

FOR IMMEDIATE RELEASE

26th May 2017

RAMADA PLAZA MELAKA CELEBRATES THE RAMADAN MONTH WITH ITS TRADITIONAL FLAVOURS

Melaka, 26 May 2017 – Ramada Plaza Melaka once again ushers in the holy month of Ramadan with its sumptuous buffet spread at its Zest Restaurant, with a spread of flavours and delicacies specially prepared for the Ramadan month.

Diners can savor traditional dishes specially prepared by Chef Volkmar G. Ertel and Executive Sous Chef Barnitus from 27th May 2017 to 24th June 2017 with a variety of menus rotating each week.

“This is a special season to celebrate with family and friends as they bond and embrace the spirit of the Holy month,” says Edouard Reizian, General Manager. “Bringing quality and variety through our traditional dishes is our priority to ensure we meet the palate of the of all our guests” he added.

The buffet spread consists of traditional dishes such as the Nasi Beriyani, Roasted Lamb, Rendang dishes, Ikan Asam Pedas, Vegetable spread, Sambal Sotong among others. The dessert spread is not to be missed with the traditional Cendol Gula Melaka, Ubi Kayu Rebus, Kuih Kesui, Cek Mek Molek, Sira Labu and Agar-Agar Bandung to name a few. With a blend of traditional and western desserts, it’s a spread not be missed.

The buffet menu priced at RM98.00 nett for adults and RM58 nett for children will be available from 6.30pm onwards. Diners will be entertained by a Ghazal music performance while enjoying the sumptuous spread throughout the night.



Some of the signature dishes in the Ramadan Buffet being featured in the line-up.



From Left to Right: Director of Sales & Marketing – Ms. Nurashiken Zainal, Asst. Director of Catering and Convention – Ms Carol Fok, Chef Fakhrol, Chef Volkmar G. Ertel, Food and Beverage Manager – Mr. Raymond Oh and Zest Outlet Manager – Mr. Kesevan Sudaram all smiles as they present our signature dishes for the upcoming Ramadan Buka Puasa spread at Zest.

This year the hotel will continue its celebration with a special Sinar Ramadan Dinner to be held on 20th June 2017 at its Bunga Raya Ballroom from 7.30pm onwards. With nasyid entertainment from local performer In-Team, it will be a night of entertainment for the whole family. We will be inviting a charitable home to join us in the festivities that night to share the joy of the season with them. Each year the hotel reaches out to different charitable organizations to share in the festivities.

For media enquiries, kindly contact:

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About Ramada Plaza Melaka

Set in the heart of Historical City of Melaka, Ramada Plaza Melaka is a five-star international hotel managed by Wyndham Hotel Group, the world's largest hotel group. We strive to provide a comfortable escape into timeless luxury.

As you arrive at the hotel, be greeted with a warm smile as the porters lead you to your room. Discover UNESCO world heritage sites, setting off from the hotel's central location. The Concierge desk offers the option of complimentary shuttle service to main attractions such as Jonker Street and shopping canter within mere minutes.

Before you know it, the afternoon sky soon gives way to the deep hues of sunset. You can head back to the hotel and experience our relaxing spa followed by dining in one of the hotel's award winning restaurants from authentic Chinese dim sum to Italian cuisines.

Ramada Plaza Melaka with its lush and spacious 294 beautiful ocean and river view rooms coupled with its 12 warm and inviting function rooms provide ample opportunities ranging from corporate functions to

weddings and celebrations. For enquiries on catering and banquet function bookings, please contact Ramada Plaza Melaka at +60 (6) 284 8888 or email sales@ramadaplazamelaka.com

Menu featured

Salads & Appetiser :

Ulam-Ulaman with Sambal Belacan, Cincaluk and Budu
Tauhu Sumbat
Kerabu Mangga
Salad Udang
Kerabu Daging Salai

Main Dishes:

Nasi Beryani
Roast Lamb Leg Rempah Ratus
Rendang Tok
Sambal Sotong Pantai Klebang
Ikan Assam Pedas
Ketam Masak Cili
Tumis Sayur Campur ala Tionghua

Desserts:

Ubi Kayu Rebus
Puteri Mandi
Cek mek Molek
Agar-agar Cendol Gula Melaka
Sira Labu
Kueh Kesui, Kueh Lapis
Agar-agar Bandung
Buah-Buahan Tempatan