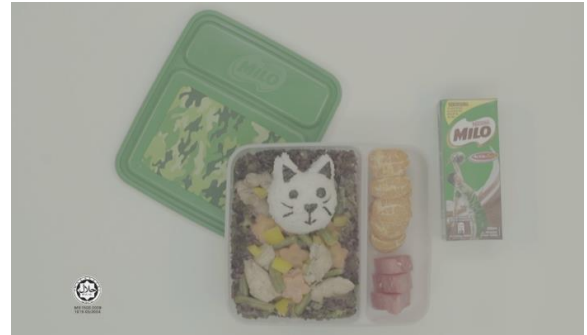


NASI BERLAUK | MIXED RICE

- 1 kotak MILO® UHT 200ml
- 1 mangkuk nasi putih
- 1 mangkuk lauk

HIASAN

- 2 helai daun salad
- 1 helai rumpai laut
- 1 biji buah oren
- ¼ biji buah tembikai



CARA PENYEDIAAN

1. Nasi putih dibentukukkan seperti kucing.
 2. Potong rumpai laut dan bentuk telinga, mata, hidung dan misai.
 3. Susun daun salad di dalam Bento Box.
 4. Susun oren dan tembikai di dalam Bento Box.
 5. Susun lauk di atas salad di dalam Bento Box.
 6. Susun nasi putih di atas lauk di dalam Bento Box.
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- 1 MILO® UHT 200ml
- 1 bowl of white rice
- 1 bowl of veggie

DECORATION

- 2 pieces of salad leaves
- 1 piece of seaweed
- 1 orange
- ¼ watermelon

METHODS OF PREPARATION

1. Shape the white rice to a shape of a cat.
2. Cut the seaweed and shape it to ears, eyes, nose and whiskers of a cat.
3. Arrange the salad into Bento Box.
4. Arrange the orange and watermelon into Bento Box.

5. Arrange the veggie on top of salad in Bento Box.
6. Arrange the shaped rice on top of the veggie in Bento Box.