

GUNTER'S GASTHAUS

We will be closed for business from 15th Feb 2009 to 4th March 2009. Business will resume as usual from 5th March 2009.

German Restaurant
**EAT as MANY TIMES
 as YOU CAN!!!**

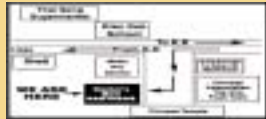
from **RM 8.88 ++**

Served **MON-SAT 11.30am - 1.30pm / 6.30pm-8.00pm**
NOT served on Sunday's & Public Holidays...

GUNTER'S

For reservations Contact us:
GERMAN, SWISS CUISINE AT ITS BEST!!!
TEL: 088-217 249
088-256 425

Address:
 Batu 2, Tuaran Road,
 Likas.



Little Italy
Pasta & Pizza Corner

DELICIOUS PASTA DISHES,
 SUPERB STONE BAKED PIZZAS

Great Italian Hospitality:

DOWN TOWN:
 23 Jalan Haji Saman,
 Ground Floor (Hotel Capital)
 EBE13 Kota Kinabalu, Sabah.
 Tel: 088-232 231

Sabah's best live seafood Restaurant

"Awarded membership diploma Les Amis D'Escoffier Society"
 "Awarded membership of famous chef special committee for china cuisine association"

新海港海鮮大酒樓有限公司
GRAND PORT VIEW SEAFOOD RESTAURANT SDN. BHD.
 (Tel: 088-232 171, 1st Stage Road, 899001, Kota Kinabalu, Sabah, Malaysia. Fax: 088-232 00176)

Beverly launches wedding packages today

THE Beverly Hotel will launch its wedding packages today. The launching, which will start at 1pm, will showcase several interesting programmes including a Malay bridal fashion show and a bridal and evening dress fashion show.

Those who wants to browse for wedding planners can also do so today as several bridal boutiques are expected to showcase their offerings.

Besides that guests will be entertained by a cultural dance and a gambus musical performances by talented performers.

Sales Director Zahara Ismail says those who confirm their booking for Beverly's Wedding package will be accorded with an attractive lucky draw for tickets to selected destinations including Australia, Indonesia, China and Japan.

"I hope guests especially those who plan to hold a wedding soon will come and see us. We have an attractive wedding package for those who wants our services," she says.



Chef Carol



PRECIOUS minutes should not be wasted in idling but in learning, for knowledge is as vast as the universe. Throughout one's life one can never hope to possess all the knowledge that one wants.

This include knowledge in culinary arts, according to Carol Lui, Chef de Cuisine of Kozan Teppanyaki Japanese restaurant of Shangri-la Rasa Ria Resort Dalit Bay, Tuaran.

This young lady of 37 has been cooking for 12 years now, but does not feel like she knows everything about culinary arts. She believes that there is a lot more to learn and understand about cooking.

Carol who is born in the Northern Territory of Hongkong says she learned to cook as a young girl due to necessity.

"I belong to a large family so I learned to cook from a young age. Our parents worked and so did my other siblings. Life in Hongkong is very fast, so we all had to look after ourselves."

"After school, I went to work for a Japanese restaurant in Hongkong where I learned how to cook Teppanyaki. It is a speciality of mine but of course I know how to prepare other dishes also such as sashimi and sushi."

"These two dishes however are best done by men as they know how to handle the knives that cut the fish. As we all know how the fish is cut is very important to the final flavours of the fish."

Carol went on to say that she has never worked out of Hongkong but after 12 years, she felt that she was ready to work outside of the country.

"When I found out that there is a vacancy in Shangri-la Rasa Ria Resort Dalit Bay for a Japanese chef, I applied and got the job," she shares.

"I am very happy to get this job and I really enjoy living here as the natural beauty is still intact and the air is fresh. The people are also friendly and laid back; not like those in Hongkong who seems to run all the time," she opines.

Not that she wants to be so laid back that she gazes lazily towards the blue yonder during her off day.

"I usually read during my spare time; mostly cookbooks. I feel like I need to know so much more about food and cooking. I believe that there are so much to learn that at times, I feel time is so short to know all of them," she says.

To break the monotony of cookbooks, she reads a novel but she prefers something that is educational and informative, she says. In future this young lady wants to study Food and Beverage Management and slant her career towards this end.

As to whether she will be successful, she says, success comes after working and trying hard, which she aims to do.