

PR 117: Vancouver 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

Seared ahi tuna served with asparagus, red microgreen, dill sprig, pickled ginger, wasabi mayo, mango coulis, and balsamic glaze

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 broccolini, mashed potato, and au jus with 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

Gouda, Oka, and aged cheddar with pecan, dried blueberries, and crackers

Premium Ice Cream

MID – FLIGHT SNACKS

Pork Bao Bun

Served with chopped green onion, and hoisin 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, and fried shallot

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
