



# Alu-Alu Restaurant at Gayana Eco Resort

How about zipping to an island just off the coast of the city for a luscious meal of fresh seafood? Gaya Island is a short 10 minutes away from the city, and tucked in the calm-water cove of the Malohom Bay is the luxurious Gayana Eco Resort. Its newly opened restaurant, Alu Alu, houses a large array of live seafood to be caught and cooked for guests who choose to dine over the South China Sea. At the Alu Alu Over Water Live Seafood Restaurant, the food is cooked with a touch of Asian finesse. The chef will recommend the live coral trout steamed and served Cantonese style or the wok fried 'Kam Heong' (literally translated as gold and fragrant) style crab and says there is no better way to taste

some of Sabah's best seafood. Come here for lunch and enjoy the sight of wide blue waters or dine at dusk for the sunset hues, at the capacity of up to 200 people, the Alu Alu restaurant is a prime location for an evening out with friends or a special treat with the colleagues at lunch. Dining here at Alu Alu requires purchasing packages which will include return boat transfers, restaurant credit, taxes and service charge. And while you are there, why not visit the Marine Ecology Research Centre, where you'll get to see a diverse display of marine life in their aquariums! **For bookings and information, contact their reservations team at 088 380390 or email [reservations@gayana-eco-resort.com](mailto:reservations@gayana-eco-resort.com)**



## Korean Delights at Bintulu

For those with a taste for Korean food, Bintulu is a popular mealtime destination. Serving up over 80 Korean delights, the people at Bintulu know what makes a good Korean meal. They advise you to order in advance because they prepare and serve their food fresh, which may take some time, but will reward you with the best flavours! Find their restaurant on the 1st floor of Block E in Lintas Plaza and sit yourselves down at one of their tables or on the floor in the inner sanctum of the restaurant for that authentic feel. We recommend Korean favourites like the *bulgogi* beef, thin slices of prime cut beef, marinated with a mixture of soy sauce, sugar and other ingredients such as scallions and mushrooms, grilled on your table top with a little garlic. Wrap it in a lettuce leaf which comes with your meal, along with one or more of the seven saucers of sauces put alongside your meal. We also liked the *kimchee*, the a traditional Korean fermented dish made of vegetables with varied seasonings. And we loved the *jab chae*, which is the marinated and fried glass noodles. Don't worry if you've never had Korean cuisine before – the menu consists of a photo album so you can see and pick what you like – and the waitresses there are always ready to show you how to savour the food, Korean style!

**Bintulu is located at Lot 1-1, 1st Floor, Block E, Lorong Lintas Plaza 3, Lintas Plaza, Kota Kinabalu. For further information call 088 270370 / 019 8148826 or fax 088 245040**

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