

PR 125: Seattle to Manila BCL (Oct/Nov/Mar)

HOT MEAL

CRUDITE

Ube Hummus

Ube hummus with pita chips, and carrot and celery

APPETIZER

Tiger Prawn Sinigang

Classic Filipino sinigang soup served with blanched prawn, and vegetables

Caesar Salad

Baby gem lettuce drizzled with caesar dressing and topped with grape tomatoes, crostini, and shaved parmesan cheese

BREAD

Assorted Bread and Butter

MAINS

Miso Seabass

Pan seared seabass served with bokchoy, carrot purée and miso sauce

Filet Mignon in Rum Butter Glaze

Served with garlic roasted asparagus, mashed potato, and rum butter glaze

Ilocano Cauliflower Adobo

Steak cut cauliflower adobo served with blanched french beans, garlic fried rice, and vegan adobo sauce

ENDINGS

Curated Desserts by Philippine Airlines

Cheese Plate

Emmenthal, edam, smoked cheddar, cashew, dried cranberries, and crackers

Premium Ice Cream

MID – FLIGHT REFRESHMENT

Tortellini

Served with lemon cream sauce, sautéed zucchini, and shaved parmesan

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

Fresh Fruit

Seasonal fresh fruits

BREAD

Assorted Bread and Butter

MAINS

Tapsilog Bowl

Beef tapa, sunny side up egg, served with garlic fried rice

Spanish Frittata

Served with baked beans, creamed spinach, and cherry tomatoes

Bagel and Lox

Smoked salmon with red onion, capers, scallion cream cheese, and bagels
