

STARBUCKS FRIDAY 18 DECEMBER 2015

6 eating out



Log cake is part of the buffet.

Festive meals for

Hotel highlights traditional Xmas fare

story by
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MALACCA: The month of December is always a joyful time of celebration.

For Christmas and to usher in the New Year this year, celebrate at the Philea Resort and Spa.

The resort's assistant communication manager Tee Mei Fong said the Christmas eve buffet dinner on Dec 24 for RM168nett (adults) and RM95 (children) will feature a sumptuous spread of fresh, succulent seafood and meat.

A variety of seafood such as oysters, crayfish, crabs, mussels and tiger prawns as well as appetisers like Pan Seared Tuna on Marble Vegetable, Mussel with Confit Potato and Turkey Slice with Spinach Salad will be offered.

Tee said guests could also indulge in a selection of festive main courses including Boneless Tube Roll Duck with Turkey Slice, Chermoula Baked Chicken Breast and Mexican Fish Pie.

There will also be direct from stove dishes such as Goulash of Beef Marrow Bone, Traditional Roasted Stuffed Chicken, Wrap Minced Lamb Wellington, Roasted Horseradish Beef and Yorkshire Pudding.

"Apart from this, we are also offering Christmas sweets such as Cherry Cheese Cake, Christmas pudding and traditional desserts like Vanilla Ginger Crème Brûlée and Log Cake," she said.

Tee added that the celebration continues on Christmas Day with a festive High Tea Buffet for RM71 nett (adults) and RM50 (children).

A New Year's Eve buffet dinner will also be held on Dec 31 for the same price.

Guests can reminisce about the good times at the New Year's



Seafood will be served during the Christmas eve buffet.

Eve buffet dinner with appetisers like Rolled Seaweed Seafood Terrine, Pan Seared Tuna on Marble Vegetable and Grill Marinated Baby Squash.

Also included are dishes like Baked Herb Crusted Lamb Crown on Ratatouille, Pan Seared Fish Filler with Saffron Chili Flake Sauce, Buttered Baby Cocktail Potato, Lotus Leaf Wraps with Special Rice and Baked Hawaiian Capicum Rice.

Guests will also be delighted with live stalls like the charcoal grill station offering BBQ meat and seafood, Chicken and Beef Satay, Otak-Otak as well as a choice of baked fish.

Meanwhile, the carving station will serve Traditional Roasted Stuff Chicken, Beef Wellington and Roasted Garlic Leg of Lamb.

Dessert selections include Cocoa Cream Caramel, Avocado Honey Tart, Pineapple Tiramisu, Chinese Pancake, among others. The New Year's Day High Tea Buffet is priced at RM71 nett (adults) and RM50 nett (children).

For reservations, call 06-289 3399 or email fb@phileahotel.com.my.