

Nexus do



Recently, Michael Power celebrated his 63rd birthday at the Nexus Resort Karambunai in Kota Kinabalu.

Power and his wife Diane are the longest staying guests at the Resort, having established a record stay of 670 nights.

"We just love it here, the people are so incredibly friendly and they make us feel really at home and part of the family. We intend to make Borneo and Karambunai specifically our new home!"

Meanwhile, more than 120 employees of Nexus Resort Karambunai took time off from their daily tasks to support the quarterly Blood Donation drive organized in aid of the Queen Elizabeth Hospital Blood Bank.

Employees of affiliate companies Nexus Golf Resort Resorts, Karambunai Resort Sdn Bhd and Greagawarni Sdn Bhd also turned up to extend their support towards this life-saving campaign. The commendable turnout of employees who wished to donate resulted in a total collection of 99 pints of blood. The remaining few were unable to donate due to various health setbacks such as anemia, hypertension etc.

General Manager Peter Sprenger commented, "This quarterly effort yielded almost 100 pints of blood and is a very positive indication of our staffs' spirit of giving and enthusiasm in supporting the resort's community-based efforts. We would like to thank all those who contributed and hope that through this we can help create public awareness on the importance for donating blood to create a healthy and caring society."

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Awasih taste De Square

DE SQUARE CAFE at Likas Square Kota Kinabalu should really be named the Steamboat house. Well, I believe it should be named thus because of the lovely steamboat they serve there.

Newly weds Sharon and Dean Hussein who treated their family to a supper of steamboat at the restaurant recently say it was the most interesting steamboat they have tasted and that they will be looking forward to a second visit when they return to Sabah. Dean is a soldier attached to the camp in Kuching Sarawak while Sharon works in Singapore.

Anyway, the steamboat dinner starts when a simmering pot of stock is sited at the centre of the dining table. The pot is kept simmering while we dip ingredients in the pot. We will usually be served raw thinly sliced meat, vegetables, mushrooms, eggs, seafood and wantans. While the hot pot is kept simmering, ingredients are placed into the pot and are cooked at the table.

The cooked food is usually eaten with dipping sauce, like chilli sauce and soya bean sauce.

Because steamboat and hot pot styles change so much from region to region, many different ingredients are used.

Some restaurant will add in quail eggs and noodles while others do not. Some serve leafy vegetables with mushrooms.

It is fun to experiment with ingredients and sauces according to one's own tastes, actually.

The steamboat is highly recommended not only because its delicious but because it is no additives of any kind is added in. It is made purely from real chicken bones. The recipe for the soup is actually a secret, according to De Square proprietor Lim Ah Lik.

So if you are at the Likas Square this evening, drop by Lim's place called the de Square Café and order the steamboat. If you are with a group of friends or with members of your extended family, don't worry, Lim's place is spacious.