



M I S C H I E F



Mischief Menu



DAY 1

LUNCH [BUFFET]

- GRILLED BROCOLLI AND CARROT
- GRILLED CHICKEN
- PRAWN SAUTEED BUTTER
- EGGPLANT WITH PARMESAN CHEESE
- SEASONAL FRUIT PLATTER
- OPTIONAL FOR CARBS:
RICE [WHITE/BROWN], POTATO [MASHED/WEDGES], PASTA

DINNER [SET MENU]

- TOMATO SOUP
- CARBONARA
- GRILLED BANANA WITH VANILLA ICE CREAM

Mischief Menu



DAY 2

BREAKFAST

PASTRY, SEASONAL FRUIT PLATTER, GRANOLA, OPTION OF EGGS :
OMELETTE, SCRAMBLED, SUNNY SIDE UP, POACHED

LUNCH [BUFFET]

- CARROT AND PINEAPPLE SALAD
- CHICKEN TAGINE
- GRILLED FISH GARLIC BUTTER
- SAUTEED TOFU AND TEMPEH
- SEASONAL FRUIT PLATTER
- OPTIONAL FOR CARBS:
RICE [WHITE/BROWN], POTATO [MASHED/WEDGES], PASTA

DINNER [SET MENU]

- MIXED SALAD WITH ITALIAN CREAM
- STEAK & POTATO WEDGES
- PANNA COTTA

Mischief Menu



DAY 3

BREAKFAST

PASTRY, SEASONAL FRUIT PLATTER, GRANOLA, OPTION OF EGGS :
OMELETTE, SCRAMBLED, SUNNY SIDE UP, POACHED

LUNCH [BUFFET]

- CAPRESE SALAD
- PASTA BOLOGNESE
- GRILLED CHICKEN
- SEASONAL FRUIT PLATTER

DINNER [SET MENU]

SEAFOOD NIGHT :

- GRILLED CALAMARI, LOBSTER, PRAWN, FISH, CORN
- GARDEN SALAD
- KUE LAPIS WITH VANILLA ICE CREAM

Mischief Menu



DAY 4

BREAKFAST

PASTRY, SEASONAL FRUIT PLATTER, GRANOLA, OPTION OF EGGS :
OMELETTE, SCRAMBLED, SUNNY SIDE UP, POACHED

LUNCH [BUFFET]

- SAUTEED VEGETABLE OF THE DAY
- FISH CURRY [GULAI IKAN]
- CHICKEN KATSU
- PRAWN SALAD
- SEASONAL FRUIT PLATTER
- OPTIONAL FOR CARBS:
RICE [WHITE/BROWN], POTATO [MASHED/WEDGES], PASTA