

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

HOT MEAL

APPETIZER

Clam Chowder

Traditional creamy soup served with croutons

Caprese Salad

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

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

Filipino Chicken Barbecue

Sweet and savory chicken barbecue served with pickled vegetables, and annatto rice

ENDINGS

Curated Desserts by Philippine Airlines

Cheese Plate

Emmenthal, edam, cheddar, cashew, dried cranberries, and crackers

Premium Ice Cream

MID – FLIGHT REFRESHMENT

Kimchi Fried Rice

A savory with a hint of spiciness from the fermented kimchi, topped with fried egg and seaweed nori

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, baked egg, served with garlic fried rice

Pork Longganisa with Garlic Annatto Rice

Savory and sweet Filipino style longganisa, served with garlic annatto rice, and ensaladang pinoy.

Bagel and Lox

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