

PR 101: Honolulu to Manila BCL (May/June/July/August)

HOT MEAL

APPETIZER

Chicken Roulade and Chicken Sate

Chicken roulade and mini chicken sate skewers in peanut sauce served with zucchini, tomato, lettuce and radish

BREAD

Dinner rolls and Butter

MAINS

Chicken Barbecue

Broiled chicken in lime, vinegar and ginger marinade served with spiced vinegar dip, green beans, capsicum and garlic fried rice

Pork Loin in XO Sauce

Twice-baked pork loin in Chinese-style spicy seafood sauce served with bok choy, red pepper and egg fried rice

Beef Brisket in Red Wine Glaze

Braised beef brisket in red wine reduction served with button mushrooms, broccolini and mashed potatoes

ENDINGS

Lilikoi Cake

Cheese Bowl

Swiss, Port Salut, and Stilton Blue cheeses, with apricot, walnuts and crackers

Premium Ice Cream

MID – FLIGHT REFRESHMENT

Arroz Caldo

Ginger-flavored rice porridge with chicken, salted egg, fried garlic, spring onions and lime.

Nuts, chips, local chocolate bar and whole fresh fruits

BREAKFAST

APPETIZER

Fresh Fruit

Seasonal fresh fruits

BREAD

Dinner rolls and Butter

MAINS

Pork Bulgogi and Chap Chae

Grilled pork slices in spiced soy-mirin marinade served with spinach and Korean stir-fried glass noodles with vegetables

Chicken Cordon Bleu

Crusted chicken roulade with ham and cheese in brown gravy served with pumpkin, snap peas, and penne pasta

Roast Beef Sandwich

Roasted beef and Swiss cheese in buttered bread with lettuce, and tomato slices
