



Stamford meets Nexus

Nexus Resort Karambunai played host to a

group of Tourism and Hospitality Management students from Stamford College Sabah recently.

The educational visit to the resort was organised with the objective of broadening their classroom perspectives on hospitality development in the tourism industry and state. On hand to welcome the tertiary group was Marketing Communications Manager, Jocelyn Banding and Marketing Communications Executive, Cornelia Tahing.

In addition to an inspection of the resort's vast surroundings, the students were also briefed on hotel operations, latest awards and accolades and various leisure and recreational facili-

ties available. They were also later treated to a tea break.

Peter Sprenger, General Manager, commented, "As a responsible hospitality industry leader, the Nexus Resort Karambunai periodically hosts similar visits to our resort as a commitment and contribution towards the betterment of education among the state's youths. In addition, such visits allow the students a glimpse of what it takes to operate and be part of a world-class award winning resort. If the youths can take away a positive and lasting experience from the visit, we would have done our part in promoting both the tourism and hospitality industries for the state, and hopefully, convert more into becoming tomorrow's dynamic hoteliers."

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THE appeal of eating Scallop with Dragonfruit and soy sesame dressing adds instant exoticism to one's flavour palette.

Starting from March 12, Chef Tay and his team will show-off creative culinary offerings with fruit essence. Diners can sample these offerings for lunch and dinner during this promotion.

In addition to the health benefits of eating fruits, using fruit as

A fruity affair

part of a complex recipe enhances the flavour of any savoury dish. During this three-week promotion, diners are able to sample out of the ordinary menu items like Stir-fried Lobster with Jackfruit and Fried Prawn with Honey Dew pulp followed by Chilled Durian pudding.

So if you are around the Hyatt Kinabalu Regency Hotel at this moment hop into their Chinese Restaurant and sample Chef Tay's cooking.