

PR 424: Manila to Haneda BCL (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*

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# 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

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