



BUSINESS CLASS MENU



Mabuhay

We at Philippine Airlines
are proud to serve you
food that represents
the best of the Philippines
and the best of the world.
Our vibrant mix of Asian,
Spanish, and American dishes
offers a mosaic of flavors
that are all passionately prepared.
Our savory meals are created
to delight the palate and warm the heart.
And because each one is crafted thoughtfully,
every bite gives you a taste
of the Heart of the Filipino.

Manila to New York

dine at your leisure!

We are delighted to serve you any of the meal choices at your preferred time.

STARTERS

Wolfgang's Steakhouse French Onion Soup
Caramelized onions in rich beef broth topped with crostini and gruyere cheese

Gourmet Salad Wraps
Vegetable wraps served with roast chicken slices, parma ham ribbons, cherry tomatoes, and orange segments in tangerine vinaigrette

BREADS

Rye Roll, Dinner Roll, Olive Oil-Basil Roll and Garlic Bread Slices

MAINS

Wolfgang's Steakhouse Filet Mignon (W)
USDA Prime Black Angus filet mignon with au poivre sauce served with steamed broccoli and mashed potatoes

Wolfgang's Steakhouse Grilled Salmon (W)
Grilled Norwegian salmon in tomato and olive sauce with asparagus and mashed potatoes

Dencio's Chicken Inasal (F)
Grilled chicken marinated in Dencio's inasal sauce served with atchara, and garlic fried rice

Gourmet Pork Sisig (F)
Pork chunks, marinated, boiled, broiled, chopped, and drenched in savory sauce with onions, chili, pepper, and fresh calamansi juice served with steamed rice

ENDINGS

Wolfgang's Steakhouse New York Style Cheesecake
Rich and creamy cheesecake served with schlag and fresh strawberry

Carmen's Best Ice Cream

Cheese Platter
Herbed Kesong Puti, Mango Sublime and Gouda Cheeses with nuts, dried fruit and crackers



Spicy



Bowl Service



Asian



Filipino



Western

Manila to New York

HOT SNACK MAINS

Prawn Cake Sate with Nasi Goreng
Pan-fried prawn cakes in coco cream curry sauce served with green beans, young corn, and nasi goreng

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

Japanese Angus Beef Burger
Grilled angus beef patty with cheddar cheese, tomato, lettuce, nori, and wasabi mayonnaise in brioche bun

SIDES

Maja Blanca and Fruit Bowl
Assorted Bread Rolls
Nuts, Chips, Local Chocolate Bar and Cup Noodles

ENERGIZING STARTERS

Yogurt Parfait
Philippine-made granola with yogurt and fresh bananas
Fresh Fruit Platter
Seasonal fresh fruits

BREADS

Pan de Sal, Brioche, Croissant, and Raisin Roll

MAINS

Black Angus Beef Tapa (F)
Pan-fried marinated Angus beef slices with spiced vinegar dip, scrambled eggs, cherry tomato, and steamed rice

Korean Chicken Barbecue (A)
Barbecued marinated chicken fingers served with omelet, zucchini, carrots, chayote, tofu, and steamed Korean rice

Sarangani Bangus Belly in Kabayaki Sauce (A)
Grilled bangus belly in kabayaki sauce served with leeks, shiitake mushrooms, and steamed Japanese rice

Denver Omelet (W)
Diced ham, onions, mushrooms, and bell pepper omelet served with tomato-caper relish and Hineleban Adlai risotto

FILIPINO BREAKFAST SIDE DISHES

Gourmet Tuyo
Sarangani Bangus in Olive Oil



Signature Dish

Please accept our sincerest apologies if your meal or drink choice is not available.

alcoholic beverages

CHAMPAGNE

Louis De Sacy Grand Cru



Origin: Verzy, France

Grape Variety: Pinot Noir and Chardonnay

Tasting Notes: The Champagne is crossed by fine and vivid bubbles providing for a lingering collar. The first nose is a bunch of flowers in which you can smell fragrances of acacia, fresh rose, and fruity notes like raspberry, apricot, and almond. Its approach in the palate is frank and fresh with a creamy and melted effervescence. The champagne develops pulpy and crunchy matter, sustained by a tense acidity like those of lemon and pomelo. The middle mouth is orchestrated by a chalky-clay minerality that provides frankness, body with good length, and some vinosity. Its specific dosage allows one to appreciate a rich and concentrated finish with continuous flavors asking for dishes that are not lacking in character.

Food Pairing: Fish, shellfish, meat dishes, and cheese

WHITE WINES

Beringer 2017

Origin: California, United States

Grape Variety: Chardonnay

Tasting Notes: An immediately pleasing wine, this Chardonnay is an enticing blend of ripe stone fruit and vivid citrus flavors. The bright citrus perfectly offsets the honeyed apricot tones, culminating in a smooth, delicious wine with a lasting finish. It is wonderfully approachable and refreshing, with lush fruit flavors and aromas that conjure up the bounty and sunshine of California.

Food Pairing: Chicken, fish, and risotto

Hardy's Stamp 2018

Origin: Southeastern Australia

Grape Variety: Riesling and Gewürztraminer

Tasting Notes: This wine emanates pears, cantaloupe melon, green apple, and lemon rind blends with hints of a jasmine-like, floral aroma. The palate is invitingly filled with flavors of lychee, apricot, guava, leading to a lemon zest finish. It is a delightful, slightly sweet white wine.

Food Pairing: Fish with sauce, spicy Thai dishes with cream sauce, desserts, soft cheeses as well as Gruyère, Cheddar, and Manchego

Château Le Grand Moulin 2016

Origin: Blaye Côtes de Bordeaux, France

Grape Variety: Sauvignon Blanc, Sémillon, and Muscadelle

Tasting Notes: Bright with a beautiful, fairy pale gold color, this wine has a nose typical of Sauvignon marked by subtle citrus notes. The supple, beautifully fresh palate leads to a magnificent, aromatic, and mature finish. This wine is fresh yet generous, with the complexity of a very ripe Sauvignon.

Food Pairing: Fish and foie gras

RED WINES

Rawson's Retreat 2017

Origin: Southeastern Australia

Grape Variety: Shiraz and Cabernet Sauvignon

Tasting Notes: A bright, deep red wine with good depth of flavor, it has initial aromatics of dark cherries and Satsuma plums with whiffs of sweet cinnamon spice. To the palate, it has rich, concentrated dark fruit flavors that spread across the tongue. Its firm but rounded tannin adds structure and plushness to the palate.

Food Pairing: Grilled meats and rich pasta dishes

Château Haut Sociondo 2015



Origin: Blaye Côtes de Bordeaux, France

Grape Variety: Merlot, Cabernet Sauvignon, and Malbec

Tasting Notes: It has deep, almost black color. The subtle and pleasant nose of summer berries pierces through with unmistakable, softly wooded notes of vanilla and cocoa. The wooden notes also subtly mark the palate, rapidly giving way to a full-bodied roundness underpinned by a high-quality tannic structure.

Food Pairing: Meats in sauce

Château Haut Rozier 2016

Origin: Bordeaux-Superieur, France

Grape Variety: Merlot, Cabernet Sauvignon, and Cabernet Franc

Tasting Notes: It is a crimson-colored wine that jams the nose of ripe red fruit aroma. In the mouth, the wine has a fleshly impression and is very thick. The tannins are mellow but rich with a long final mouth characterized by toasted sensations.

Food Pairing: Saucy food

LIQUORS

Camus VSOP

Distinguished by its delicate aromas and its smoothness on the palate, this liquor is a pure moment of joie de vivre.

Johnnie Walker Black Label

A true icon, it is recognized as the benchmark for all other deluxe blends. Created using only whiskies aged for 12 years, it has an unmistakably smooth, deep and complex character.

Absolut Vodka

Swedish vodka made exclusively from natural ingredients; it has a rich and complex taste, yet smooth and mellow with a distinct character of grain and a hint of dried fruit.

Tanduay Superior Rum

Boasts of a compelling flavor with a hint of smokiness, this rum creates a gentle sweep of caramel and oak spices on the palate. It reveals a slightly sweet taste of sugarcane with nutty overtones and a long, well-rounded finish.

Beefeater Gin

Beefeater London Dry has a remarkably clean flavor and a bold juniper character balanced with strong citrus notes.

Grand Marnier

A delicate blend of fine cognacs, its essence is a distill of tropical oranges with Marnier-Lapostolle's secret touch. Slow aging in French oak casks gives it incomparable roundness and subtlety.

Drambuie

An extraordinary blend of aged Scotch whiskey, heather honey, spices and herbs, this unique spirit offers an extraordinary tasting experience. The flavor provides a kaleidoscopic taste sensation and a complex arrangement of herbal, spicy, sweet and honey notes. It is voluptuous, mellifluous, and full-bodied.

BEERS

Heineken

Lager Beer

Brew Kettle

Belgian Witbier Style Beer

Asahi

Super Dry Draft Beer

COCKTAILS

Mimosa

Champagne and orange juice

Buck's Fizz

Champagne, orange juice, and sugar

Screwdriver

Vodka and orange juice

Rum Coke

Rum and Coca-cola

Sweet Martini

Sweet vermouth and gin

Dry Martini

Dry vermouth and gin

Perfect Martini

Sweet vermouth, dry vermouth, and gin

Rob Roy

Sweet vermouth and Scotch whiskey

non-alcoholic beverages

COLD DRINKS

Juices

Orange, apple, mango, pineapple, and tomato

Soft Drinks

Cold, diet cola, uncola, diet uncola, ginger ale, tonic, and soda water

Absolute Distilled Water

HOT DRINKS

Chocolate

Antonio Puelo Chocolate

Lipton Yellow Label Tea

Premium Teas by

Jasmine blossom, herbal peppermint, chamomile, Earl Grey, and green tea

Coffee

ucc Fresh brew

Decaffeinated

Espresso, ristretto, cappuccino*

*Available on select aircraft

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open your world

Heineken

FOR 18 YEARS OLD AND UP, DRINK RESPONSIBLY.

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