

PR 117: Vancouver to Manila BCL (Oct/Nov/Mar)

HOT MEAL

APPETIZER

Tiger Prawn Sinigang

Classic Filipino sinigang soup served with blanched prawn, and vegetables

Caesar Salad

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

BREAD

Assorted Bread and Butter

MAINS

Miso Seabass

Pan seared seabass served with lotus root, 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

Salmon Burger

Salmon patties with tomato, lettuce, and pickled onions in brioche buns

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

Avocado Toast

Grilled sourdough bread with mashed avocados, tomatoes, and balsamic reduction

Bagel and Lox

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