



Mabuhay!

Enjoy a culinary feast on your flight.

A diverse tapestry of Western and Asian flavors
catering to unique palates.

From the fields to your plate,
every dish is thoughtfully designed
to be a symphony of flavors and textures
with only the freshest and highest quality
of ingredients.

Relax and savor the journey.

Welcome onboard Philippine Airlines!

DINING

BUSINESS CLASS
Manila - Shanghai

HOT MEAL

APPETIZER

Mango Prawns and Oriental Salad Rolls
Served with marinated butterfly prawns, mango, oriental salad rolls, and sweet lime dressing

BREAD

Dinner Roll and Butter

MAINS

Beef Shortribs in Sweet Soy and Black Mushroom
Served with carrot, snow peas, and black olives fried rice

Stuffed Chicken with Mushroom Truffle Cream Sauce
Served with asparagus, carrot, cherry tomato, and buttered orzo pasta

Milkfish Sarciado
Served with kilawin puso ng saging, onion rings and Lablabi mountain rice

DESSERT

Crema de Manga
Served with Mango Balls, almond, mint, and cream

DINING

BUSINESS CLASS
Shanghai - Manila

HOT MEAL

APPETIZER

Mesclun Salad

Served with Parma ham slice, hami melon, smoked chicken breast slice, mozzarella cheese, and pesto paste

BREAD

Dinner Roll and Butter

MAINS

Three Cup Chicken

Served with pak choy, bell peppers, and egg fried rice

Braised Pork Ribs Afritada

Served with mixed vegetables and steamed rice

Fish in Mushroom Cream Sauce

Served with parsley, carrot, broccoli, and mashed potato

DESSERT

Cheesecake with Mixed Berry Coulis

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

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BEVERAGE

OTHER ALCOHOLIC

CHAMPAGNE

Chanoine Frères, Brut NV

Reims, France

This champagne is composed of 50% Pinot Noir, 30% Meunier, and 20% Chardonnay, primarily sourced from the Côte des Bar, the southernmost region of the Champagne vineyards, renowned for the gourmet character of its grapes. This blend results in a Champagne with a copper-gold hue. The nose is expressive, offering notes of fresh fruits such as plum, fig, and black cherry. On the palate, it is precise, with a gourmet finish featuring hints of citrus and spices. Its fresh fruit notes and precise palate make it suitable for various dishes, enhancing the dining experience. The Chanoine Frères Brut is versatile in food pairings. It serves as an excellent aperitif and complements charcuterie boards and pâté en croûte.

WHITE WINES

Minini Casa Vinicola, Pinot Grigio

Delle Venezie, Italy

This is a distinguished white wine that captures the essence of the picturesque Delle Venezie region in Northern Italy. It has delicate aromas of green apple, citrus blossoms, and hints of pear greet senses. It is pale yellow with a peculiar green reflex. The palate is treated to a crisp and lively experience, with zesty acidity complementing flavors of green pear, lemon and a subtle minerality. On the palate, it unfolds with bright acidity, offering a palate-cleansing sensation. The flavors of green pear and lemon zest are supported by a nuanced minerality, contributing to a well-balanced and enjoyable white wine. This Pinot Grigio is an excellent match for a range of dishes. Pair it with light salads, fish, seafood, grilled vegetables, or creamy pasta dishes and fresh cheeses. Its crisp acidity and clean finish make it a delightful companion to a variety of culinary delights.

BEVERAGE

Sterling, Vintner's Collection

Chardonnay | California, USA

This charming Chardonnay is gracious with vibrant fruit and smooth creamy texture. Apricot, pear and hints of peach and pineapple are layered by toasty maple, vanilla, and pie spice notes. The palate is long and round with rich viscosity that comes from malolactic fermentation and the combination of oak aging with lees stirring. Clean, ripe citrus flavors extend the finish and add a refreshing lift to the rich fruit. A go-to Chardonnay, this wine pairs perfectly with any occasion. Enjoy it with grilled chicken, seafood, or light pasta.

Les Volets Sauvignon Blanc

Haute Vallée de l'Aude, France

This Sauvignon Blanc stands out for its harmonious balance of classic varietal characteristics and unique regional expression. It embodies a more restrained, Old-World style, highlighted by delicate aromatics and a distinctive minerality. In appearance, it is pale lemon with subtle green hues. The nose reveals subtle citrus notes of lemon and lime, complemented by hints of white peach, green apple, and fresh herbs. On the palate, it is dry and refreshing, with bright acidity and vibrant flavors of grapefruit, lime zest, and a touch of tropical fruit. This wine pairs beautifully with seafood, poultry, and fresh cheeses like goat cheese or feta, making it a versatile and elegant choice for a variety of dishes.

RED WINES

Sterling, Vintner's Collection

Cabernet Sauvignon | California, USA

This Cabernet Sauvignon opens with rich aroma of blackberries, with accents of caramel and mocha. The palate is smooth, delivering a balanced expression of plum, blackberry pie, and toffee. Soft, smooth creamy texture, and chocolaty tannins hold the finish, which is long and luxurious. With its bold flavors and easy accessibility, this Cabernet Sauvignon pairs well with a variety of foods and occasions, from filet mignon to barbecued ribs.

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

BEVERAGE

Ortonese, Sangiovese Merlot

Puglia, Italy

The Ortonese Puglia Sangiovese Merlot is a captivating red wine that beautifully combines the classic Sangiovese grape with the velvety nuances of Merlot. Hailing from the sun-kissed vineyards of Puglia in Southern Italy, this blend is a testament of the region's rich wine making heritage. Sangiovese lends its distinct personality with bright cherry and red berry notes with subtle hints of spice. The addition of Merlot contributes a plush, velvety texture, enhancing the overall drinking experience. On the palate, it unfolds layers of red fruit flavors. Cherries and raspberries take center stage, supported by soft tannins and a hint of earthiness. This wine is a superb companion to a variety of dishes. Pair it with classic Italian dishes like Bolognese, pizza, grilled meats, bruschetta, and aged cheeses also complements the wine's nuanced flavors.

Woodbridge

Cabernet Sauvignon | California, USA

This Cabernet Sauvignon opens with aromas of cherries, cedar, and brown sugar. Flavors of berries, toasted marshmallow, chocolate, and graham cracker follow with a toasty caramel finish. This medium-bodied wine pairs deliciously with grilled meats and tomato-based pasta dishes.

LIQUORS

Camus

Johnnie Walker Black Label

Absolut Vodka

Tanduay Superior Rum

BEER

Heineken

Tiger Crystal Light

Asahi

COCKTAILS

Bloody Mary

Gin tonic

Screwdriver

Rum Cola

Mimosa

Dry Martini

Sweet Martini

BEVERAGE

NON-ALCOHOLIC

JUICES

Orange
Apple
Mango
Pineapple

NON-COFFEE

Hot Chocolate
Tonic Water
Soda Water

CANNED SODAS

Coca-Cola Regular
Coca-Cola Lite
Coca-Cola Zero
Sprite
Pepsi Regular
Ginger Ale

ASSORTED TEAS

Earl Grey
Peppermint
Chamomile
Green
Jasmine

COFFEE

Fresh brew
Instant

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



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