

PR100: Manila to Honolulu BCL (Aug/Sept/Oct/Nov)

## **HOT MEAL**

### **APPETIZER**

#### **Caesar Salad**

*Romaine hearts drizzled with Caesar dressing and topped with bacon bits, croutons, and shaved parmesan cheese*

### **BREAD**

#### **Assorted Bread and Butter**

### **MAINS**

#### **Pan-Seared Seabass**

*Pan-seared Chilean seabass in sweet mirin sauce served with grilled leeks, grilled shiitake mushrooms, and mashed potatoes*

#### **Braised Beef Short Ribs**

*Slow braised bone-in beef short ribs in demi-glace paired with carrots, sauteed spinach, and mashed potatoes*

#### **Chicken Adobo Roulade**

*Soy and vinegar marinated chicken filled with kesong puti served with zucchini, roasted cherry tomatoes, and garlic fried rice*

### **ENDINGS**

**Curated Desserts by Philippine Airlines**

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### **Cheese Bowl**

*Herbed kesong puti, mango chevre and gouda cheeses with dried apricots, almonds and crackers*

### **Premium Ice Cream**

## **MID – FLIGHT REFRESHMENT**

### **Arroz Caldo**

*Ginger-flavored rice porridge with chicken, salted egg, fried garlic, spring onions, crispy dulong and lime.*

**Nuts, chips, local chocolate bar and whole fresh fruits**

## **BREAKFAST**

### **Fresh Fruit**

*Seasonal fresh fruits*

## **BREAD**

**Assorted Bread and Butter**

## **MAINS**

### **Stuffed Bangus**

*Milkfish stuffed with tomato, onions, and cheese served with quiche lorraine, and garlic fried rice*

### **French Toast**

*Thick cut milk bread topped with maple butter, strawberries, blueberries, maple syrup, powdered sugar, and chicken sausage*

### **Tapsilog**

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*Beef tapa, sunny side up egg, served with garlic fried rice, atchara and leeks*

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