

News

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BUBUR LAMBUK ALA DE PALMA

Kuala Lumpur, Malaysia – Bubur Lambuk or Assorted Porridge is a traditional indigenous Malaysian dish cooked during the fasting month of Ramadhan and served during the breaking of fast every evening.

This year, as in previous years, Bubur Lambuk ala De Palma is given away free to the public at De Palma Hotel Ampang’s entrance, and to mosques and welfare institutions. We also receive orders from corporate and individuals who would like us to distribute on their behalf.

Cooked with a variety of spices, including garlic and pepper, minced beef, spring onions, the Bubur Lambuk, with its soft and smooth consistency actually conditions the stomach to accept food after a day’s fasting. Served warm, with an array of strong fragrance/spices, it imbues the recipient a sense of well-being.

Bubur Lambuk ala De Palma is available at De Palma Hotel Ampang during Buka Puasa together with a sumptuous selection of traditionally halal cooked Malay, Indian, Chinese dishes, complemented with *ulam*, soup and mouth-watering desserts, entertained by Ghazal Sri Kencana daily at our Grand Ballroom.

Surau Nurul Hikmah at De Palma Hotel Ampang, being awarded “Best Surau in the Hotel Industry” by Persatuan Pengguna Islam Malaysia (PPIM), which can accommodate 300 guests, has also its permanent Imam to lead the prayers including Solat Tarawikh every night.

The last 10 days of Ramadhan has always been a hive of activities including, holding special prayers, in conjunction with the much awaited *Qiyamullail*. During this period, Surau Nurul Hikmah will be holding prayers at 4.00 a.m. to 6.00 a.m., followed by special lectures and *Tazkirah*. Members of the public are welcomed to join..

Since opening, De Palma Hotels has been hosting “*Majlis Berbuka Puasa dengan Anak-Anak Yatim*”. Not just during Ramadhan, but throughout the year, there are invitations for the the handicapped , single mothers, and underprivileged.

De Palma Hotel Ampang's Bazaar Ramadhan Buffet headed by Chef Hamzani and Chef Juzaili and their team offers Live Cooking and food selection spread from the famous Roasted Whole Lamb, Udang Goreng Berempah, Chicken Tandori, Nasi Ayam De Palma, Penang Assam Laksa, Laksa Johor, Char Kwai Teow from the Noodles Corner, Nasi Bryani Gam Ayam and the traditional Cucuk Kodok, Cucur Udang, Keropok Lekor, Goreng Keladi, just to name a few, by our renowned Chef Kak Yah. This year we have Chef Kak Zah giving us a taste of Kelantan cuisine with its infamous Nasi Kerabu and Nasi Dagang.

Whist at the Grand Ballroom islands of Buffet Spread offering Citarasa Kampung starting with appetizers of ulam-ulam kampong to mouth-watering condiments such as tempoyak, an array of sambal belachan, salted eggs, lemang, stuffed rice with kacang sauce, rojak and a variety of kerabu.

Back by popular demand, Citarasa Kampung offers, Daging Salai, Masakan Tempoyak, Telur Itik Masak Lemak, Rendang, Siput Sedut, Masak Lemak Cili Api, etc and Citarasa Muhibbah has spreads from Indian, Chinese and Malay specialities.

The Dessert Buffet offers local Malay Kueh, dates, jelly, pudding, fresh local fruits, cakes and pastries, not forgetting the famous Tapai Ubi and Pulut, Sira and Pengat and local bubur manis.

The hotel, since its opening, has served extensive buffet spread with extremely good value for money at RM62.00 nett (adults) RM32.00 nett (children age 4 - 12).

Ramadhan Buka Puasa Buffet is also available at De Palma Hotel Shah Alam, De Palma Hotel Sepang, De Palma Hotel Kuala Selangor, De Palma Seminar & Conference Centre and its café outlets, namely Palma Cafe at SACC Mall, Shah Alam and Palma Café at Kompleks PKNS Bangi.

The De Palma Group of Hotels is wholly owned by Perbadanan Kemajuan Negeri Selangor and is managed by Biztel Sdn Bhd, a Malaysian hospitality company.

FOR FURTHER INFORMATION, PLEASE CONTACT
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