

PR 101: Honolulu to Manila BCL (JAN/FEB/MAR)

## **HOT MEAL**

### **APPETIZER**

**Seared Ahi Tuna and Roast Duck**

*served with lettuce, haricot vert, bell pepper and mango salsa*

### **BREAD**

**Dinner rolls and Butter**

## **MAINS**

**Beef in Black Pepper Sauce**

*Beef short ribs in black pepper sauce, served with broccolini, bell peppers and egg fried rice*

**Chicken Confit**

*Slow cooked chicken in rich jus, served with peas, carrots and potato gratin*

**Mahi-Mahi in Bearnaise Sauce**

*Roasted Mahi-Mahi topped with creamy béarnaise sauce served with bok choy, shiitake mushroom,  
and garlic fried rice*

## **ENDINGS**

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### **Mango Cheesecake**

### **Cheese Bowl**

*Goat, camembert, and gouda cheeses with dried fruit, nuts and crackers*

### **Premium Ice Cream**

## **MID – FLIGHT REFRESHMENT**

### **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**

## **BREAD**

## **APPETIZER**

### **Fresh Fruit**

*Seasonal fresh fruits*

## **BREAD**

Dinner rolls and Butter

## **MAINS**

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### **Sweet and Sour Pork**

*Breaded pork tossed in sweet and sour sauce served with mixed vegetables and Bam-i noodles*

### **Fish Fillet and Pasta**

*Fried Mahi-Mahi filet, served with broccolini and linguini in cream sauce*

### **Smoked Turkey Sandwich**

*With cheddar cheese, lettuce and tomato slices*

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