

PR 224: Perth to Manila BCL Breakfast (September / October / November)

BREAKFAST

APPETIZER

Fruit Plate

Seasonal fresh fruits

BREAD

Assorted Breads and Butter

MAINS

Prawns in Oyster Sauce

Stir fried prawns in oyster sauce served with omelet, kai lan leaves, and stir-fried egg noodles

Chicken in Hollandaise Sauce

Char grilled chicken breast and chipolata served with poached egg, tomato and mushroom ragout, and potato gratin

Pork in Soy Citrus Sauce

served with scrambled eggs, green beans, onion and steamed rice

ENDINGS

Yogurt and Granola Bowl

LIGHT SNACK

APPETIZER

Fresh Fruit

Seasonal fresh fruits

BREAD

Assorted Breads and Butter

MAINS

Antipasto

Poached chicken breast and prosciutto served with mesclun, grilled asparagus, Greek salad topped with mozzarella

Mixed Seafood and Pasta

Poached prawns, scallop and hake fish served with broccoli and tagliolini in marinara sauce
