

PR 103: Los Angeles to Manila BCL (Oct/Nov/Mar)

HOT MEAL

APPETIZER

Sinigang na Baboy

Classic Filipino sour soup served with tomatoes, okra, eggplant, radish, string beans, green chili, and water spinach

Caprese Salad

Tomato and Burrata cheese with basil, baby arugula, and pesto dressing

BREAD

Assorted Breads and Butter

MAINS

Pan-seared Branzino

Served with choy sum, cherry tomato, and calamansi cream angel hair pasta

Filet Mignon with Garlic Herb Butter

Served with asparagus and potato wedges topped with red wine sauce

Pork Adobo

Soy and vinegar marinated pork with adobo balsamic reduction and garlic fried rice

ENDINGS

Curated Desserts by Philippine Airlines

Cheese Plate

Swiss, edam, and smoked cheddar cheese with dried fruit, cashews, and crackers

Premium Ice Cream

MID – FLIGHT REFRESHMENTS

Mexican Style Tacos

Carnitas, tomatillo salsa, pico de gallo, with mini tortillas

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

APPETIZER

Fresh Fruit

Seasonal fresh fruits

BREAD

Assorted Breads and Butter

MAINS

Tapsilog Bowl

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

Avocado Toast

Grilled ciabatta bread with mashed avocados, and pan-roasted Campari tomatoes

Bagel and Lox

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