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The Monsopiad Cultural Village is also within walking distance. You can take a slow walk or borrow a bicycle and work on the calf muscle as you travel towards it. The country road is worth travelling on, there are so many interesting scene along the way. The cultural village has an interesting showcase of antiquated local life. The house of skulls is also there. If the guests wish to sample local food, the chefs at the cultural village will only be too happy to oblige. Fauziah shares the home is actually a place where guests can live within a luxurious setting without missing out in the local scene. She will be hosting a thanksgiving dinner on Jan 13.

"We want to thank all our friends, colleagues and customers, as well as those who have worked and grew with us from when we just started," she says.

So if you are at the vicinity, check this home out and consider recommending them to your guests. I believe you will not be disappointed.



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# STAR's January treat

Shangri-La's Tanjung Aru Resort's (STAR) Shang Palace restaurant is offering an array of Chinese dishes both ethnic and modern throughout January with its diverse and rich Canton cuisine promotion.

Chef Tan Pin Guan, Chinese sous chef at Shang Palace, will be featuring eight sumptuous Cantonese dishes, which are available during lunch and dinner.

Diners at this time can sample his signature dishes which include Wok-fried tiger prawns with crispy rice vermicelli in superior stock, Sautéed scallops with ginger and spring onions in crispy cup, Braised duck with "Mui Choi" preserved vegetables and Steamed chicken with selected Chinese herbs and lotus seeds.

You will also have a choice of Stewed tender beef belly with dried chilli and salted fish, Pan-fried "Yat Chi Kwat" lamb chops with spicy pepper sauce, Baked whole grouper fish baked to perfection in lotus leaf served with spicy shrimp paste and Stir-fried flower crab with minced salted eggs.

Chef Tan's specialty dishes are a blend of flavours, with much attention given to the overall presentation, including texture, colour, shape and aroma.

The most recognised Cantonese cuisine comes from the region around Canton in southern China. Simple spices and a wide variety of meat delicacies including prawns, scallops, beef and more are characteristic Cantonese cuisine. The



light, delicate sauce, quick cooking and subtle spicing allow the natural flavours to shine through.

Spices used in Cantonese cuisine, such as ginger, salt, soy sauce, white pepper, spring onion and rice wine tend to be light and subtle. For many who are used to the more rich, spicy and complex flavours of Hunan and Szechuan cooking, Cantonese cooking may seem bland.

However, Chef Tan creates subtle blends of flavours and aromas that will definitely satisfy every guest's taste buds.

The Canton promotion is available during lunch and dinner at Shang Palace restaurant.