

PR 100: Manila to Honolulu BCL (Oct16/Nov/Dec)

## **HOT MEAL**

### **AMUSE BOUCHE**

**Crab Meat on Toast**

**Caprese on Toast**

### **APPETIZER**

**Ensaladang Suha**

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

### **BREAD**

**Assorted Bread and Butter**

### **MAINS**

**Pork Kare Kare**

*Roasted pork belly slices in cashew infused with bagoong 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 prawns, mushroom cream sauce and potato wedges*

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## **ENDINGS**

**Mango Crepe**

**Cheese Plate**

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

**Premium Ice Cream**

## **MID – FLIGHT REFRESHMENT**

**Arroz Caldo**

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

**Nuts, chips, local chocolate bar and whole fresh fruits**

## **BREAKFAST**

**Fresh Fruit**

*Seasonal fresh fruits*

**Yogurt Parfait**

*Greek yogurt with mixed berries*

## **BREAD**

**Assorted Bread and Butter**

## **MAINS**

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### **Adobo Corned Beef**

*Soy-vinegar corned beef, fried egg, onion and pandan steamed rice*

### **Garlic Chicken Sausage**

*Garlic infused chicken sausage slices, omelet and tomato concasse*

### **Bagels and Lox**

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

## **alcoholic beverages**

### **CHAMPAGNE**

#### **Louis De Sacy Grand Cru**

A blend of Pinot Noir and Chardonnay. This Grand Cru presents a beautiful golden robe with very fine and vivid bubbles providing a lingering collar. The aromas are of acacia and rose with fruity notes like raspberry, apricot, and almond. In the palate, it has notes of a light red berry, pastry, citrus flavors, and a creamy tactile finish. Its delicate flavor pairs well with fish, shellfish, meat dishes, and cheese.

### **WHITE WINES**

#### **Beringer, Chardonnay, California, USA**

This Chardonnay from California shows a bright citrus body with honeyed apricot tones, culminating in a smooth, lasting finish. Wonderfully refreshing, its lush fruit flavor and aroma is perfect with chicken, fish, and risotto.

#### **Sterling, Vintner's Collection Chardonnay, California, USA**

This charming Chardonnay is gracious with vibrant fruit and supple texture. Apricot, pear and hints of peach and pineapple are layered by toasty maple, vanilla, and pie spice notes. The palate is long and round with rich viscosity that comes from malolactic fermentation and the combination of oak aging with lees stirring. Clean, ripe citrus flavors extend the finish and add a refreshing lift to the rich fruit. A go-to Chardonnay, this wine pairs perfectly with any occasion. Enjoy it with grilled chicken, seafood or light pastas.

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### **Hardy's, Stamp Riesling-Gewürztraminer, Australia**

Composed of Riesling and Gewürztraminer from Australia, this medium-bodied wine emanates delicate tropical flavors of pears, lemon, green apple and hints of a jasmine-like aroma with a crisp, clean finish. It is a delightful, slightly sweet white wine, excellent with fish, spicy cream-based dishes, desserts and soft cheeses.

## **RED WINES**

### **Rawson's Retreat, Shiraz-Cabernet Sauvignon, Australia**

A Southern Australia blend of Shiraz and Cabernet Sauvignon, Rawson's Retreat 2016 is a bright, deep red wine with good depth of flavor. It has initial aromatics of dark cherries and Satsuma plums with whiffs of sweet cinnamon spice. To the palate, it has a rich, concentrated dark fruit flavor that spreads across the tongue.

### **Sterling, Vintner's Collection Cabernet Sauvignon, California, USA**

This Cabernet Sauvignon opens with rich aromas of blackberries, with accents of caramel and mocha. The palate is smooth, delivering a balanced expression of plum, blackberry pie, and toffee. Soft, supple, and chocolaty tannins hold the finish, which is long and luxurious. With its bold flavors and an easy accessibility, this Cabernet Sauvignon pairs well with a variety of foods and occasions, from filet mignon to barbecued ribs.

## **LIQUORS**

Camus "Intensely Aromatic" • Johnnie Walker Black Label Absolut Vodka • Tanduay • Superior Rum  
• Beefeater Gin Grand Marnier

## **BEERS**

Heineken • Tiger Crystal Light

## **COCKTAILS**

Mimosa • Buck's Fizz • Screwdriver • Sweet Martini Dry Martini • Rob Roy

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# **non-alcoholic beverages**

## **Juices**

Orange • apple • mango • pineapple

## **Assorted Sodas**

## **Assorted Teas**

## **Coffee**

Fresh brew • Instant

## **Hot Chocolate**

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