

PR 221: Manila to Brisbane BCL (Mar/Apr/May)

82nd Anniversary Menu

By: Chef Vallerie Archer

HOT MEAL

APPETIZER

Tuna Tataki Salad

Seared tuna with romaine lettuce, arugula, Japanese cucumber, lemon zest in truffle ponzu dressing

BREAD

Dinner Roll and Butter

MAINS

Miso Seabass

Pan seared seabass with steamed bok choy and potato puree

Filet Mignon

Served with asparagus and potato puree topped with Tanduay rum sauce

Ilocano Chicken Adobo

Served with bok choy, cherry tomato and garlic fried rice

ENDINGS

Mango Crepe Samurai

Cheese Plate

Herbed Kesong Puti, Chevre and Gouda cheese with dried fruit, nuts, and crackers

Premium Ice Cream

LIGHT BREAKFAST

APPETIZER

Fresh Fruit

Seasonal fresh fruits

BREAD

Dinner Roll and Butter

MAINS

Cold Cuts and Cheese

Smoked chicken, Parma ham, served with brie, sharp cheddar, grapes, Waldorf salad, grapes, and cherry tomatoes

Chicken Sausage and Ube Waffles

Grilled chicken sausage slices and ube filled waffles, served with mixed fruits
