

Employees' day to relax

Hotel heads serve staff at buffet luncheon



Serving with a smile: Department heads take on the role of serving their staff at the Employees Luncheon.

FURAMA Bukit Bintang hotel recently organised an employees' luncheon at its Saffron function rooms located on the 27th floor as a show of appreciation.

Eleven department heads dressed up in aprons and chef hats, dished out food for each staff from the buffet counter as well as from the salad bar, wantan noodle soup stall and ice kacang stall for all its employees.

The hotel served a delightful array of buffet dishes such as lamb shank *rendang*, chicken *rendang*, *bumbu* Bali chicken, XO scallop with macadamia nuts, steamed yellow garoupa Teochew style, stir-fried tiger prawns, baked mushroom cheese macaroni and mushroom abalone soup.

Executive assistant manager Tan Kim Ling opened the event with a motivating speech and shared about

the hotel's upcoming staff activities.

This was followed by the Team Player of the Month and Hospitality Champion of the Month awards for the months of January, February and March.

Three employees for each category were chosen and each employee received a certificate and RM100 cash.

Tan told the employees: "For those who have won, keep up the good work and diligence in performing your duties and for those who were nominated but did not win, keep up the good work."

Other activities held at the event were Limbo Rock and Eating Competition.

Each game winner was presented with a buffet dinner voucher for two at the hotel's restaurant, Spices @ Furama.



Enjoy your meal: The hotel's executive assistant manager K.L. Tan serving macaroni to one of the employees.