

PR 209: Manila to Melbourne BCL (June/July/August/September)

HOT MEAL

APPETIZER

Caesar Salad

*Romaine hearts drizzled with Caesar dressing and topped with bacon bits
croutons and shaved parmesan cheese*

BREAD

Dinner Roll and Butter

MAINS

Pan Seared Seabass

*in sweet mirin sauce served with grilled leeks, grilled shiitake mushrooms
and mashed potatoes*

Braised Beef Shortribs

*Slow braised bone-in beef short ribs in demi-glace
paired with carrots, sauteed spinach and mashed potatoes*

Chicken Adobo Roulade

*Soy and vinegar marinated chicken
filled with kesong puti served with zucchini
roasted cherry tomatoes and garlic fried rice*

ENDINGS

Currated Desserts by Philippine Airlines

Cheese Bowl

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

Charcuterie Platter

*Smoked chicken, parma ham, brie, and sharp cheddar cheeses
paired with grapes, waldorf salad, cherry tomatoes and olives*

Stuffed Bangus

*Milkfish stuffed with tomato, onions, and cheese served with quiche lorraine
and garlic fried rice*
