



BY THE SEA
TAPAS BAR & GRILL

Fiesta By the Sea

Updated 03 May 2021

THE RESTAURANT

King Alfonso X once stopped for refreshment at a local tavern on the coast of Spain. It was a hot and windy day, so the waiter kindly covered the king's glass with a thin slice of cured ham to protect it. The king enjoyed the ham and noticed how it complemented the sherry while stopping the alcohol from going to his head, so he ordered another with the same 'tapas' (a cover).

Shortly after, the king decreed that all taverns serve alcoholic drinks with tapas. The king's good judgment soon earned him the name 'El Sabio', 'The Wise One'.

Located in the charming Quayside Isle, the Spanish concept Sabio by the Sea overlooks the stunning views of the Sentosa Cove Marina. Sabio by the Sea continues to be one of the best known locations for Spanish food with a view.





THE VENUE

With a restaurant space that is able to accommodate any private event, we welcome weddings and solemnisations, social functions, corporate networking events, team building sessions, casual celebrations and birthday parties (both the young and young at heart!).

THE DESIGN

Overlooking the harbour, the fun and whimsical Sabio by the Sea interiors are decorated with contemporary turn of the century Spanish art and design, which includes vibrant art pieces, Jason Miller (*NYC*) antler chandeliers, faux zebra installations and full wooden walls with full floor to ceiling sliding doors, Sabio by the Sea features a breezy al fresco and indoor space that blends in seamlessly. An ideal location for your own branding and decorations.



FACT SHEET

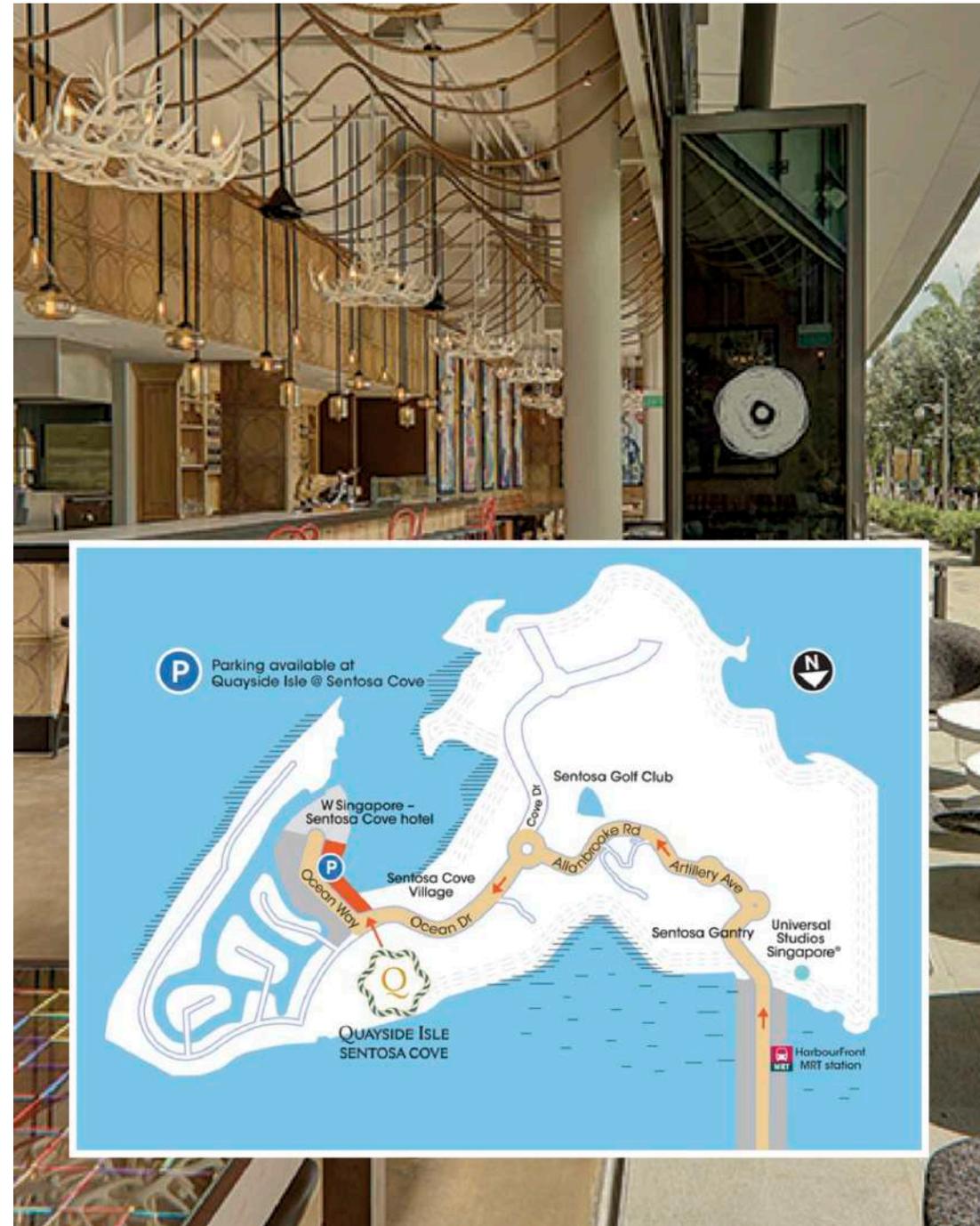
Venue Features

Sound system included
Fully stocked bar
Indoor & outdoor seating
Open-plan kitchen

Capacity

100 seated guests
(No standing events until further notice, due to social distancing regulations)

SHUTTLE BUS SERVICES Average 30-min interval



THE CUISINE

Serving a delectable spread of authentic Spanish tapas, using the world famous charcoal flamed Josper Grill (a professional kitchen must-have well-loved by chefs around the world!), the unique combination of a grill and oven enhances unique umami flavours using smokey embers, and helps to retain the natural juiciness of the meat in every single bite. Sabio by the Sea showcases grilled meats, seafood and paellas in celebration of the nautical and seaside ambience, offering our authentic spanish cuisine with a large variety of grilled selections and hot tapas.



SHARING MENU UNO

\$45⁺⁺ per guest

Aceitunas
Spicy Olives

Gazpacho
Traditional Spanish chilled soup. The perfect all weather soup!

Pan Con Tomate
Fresh diced Tomatoes with Garlic, Salt & Spanish Olive Oil over Toast

Embutidos Mixtos
Conquistador's selection of Spanish Ham & thinly-sliced Cold Cuts

Croquetas
Manchego Cheese Croquettes

Champiñones al Ajillo
One of Spain's well known tapas - Garlic Mushrooms!

Patatas Alioli
Potatoes in Spain's famous handmade Garlic Mayonnaise

Albóndigas en Salsa Española con Tomate
100% Beef Meatballs in Spicy Tomato Sauce

Calamares a la Plancha
Pan-fried Calamari

Gambas Pil Pil
Sizzling Prawns in Extra Virgin Olive Oil & Garlic

Paella de Carne
Chicken, Beef, Chorizo & Capsicum Paella

Alas de Pollo Fritas
Crisp Fried Mid-Joint Chicken Wings with a Garlic Aioli

Churros
Crunchy fried Spanish Doughnut served with warm Chocolate Sauce

SHARING MENU DOS

\$62⁺⁺ per guest

Aceitunas
Spicy Olives

Gazpacho
Traditional Spanish chilled soup. The perfect all weather soup!

Pan Con Tomate
Fresh diced Tomatoes with Garlic, Salt & Spanish Olive Oil over Toast

Embutidos Mixtos
Conquistador's selection of Spanish Ham & thinly-sliced Cold Cuts

Caviar de Berenjenas
Fried Caviar of Eggplant on Roasted Garlic Bread

Queso
Platter of our Conquistador's Selection of Spanish Cheese; San Simon, Idiazabal, Manchego, Mahon and Rosemary

Champiñones al Ajillo
One of Spain's well known tapas - Garlic Mushrooms!

Albóndigas en Salsa Española con Tomate
100% Beef Meatballs in Spicy Tomato Sauce

Paella Valenciana
Traditional Meat & Seafood Paella

Patatas Alioli
Potatoes in Spain's famous handmade Garlic Mayonnaise

Croquetas de Jamon
Crunchy fried croquettes with real Spanish Jamon

El Cerdo
Herbs marinated Pork Shoulder Served with Miso Mayonnaise

Pulpo a la Gallega
Octopus cooked in Paprika, Olive Oil & Lemon

Gambas Pil Pil
Sizzling Prawns in Extra Virgin Olive Oil & Garlic

Churros
Crunchy fried Spanish Doughnut served with warm Chocolate Sauce



LIVE STATIONS

Enjoy a true Spanish favourite with our live Jamón Ibérico carving station!

Using only the finest acorn-fed Iberico pigs from the mountains of Spain, the magnificent marbling of fat and sweet tasting meat can only be found in this specific heritage of pig, with every slice bursting with a robust flavour!

Live Jamón Carving Station
\$1,200++ per leg

Savour our signature Paella served à la minute cooked in our Giant Paella Pan by our chefs in front of your guests, featuring 4 different Paellas for you to choose from.

Our Paellas have everything you want in a dish! - light and fluffy rice, fresh seafood, bold and rich chorizo flavors!

Giant Paella Station
\$25++ per person



BEVERAGE PACKAGES

BASIC (Non-Alcoholic):

2 Hour Free-Flow Soft Drinks and Juice (Orange, Cranberry, Apple, Pink Grapefruit & Pineapple)

Price: \$18⁺⁺ per person
Additional hour for \$8⁺⁺ per person

INTERMEDIATE (Non-Alcoholic):

2 Hour Free-Flow Soft Drinks (Basic Package) + Coffee & Tea

Price: \$20⁺⁺ per person
Additional hour for \$8⁺⁺ per person

Basic & Intermediate Package options:

- 1) One WELCOME Mocktail for an additional \$4⁺⁺
- 2) Free-Flow Mocktail for the entire event duration for an additional \$6⁺⁺



BEVERAGE PACKAGES

PREMIUM (Alcoholic):

2 Hours Free-Flow Wine including Red, White and Sparkling Wine, Beer & Soft Drinks

Price: \$35⁺⁺ per person
Additional hour for \$12⁺⁺ per person

Premium Package options:

- 1) One WELCOME Cocktail for an additional \$6⁺⁺
- 2) One WELCOME Sangria for an additional \$4⁺⁺
- 3) Free-Flow Cocktail for the entire event duration for an additional \$10⁺⁺
- 4) Free-Flow Sangria for the entire event duration for an additional \$8⁺⁺



SAY HELLO!

FOR CUSTOMIZED PROPOSALS,
PLEASE CONTACT:

ANGELA MAY, EVENT DIRECTOR:
ANGELA.MAY@DHM.COM.SG

FOR MORE INFORMATION VISIT:
WWW.DHM.COM.SG/SABIO

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