



LENDING A HELPING HAND...Deputy State Exco for Tourism, Coastal, River and Island Development, Datuk Ghazale Muhamad, helping out during the preparing of bubur lambuk recently.

The bubur lambuk was prepared by chefs from the Philea Resort and Spa in Ayer Keroh, where a total of 7,000 bowls of bubur lambuk was prepared.

The bubur lambuk was later distributed to the public at the Ayer Keroh Toll Plaza while some were also distributed to two orphanages.

The cooking and distribution of the bubur lambuk was part of the resort's corporate social responsibility (CSR) and it was the fourth time it was held.

Ingredients including 250 kilogrammes of rice, 40 kilogrammes of chicken, 40 kilogrammes of beef and 10 kilogrammes of dried prawns were used for the preparation of the bubur lambuk.