuring anchovies and piquillo peppers from Ecolah.



Spanish Wine Fiesta At Movida

From now to **15 October** (12pm to 10pm) customers can indulge in premium Spanish wines and expertly crafted cocktails at the new MoVida (Raffles City, 252 North Bridge Rd, #03-43). Enjoy selected wines available by the glass; special pricing on featured wine bottles; and exclusive Spanish-inspired cocktails. Featured wineries include the renowned Cerveles Josep Grau (distributed by Alfa). Led by award-winning chef Frank Camorra from Melbourne, Movida's menu features iconic tapas like Anchovy with Smoked Tomato Sorbet, classic MoVida dishes, and new creations inspired by local ingredients.



Wednesday Wine Fiesta At Cendra Tapas Bar & Grill

At Cendra Tapas Bar & Grill (5 Gemmill Ln, #01-01), Chef Xavi Palau's style of cooking infuses authentic Catalan Spanish cuisine with modern techniques. Every Wednesday from now to **15 October** (12pm to 11pm), Cendra will offer premium Spanish wines at special prices. Savour excellent Spanish wines with an exclusive offer of 15% off selected bottles from wineries include the Gramona and Cerveles (distributed by Alfa).

Spanish Wine & Tapas Fiesta At The Winery

From now to **13 October** (2.30pm to 1am), make your way to The Winery (30 Victoria St, #B1-05 CHIJMES) to experience the perfect pairing of Spanish wines and tapas. The two-week Wine & Tapas Combo presents premium Spanish wines accompanied by complimentary tapas. Choose from Cerveles, Bodegas Protos and Bodegas Cerron, and Mushroom Croquettes or Duck Fat Fries. Guests can also buy one bottle of promo wine and get one free tapas.

A Taste Of Elegance At Deviate By Tres Monos

A Taste of Elegance is an exclusive event celebrating the finest Spanish wines at Deviate Wine Bar (71 Loewen Rd, Dempsey Hill). Savour premium Spanish wines by the glass or bottle. The daily promotion is from now to **15**

October, 3pm till late. Limited capacity of 25 persons per day. Pricing: By the glass: \$18 By the bottle: \$95). This unique opportunity, a collaboration with Tres Monos Distribution Singapore Pte Ltd., offers a sophisticated journey through Spain’s most esteemed wine regions.

Spanish Gastronomy Showcase At ISETAN

Experience a delicious array of Spanish products at Isetan with a dedicated gondola showcasing premium Spanish products. There will also be selection of exquisite Ecolah products available (from now to **15 October**, 12pm – 11pm).

Event highlights:

October 4:

- Wine & Pintxo Night in Una at Alkaff mansion with Tres Monos & Isle Grocer
- Celler Pinol Dinner at Gaig with Monopole & Alfa Wines

October 5:

- Cheese, Ham and Olive Oil Tasting Discovery at Huber’s Butchery
- Pura Brasa Savour the finest Spanish Lamb & Beef, The Chuleton Edition

Other dates in October:

- Esquina Special Menu with Ecolah & Monopole (now until 15 October)
- A Taste of Elegance at Deviate by Tres Monos (now until 15 October)
- Wine Fiesta at Cendra Tapas Bar & Grill (now until 15 October)
- Spanish Wine Fiesta at MoVida (now until 15 October)
- Wine & Tapas at The Winery (now until 5 October)

Restaurants From Spain (RFS)

The “Restaurants from Spain” certificate supports and recognises restaurant initiatives focused on Spanish cuisine and, by extension, the Spanish culture. This certification also guarantees the level of quality of these establishments offering excellent Spanish fare and produce. All the restaurants that have the “Restaurants from Spain” certificate embody Spanish gastronomy based on authentic roots, ingredients, recipes, and quality.

They are awarded following a stringent selection process by a joint committee composed of official institutions and sectoral associations, chaired by ICEX Spain Trade and Investment, and strongly linked to gastronomy. They include the Royal Academy of Gastronomy, Ministry of Agriculture, Regulatory Council for Jérez-Xérès-Sherry Wines D.O.P., INTERPORC, ASTUREX, Spanish Wine Federation, Spanish Olive Oils Interprofessional and the REPSOL Guide.

The certificate will distinguish those establishments outside of Spain that offer diners not only Spanish products but also authentic quality, unique Spanish cuisine. The certification, which will be renewed annually, will have a

direct and immediate impact on the HORECA sector – by promoting greater knowledge of authentic quality Spanish cuisine in various countries.



Besides the certification, the restaurant's team will receive specialised training in both gastronomy and Spanish wines, thus being able to expand the Spanish culinary offerings. The certificate will facilitate access to the restaurant, and therefore to the market and to a greater number of suppliers of Spanish products, which will boost the presence of Spanish food and wine around the world.

Partners for the Eat Spain Drink Spain (ESDS) 2024 campaign include: Alfa International, Cornerstone, Ecolah, Isle Grocer, Juan Gil (Tres Monos), Meat Co, Monopole, Noel (Repertoire Culinaire), Pacific Beverages, Quesos de Hualdo, Tapas 24, The Cellar Door, The Water Sommelier and Wholesome Harvest.

For more information on all the other events, visit: <https://www.foodswinesfromspain.com/en/certified-restaurants-from-spain>.

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