Specially crafted buffets to bring joy

Tuck into seafood, curries and more at Hotel Equatorial's nada lama

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HOTEL Equatorial Penang's HAPA award-winning restaurant nada lama is showcasing The Ocean Catch with the freshest of seafood from around the world.

Available from 6.30pm to 10pm every Saturday, the spread is indeed a feast for the senses.

The bounty of the ocean is complemented by salads, appetisers, steamboat items, Penang's famed hawker fare, other Southeast Asian delights, BBQ items and desserts.

Start off with Nyonya kerabu pucuk paku with cockles, Thai fish cake and Indochina-style chargrilled white eggplant with minced shrimp, scallion and almond flakes, to name a few.

Tuck into an assortment of seafood on ice comprising farmed prawns, black mussels and clams before moving on to old-time favourites like char koay teow and cucur udang kuah kacang.

The main dishes tempt with delectable creations such as paella Valencia, deep-fried whole seabass in three flavours and Swedish meatballs in cream mushroom sauce.

Grilled to perfection at the BBQ station are chicken tebasaki, Vietnamese chicken lemongrass skewer and stingray with turmeric lemongrass and chilli marinade, among others.

Walk in before 7.30pm to enjoy the special promotion of RM128 nett for adults (RM158 nett after 7.30pm) while senior citizens get to dine for RM118 nett and children for RM98 nett.

What's more, spend a total RM300 to receive a RM30 voucher for your next visit, exclusively for The Ocean Catch's promotion!

nada lama is also featuring the Khana-Khazanah Indian-Muslim buffet dinner from 6.30pm to 10pm every Friday.

Journey through authentic dishes that are rich with herbs and spices served the traditional way on aromatic banana leaves.

The palate-tingling menu comprises Indian spiced chickpea salad, lamb vindaloo, daging masak lemak cili padi, Madras fish curry, palak paneer and spiced fried bitter gourd.

The early bird promotion of RM65 nett for adults apply to those who walk in before 7.30pm.

Otherwise, the buffet is priced at RM98 nett per adult, RM84 nett per senior citizen and RM49 nett per child.

Executive chef Hafizzul Hashim has also whipped up the Family of Curries (served upon special request) with highlights red curry, curry Kapitan and Nyonya curry.

The hotel is celebrating Deepavali with the Colours of Rangoli buffet dinner on Nov 14,

The Family of Curries is available upon special request.

showcasing a flamboyant spread of Indian delicacies.

Indulge with family and friends at RM65 nett per adult (RM98 nett after 7.30pm), RM84 nett per senior citizen and RM49 nett per child.

Do mark your calendar for the Thanksgiving Semi-Buffet on Nov 26.

It is priced at RM110 nett for adults (RM130 nett after 7.30pm), RM111 nett for seniors and RM65 nett for children.

Roasted turkey and '8 Treasure' stuffed duck are available now at RM199 nett.

For reservations and more details, call 04-632 7068 .

Alternatively, you can email dineinatpng@equatorial.com

Race to refill dam before dry season comes

TAPPING three water catchments areas to refill Teluk Bahang Dam has seen a 19.5% increase in its stored water.

Penang Water Supply Corporation (PBAPP) chief executive officer Datuk Jaseni Maidinsa said they were now tapping the third water catchment area to refill the dam with as much water as possible during the year-end wet season.

"On Oct 3, we commissioned the Batu Ferringhi water catchment area to Teluk Bahang Raw Water Transfer Scheme.

"Since then, excess raw water from the hills in Batu Ferringhi about 3.5km away is being channelled into the dam.

"When there is heavy rainfall, excess raw water from four intakes in the Batu Ferringhi water catchment area is channelled by gravity towards the dam via an existing tunnel.

"Under normal conditions, the raw water from these four intakes is treated at the Batu Ferringhi Water Treatment Plant (WTP) and the Guillemard WTP.

"This means that Teluk Bahang Dam is now being refilled with raw water from three water catchment areas.

"The other two areas are the Teluk Bahang and Sungai Pinang catchment areas," he said in a statement on Wednesday.

As of Wednesday, Teluk Bahang Dam was 35.5% full, compared with just 16% on on Sept 5.

"The effective capacity of the dam is still low, due to abnormally low rainfall on Penang island between September last year and this September.

"The average effective capacity

Jaseni: We target to reach 45% capacity by Dec 31. This is in preparation for the dry season

of the dam in the past three years (2017 to 2019) was 69% on Nov 4 each year, compared with 35.5% now.

"We target to reach 45% capacity by Dec 31.

"This is in preparation for the dry season which is expected to commence next January," he said.

Jaseni said despite experiencing a number of rainy days recently, they are unsure if there will be enough natural rainfall to push the effective capacity of the dam to 45% in time.

He said since its commissioning in 1999, the dam had played a leading role in sustaining good water supply in Teluk Bahang, Batu Ferringhi and areas around Tanjung Bungah.

On a separate note, there will be

The water level at Teluk Bahang Dam on Wednesday —Bernama

water disruption for eight hours in certain areas in Jalan Perda Utama on mainland Penang from 10pm tomorrow to 6am on Sunday.

Jaseni said 3,700 water accounts would be affected as final pipe connection work would be carried out to install a 600mm diameter butterfly valve at Jalan Perda Utama in Seberang Prai.

"To facilitate the physical work, we must isolate a section of the existing 600mm pipeline.

"Consumers in the following areas are advised to store sufficient water to use for eight hours.

"The places affected by the water cut are Permata Apartments,

Mutiara Condominium, Bandar Perda Utama, Bandar Perda Selatan and Gemilang Perdana business areas, Taman Camelia, Taman Perda Barat, Taman Perda Timur, Jalan Perda Utama, the police quarters as well as the Fire and Rescue Department quarters," said Jaseni.