

PR 127: New York to Manila BCL (OCT/NOV)

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 Mozzarella slices with basil and balsamic vinaigrette

BREAD

Assorted Bread and Butter

MAINS

Pan-seared Seabass

Pan seared seabass served with bok choy, cherry tomato, and 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 served with green beans, tomato, 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 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

APPETIZER

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
