

PR 119: Toronto to Manila BCL (OCT)

HOT MEAL

APPETIZER

Beef Sinigang

Classic Filipino sinigang soup served with beef cubes and vegetables

Caesar Salad

Romaine hearts drizzled with Caesar dressing and topped with grape tomatoes, and shaved parmesan cheese

BREAD

Assorted Bread and Butter

MAINS

Miso Seabass

Pan seared seabass served with bok choy, mashed potato and miso sauce

Filet Mignon in Rum Butter Glaze

Served with blanched 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

Swiss, edam, smoked cheddar, cashew, dried cranberries, and crackers

Premium Ice Cream

MID – FLIGHT SNACKS

Rigatoni with Cream Sauce

Penne pasta in garlic cream sauce served with spinach, eggplant and tomato ratatouille, and parmesan cheese

Arroz Caldo

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

Tuscan Chicken with Thyme Sauce

Served with farro risotto, kale, and leeks

Triple Chocolate Cake with Raspberry Coulis

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
