

October 16 menu draft: NAM

HOT MEAL

AMUSE BOUCHE

Crab Meat on Cucumber Slice

Caprese on Cucumber Slice

APPETIZER

Beef Bulalo

Beef, bone marrow, corn, and cabbage

Yum Som-O

Pomelo, lettuce, green mango, onion and cucumber with Thai lemongrass dressing

BREAD

Assorted Bread and Butter

MAINS

Pork Kare Kare

Roasted pork belly slices in shrimp paste cashew sauce, bok choy, beans, eggplant, banana blossoms and steamed white rice

Miso Salmon

Miso marinated salmon, vegetable medley, lemon wedge and saffron rice

Surf and Turf

Filet medallion, grilled garlic butter prawns, mushroom cream sauce and potato wedges

ENDINGS

Curated desserts by Philippine Airlines

Cheese Plate

Sharp cheddar, danish blue and brie cheeses with dried mango, almonds, and crackers

Premium Ice Cream

BREAKFAST

APPETIZER

Fresh Fruit

Seasonal fresh fruits

Yogurt Parfait

Greek yogurt with mixed berries

BREAD

Assorted Breads and Butter

MAINS

Adobo Corned Beef

Soy-vinegar corned beef, scrambled eggs, fried banana, pickled green mangoes and pandan steamed rice

Garlic Chicken Sausage

Garlic infused chicken sausage slices, vegetable omelet, sauteed onion and cherry tomatoes

Bagel and Lox

Smoked salmon with red onion, capers, scallion cream cheese, bagels and balsamic reduction
