

PR 104: Manila to San Francisco BCL (June)

## **HOT MEAL**

### **CRUDITE**

#### **Ube Hummus**

*Ube hummus with pita chips, and carrot and celery*

### **APPETIZER**

#### **Chicken Tinola**

*Classic Filipino chicken soup infused with flavors of ginger, chayote, and chili leaves*

#### **Caesar Salad**

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

### **BREAD**

#### **Assorted Bread and Butter**

### **MAINS**

#### **Pan-Seared Seabass**

*Pan-seared Chilean seabass in sweet mirin sauce served with grilled leeks, grilled shiitake mushrooms, and mashed potatoes*

#### **Braised Beef Short Ribs**

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

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### **Chicken Adobo Roulade**

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

### **Vegetarian: Ilocano Cauliflower Adobo**

*Steak cut cauliflower adobo served with blanched french beans, garlic fried rice, and vegan adobo sauce*

*\*Limited Availability\**

## **ENDINGS**

### **Curated Desserts by Philippine Airlines**

#### **Cheese Plate**

*Herbed kesong puti, mango chevre and gouda cheeses with dried apricots, 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.*

#### **Buffalo Wings**

*Spicy chicken wings served with celery and carrot batons, and blue cheese dressing*

#### **Tuna and Egg Sandwich**

*Milk bread with tuna and egg filling paired with potato chips*

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

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# BREAKFAST

## Fresh Fruit

*Seasonal fresh fruits*

# BREAD

Assorted Bread and Butter

# MAINS

## Stuffed Bangus

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

## French Toast

*Thick cut milk bread topped with maple butter, strawberries, blueberries, maple syrup, powdered sugar*

## Tinapay at Kape

*Filipino inspired tomato and basil bruschetta topped with gourmet tuyo and gourmet bangus drizzled in balsamic reduction*

## Adlai Champorado

*Served with crispy dulong, and double cream*

*\*Limited Availability\**

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