

PR 105: San Francisco to Manila BCL (June/July/Aug/Sept)

HOT MEAL

APPETIZER

Beef Bulalo Soup

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 rose served with chopped romaine lettuce, chopped arugula, japanese cucumber, cherry tomato, truffle ponzu 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 creamed spinach, and au jus with balsamic reduction

Pork Adobo

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

ENDINGS

Curated Desserts by Philippine Airlines

Cheese Plate

Blue cheese, cheddar, brie, served with roasted peanuts, dried apricot, and crackers

Premium Ice Cream

MID – FLIGHT REFRESHMENTS

Tuna Melt Sandwich

Served with sourdough toast, cheddar cheese, and chips

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, baked egg, served with garlic fried rice

Nutella Waffle

Waffle served with caramelized strawberries, caramelized bananas, nutella sauce, maple sauce, powdered sugar, and whipped cream

Chicken Sisig Burrito

Sisig burrito served with tater tots, and salsa roja
