

INFORMAL AGM DINNER MENU  
At SALUD Tapas Restaurant @ 8pm

*"Appetizer"*

*Honeydew Gazpacho, Salmon tartare with Iberico Ham and avocado granita*

*Fua micuit, escabeche quail, caramel onion and smoked crunchy pancetta*

*Galician Octopus, ajoblanco sauce and coliflower couscous*

Signature Special Red Fruits Sangria

*FIRST COURSE*

*Seafood Suquet with King Prawn and seafood bites in textures*

Casal Caeiro, Albarino White Wine

*"Interlude"*

*Red Frits Sangria Sorbet*

*MAIN COURSE*

*Secreto Iberico bellota, truffle purple potatoes, grilled spring onion, leek ash in its juices*

V de Vargas, Rioja Red Wine

*DESSERTS*

*Special Assorted sweet bites*

*Coffee / Tea*