

PR 426: Manila to Fukuoka (June/July/August)

Please choose either Japanese or Western Tray Set Up

Hot Meal – Japanese

ZENSAI

Broiled Squid with Egg Yolk, Grilled Shiitake Mushroom, Simmered Beans, Seaweeds, and Snow Peas

KOBACHI

Fried Tofu in Dashi Sauce

KANMI

Ponkan Jelly

TSUKEMONO

Pickled Cucumber and Daikon

SOUP

Miso broth

DAINOMONO

Japanese Braised Pork Belly

served with carrots, radish, snow peas and sukiyaki rice

Hot Meal – Western

APPETIZER

Crab Mango Timbale

*French-style molded mixture of crab meat and mango served with heart of palm
bell peppers and asparagus mimosa*

BREADS

Dinner Rolls

MAINS

Atlantic Cod Manileña Caprice

*Pan-fried cod filet in buttered bagoong sauce
served with fried plantains, mushrooms
asparagus and steamed mountain rice*

Beef in Apricot Red Wine Sauce

*Braised beef in apricot-infused wine reduction
served with French beans, carrots, bell peppers
and saffron mashed potatoes*

Dessert Selection

Vanilla Calamansi Pudding

Premium Ice Cream
