

PR 101: Honolulu to Manila BCL (September/October/November)

HOT MEAL

APPETIZER

Roast Beef with Remoulade

served with prosciutto, lettuce and tomatoes

BREAD

Dinner rolls and Butter

MAINS

Beef Steak Filipino

Beef short ribs in soy calamansi marinade, served with onion rings, okra, cauliflower and garlic rice

Prawns in Orange Sauce

Grilled prawns in sweet-tangy orange sauce, served with green beans, choy sum, carrots and coconut rice

Roast Chicken in Burgundy

Roasted chicken thigh in burgundy wine glaze, served with broccoli, carrots and potato wedges

ENDINGS

Chocolate Opera Cake

Cheese Bowl

Goat, camembert, and gouda cheeses with dried fruit, nuts 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

Sweet and Sour Pork

Buttered fried pork slices in sweet and sour sauce, served with mixed vegetables, and egg fried rice

Chicken Teriyaki

Chicken slices in teriyaki sauce, served with asparagus, bell peppers and steamed white rice

Pasta and Meatballs

Bowtie pasta and meatballs topped with marinara sauce
