

PR 101: Honolulu to Manila (Jul/Aug/Sept)

HOT MEAL

APPETIZER

Tuna Tataki Salad

Seared tuna with romaine lettuce, arugula, Japanese cucumber, lemon zest in truffle ponzu dressing

BREAD

Dinner rolls and Butter

MAINS

Miso Seabass

Pan seared seabass with lotus root and carrot puree and miso sauce

Filet Mignon

Served with creamed spinach in au jus balsamic reduction sauce

Pork Adobo

Served with adobo balsamic reduction sauce and garlic fried rice

ENDINGS

Lilikoi Cake

Cheese Bowl

Swiss Cheese, port salu, stilton blue cheese, walnuts, apricot

Premium Ice Cream

MID – FLIGHT REFRESHMENT

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

BREAD

APPETIZER

Fresh Fruit

Seasonal fresh fruits

BREAD

Assorted Bread

MAINS

Pancit Bihon

Filipino style noodles served with chicken and mixed vegetables

Chicken Alfredo Pasta

Linguini pasta served with sauteed mushrooms, chicken slices topped with parmesan cheese

Stir fried Pork with Oyster Sauce

served with chinese broccoli and steamed rice
