

PR 212: Sydney to Manila BCL (September / October / November)

## **HOT MEAL**

### **APPETIZER**

#### **Seafood in Sesame Lime Dressing**

*Prawns, squid and smoked salmon with garden salad in sesame lime dressing*

### **BREAD**

#### **Assorted Breads and Butter**

### **MAINS**

#### **Beef Chu Hou**

*Braised beef in Chinese bean paste, garlic and ginger served with kai lan, bamboo shoots, bell peppers and steamed rice*

#### **Pork Medallion in Veal Jus**

*served with apple, leeks and potato gratin*

#### **Chicken Barbecue**

*Grilled chicken thigh in sweet barbecue sauce, served with beans, carrots, papaya achara and steamed rice*

### **ENDINGS**

#### **Chocolate Caramel Mousse**

#### **Cheese Bowl**

*Goats cheese, brie, and cheddar cheeses served with dried apricot, walnuts, and crackers*

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Premium Ice Cream

## **LIGHT SNACK**

## **APPETIZER**

**Fresh Fruit**

*Seasonal fresh fruits*

## **BREAD**

*Assorted Breads and Butter*

## **MAINS**

**Antipasto**

*Poached chicken breast, and prociutto served with mesclun, grilled asparagus, greek salad topped with Mozzarella*

**Mixed Seafood and Pasta**

*Poached prawn, scallop and hake fish served with broccoli and Taglierini in marinara sauce*

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