

PR 471: YangYang to Manila BCL (Apr)

HOT MEAL

APPETIZER

Crab Mango Timbale

French-style molded mixture of crab meat and mango served with heart of palm salad, bell peppers and asparagus mimosa

BREAD

Dinner Roll and Butter

MAINS

Korean Pork Rolls

Pork rolls with sesame leaf and bell peppers served with carrots, raddish, broccoli, and steamed rice

Spicy Noodles are offered

Atlantic Cod Manileña Caprice

Pan-fried cod fillet in buttered bagoong sauce served with fried plantains, mushrooms, asparagus and steamed rice

Beef in Apricot Red Wine Sauce

Braised beef in apricot-infused wine reduction served with french beans, carrots, bell peppers and saffron mashed potatoes

DESSERT

Coffee Cake