

Resort hands out bubur lambuk to passers-by for Ramadan



Packing it up: Associates from various departments working together to pack the porridge into individual container.

MALACCA: Philea Resort and Spa, the largest log resort in Malaysia, recently distributed 7,000 packets of *bubur lambuk* to the public, guests and associates of the resort for the month of Ramadan.

Resort's general manager, Ronald Choong said this was the fourth year the resort distributed *bubur lambuk* as part of its Corporate Social Responsibility (CSR) programme in order to strengthen ties with the local community.

"As early as 2.30pm, our staff members gathered at the road in front of the resort to pass containers of *bubur lambuk* to passing vehicles," he said.

Philea Resort executive chef

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— RONALD CHOONG

and food and beverage manager Azmi Desa said the amount of ingredients used were 250kg of rice, 40kg of

chicken, 40kg of beef, 10kg of dried shrimp and other condiments.

He said the delicacy contained both flavours which are chicken and beef, making it an ideal *buka puasa* dish.

"We have also prepared approximately 200 containers of *bubur lambuk* for Kompleks Rumah Anak Yatim Fatimah Al Zaharah, Bukit Katil and Lembaga Pengurusan Kebajikan Anak Yatim dan Miskin in Sungai Udang", he said.

In line with Ramadan, the resort also set up a counter for the public to purchase early

bird vouchers at only RM72nett for its "388 Rasa-Rasa Ramadan" buffet dinner led by chef Azmi and his team with specially handpicked traditional recipes like *Sup Gear Box*, *Kari Kepala Ikan*, *Asam Pedas Melaka*, *Daging Gulai Kawah*, *Ayam Percik Kelantan*, *Ayam Palembang*, *Daging Hitam Manis*, *Rusuk Kambing Herba* and others.

The event was graced by the guest of honour, Malacca Exco member Datuk Ghazale Muhammad and Malacca Tourism Promotion Division general manager Abdul Kadir Md Idris.



Handing it out: Associates of Philea Resort and Spa Melaka handing over the porridge packets to passing motorists entering to Malacca city via the Ayer Keroh Toll here.



Mixing it up: The culinary team started cooking the *bubur lambuk* at 8am in order for it to be ready for distribution at 2.30pm.