

PR 103: Los Angeles to Manila BCL (June)

HOT MEAL

APPETIZER

Beef Bulalo

Classic Filipino bone marrow soup served with beef bulalo meat, corn slice, pechay baguio, fried garlic and chopped spring onions

Tuna Tataki Salad

Tuna tataki served with primavera lettuce, avocado coulis, truffle ponzo dressing, and lemon zest

BREAD

Assorted Breads and Butter

MAINS

Miso Seabass

Pan seared seabass served with lotus root, carrot purée and miso sauce

Filet Mignon in Au Jus with Balsamic Reduction

Served with sautéed spinach, creamy polenta, and balsamic reduction

Pork Adobo

Soy and vinegar marinated pork with adobo balsamic reduction and garlic fried rice

ENDINGS

Curated Desserts by Philippine Airlines

Cheese Plate

Gorgonzola, camembert, swiss cheese served with prune, dried apricot walnut, and crackers

Premium Ice Cream

MID – FLIGHT REFRESHMENTS

Chicken Quesadilla

Pulled chicken served with pico de gallo, sour cream, and tepatio sauce

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

Assorted Breads and Butter

MAINS

Tapsilog Bowl

Beef Tapa, sunny side up egg, served with garlic fried rice

Belgian Waffles

Served with caramelized strawberries, whipped cream, chocolate sauce, and maple sauce

Chicken Sisig Burrito

Served with tater tots, scrambled egg and salsa roja
