

Beverly's Valentine

IN conjunction with the Valentine's Day celebration, a strolling band will serenade dining celebrants at the Beverly Hotel Kota Kinabalu, on Feb 14.

The three-piece band will belt out a rendition of evergreens and love songs, suitable for the occasion during dinner, which starts from 6.30pm onwards.

Diners have a variety of delicious food to choose from at that time including smoked salmon, green mussel and prawns, oxtail stew, pasta and roasted chicken to name a few.

A special wine promotion will also be carried out at that time and guests are encouraged to try a glass or two.

Dining with your loved one should culminate in an intimate evening at Tapai Lounge where the in-house band named New Horizon will serenade their audience with popular songs.

For information and booking, call 258998.



HE cooks with precision, applying extreme discipline in his work. He ensures that his concoctions of dishes are of the finest kind.

He applies his excellent culinary skills on his recipes ensuring that they are fit to be served on the table for his guests. That is Chef Raju Prasad.

Raju or Raj to his friends has been well acquainted with the kitchen since he was barely out of his teens in his home country, India, to be precise, Uttar Pradesh.

Initially he learnt to cook food from recipes he garnered from the different districts in India.

These include Rajasthan, Jaipur, Delhi and Agra, to name a few.

He worked with several hotels in those districts, garnering recipes and honing his skills as a chef.

As he perfected his skills there, he went up in rank and soon he saw himself ready to work in other countries and that was when he ventured to Singapore.

Since he was working in the Shangri-la hotel chain it was easy for him to move there; to another Shangri-la hotel.

Working in Singapore was enjoyable although it was hectic, he shares, but he took it in his stride.

A few years later, he moved to Sabah Malaysia, in Shangri-la Rasa Ria Resort located at Dalit Bay, Tuaran.

He is now working at the Naan Restaurant, taking care of the outlet and overseeing his staff.

He has been in his job for a long time and he has an food he has a favorite diner.

And to his family, he is a fatherly.

"Yes. Initially in the army, I was involved in doing things."

"Since I came to Singapore, I took it seriously. I did military work of various kinds of jobs well."

"Those are the people who want to be a chef now."

This innovation is a compilation of a family.

"I have the passion to cook," he shares.

For the moment, he hopes to continue.

Diners who want to dine here should ask for

Chef Raj