

Shangri-La's Tanjung Aru Resort (STAR) recently welcomed 26 participants from Global Meet Malaysia.

The group was given a cultural welcome upon arrival at the resort. In the evening, they proceeded to the resort's sunset beach for cocktails to watch the spectacular Tanjung Aru sunset before proceeding for a 'Sabah Harvest' theme dinner at the Tanjung garden.

Tengku Datuk Seri Zainal Adlin, Chairman of Sabah Tourism Board, also joined in the dinner along with the resort's management team.

Global Meet is an event for buyers to experience the many attraction of Malaysia and attributes as a destination for Meetings, Incentives, Conventions and Exhibitions (MICE). It also provides avenue for the invited buyers to meet up with the Malaysian MICE suppliers to discuss business opportunities. The event held from 20 to 27 May was jointly organized by Malaysian Tourism Promotion Board and Malaysia Airlines. Over 200 potential MICE buyers from all over the world participated in this event.



STAR welcomes Global Meet Group

RE GUIDE

COVER Wonders Of Borneo

This map is endorsed and supported by:



sabahtravelguide.com



Sabah Tourism Board
www.sabahtourism.com



Sabah Chapter of Malaysia Association of Tours and Travel Agents
www.mattasabah.com



The way to get yourself discovered
For advertising enquiries, Call 088-230055 (New Sabah Times) 019-840 2911 (William Sabah Travel)



FROM FRONT PAGE

stalls offering a wide variety of other food. From these stalls you can pick char kway teow, prawn noodles, fried noodles curry laksa, satay, dumplings barbecued chicken wings, oyster omelets and rice as well as a personal favourite, grilled seafood.

If you want to dine in an exclusive restaurant the @tmosphere is one of the best place to go. It is sited at Menara Tun Mustapha. It is the revolving restaurant, which used to be called 'Sri Kayangan.'

The foods served here are derived from the countries around the Pacific Rim. Your guess is as good as mine; they are from Australia, Thailand, Japan and many others. There are also some from Norway...not Pacific Rim, but then it does not actually matter. They are great food.

The foods served in @tmosphere restaurant are designed to meet the need of all their clientele most of whom are members of the corporate communities and incentive groups as well as walk in costumers.

Back to the food; the food served there are all 'must taste' or 'must try' types such as the Cracked Black Pepper and Black Bean Lamb Shanks. The lamb is served with smooth mashed potatoes that are so delicious you can eat it on its own.

And then there is the oven baked Norwegian Salmon with Warm Ginger Potato Salad. What can you say about the perfect piece of salmon but yum!

Actually these are not the only delicious items being offered. There is the Totally Different Duck a L'orange which is actually duck in lemon sauce. You have to try this to appreciate it.

The other offering is the Tarragon and Emmental Stuffed Chicken Breast. This is one cheesy chicken



servicing. I mean really. So if you love cheese and just have to have this food item in all your food, grab this chicken.

The Honey Pesto Crusted Rack of Lamb is another dish that should really be tried. I am biased because I simply love lamb but I believe many people share my fondness for mutton. This particular rack of lamb is served with salads after being roasted in its coat of pine nut and honey.

To find out more visit @tmosphere. Now for dessert...well you can get desserts in all the eateries mentioned but one place not to pass up is of course Scoops Gelato Bar. Something akin to a dessert shop.

It is sited on the ground floor of Block A, Warisan Square, facing the Centre Point Shopping Complex. With directions like that, you cannot miss.

The homemade gelato is the mainstay dessert comprising of all kinds of cold and hot desserts associated with gelato. They are made in-house daily, using only the freshest

local fruits in season and the best imported Belgian chocolates, Italian base-mix and imported fruits. Ordinary run-of-the-mill, frozen ice creams that are sold in supermarkets have artificial flavouring, colouring, as much as 28% fat and lots of preservatives to ensure a longer shelf-life.

The gelato is made from milk instead of cream which contains over more fat. That means you can have all the ice cream you want without thinking of your waistline.

So.. be adventurous and check these eateries out. I am sure your tourists and families will enjoy them.

