



CUBE RESTAURANT & WINE LOUNGE

There's plenty to rave about when dining at Kota Kinabalu's Cube Restaurant & Wine Lounge. Located on the ground floor of City Mall on Jalan Lintas, the restaurant opened its doors in 2007 and has since gained a reputation for serving some of the finest Cantonese and fusion cuisine in a classy ambience. The impressive and affordable menu includes a variety of must-tries including the Lamb Chop served with vegetables, delectable Pork Ribs, Fish Fillet topped with a creamy butter sauce and the generous portion of Pork Belly – a Cantonese specialty best enjoyed with man tou buns. Want a bit of everything? Start with the Five Little Dishes, a combination of appetizers to whet your appetite. Cube is also known for its 'private kitchen' services, commonly known as 'shi fang cai'. Dishes are pre-ordered (at least 2 days in advance) to allow ample preparation time for the Chef. The 'private kitchen'-style is ideal for larger dining groups, although parties of two or three can also request for



this special arrangement. On the menu are specialties such as the Crispy Duck Roll, Crispy Pork Intestine, Shanghai Pork Knuckle and Steamed Kampung Chicken. Special preparation methods and ingredients are needed to produce such dishes, which is why pre-ordering is necessary. Be sure to check out the Daily Specials. The Cube Chicken Rice is offered on Mondays and Tuesdays while Bak Kut Teh is on the menu on Wednesdays and Thursdays. Hankering for something sweet? The Chocolate Cheese Cake keeps diners coming back for more, and the Sesame Ball is heavenly – a delicious pastry stuffed with salted egg yolk and buttermilk. Wash it down with a serving of green tea and you're good to go! Homemade cakes vary from time to time, so ask the friendly waiter what's on the menu each week. Fridays is TCIF (Thank Cube It's Friday!) when diners can enjoy 10 per cent off all wines (which include selections from Italy, France, Australia and Chile). Sunday is Ladies Day when ladies can have their first serving of dessert at 10 per cent off, as well as a free mocktail. Happy hours are from 3:00–9:00 pm daily. From company dinners to birthday parties, Cube can cater up to 70 people at a time (both inside and al fresco). Wine, dine and indulge in the cozy ambience of Cube!

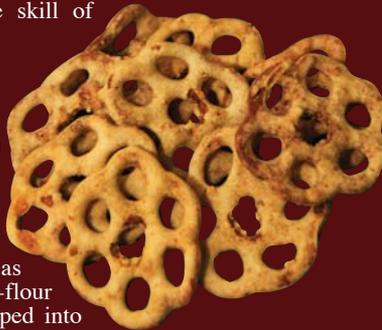
Cube is open daily from 11am to 11pm. It is located at B8-G, Ground Floor, City Mall, Kota Kinabalu. For reservations or inquiries, please call 016 830 5059 or 088-484615. E-mail cube_fusion@hotmail.com

Local Cakes – *Kuih Cincin and Kuih Pinjaram*

Ever seen these unique snacks at your local market? The kuih cincin and kuih pinjaram are staple tea-time favourites, particularly on the west coast of Sabah. The kuih cincin is primarily produced by the Brunei-Malay community, but the Bajau community shares the skill of making delicious pinjaram cakes!

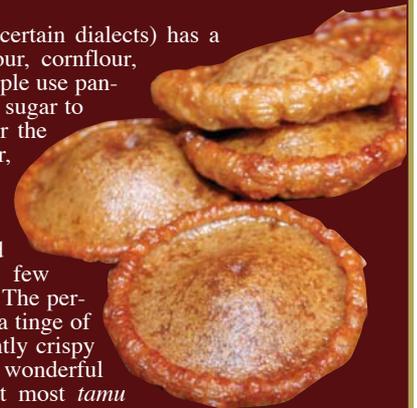
Kuih cincin

(which literally translates to 'ring cakes') is made of red palm (*nipah*) sugar, rice flour, cooking oil, water and *gula melaka* (a coconut-based brown sugar). After the selected ingredients are mixed thoroughly, the batter has a dough-like texture and is shaped as desired. It is then coated with a rice-flour batter and deep-fried. The kuih is dipped into the batter a second time and fried again to create a crispy texture.



Kuih pinjaram

(or *penjaram* as it is pronounced in certain dialects) has a softer texture. It is made of rice flour, cornflour, sugar, coconut milk and oil. Some people use pandan-flavoured sugar instead of regular sugar to create a more tantalizing aroma. After the main ingredients are mixed together, the batter is left to settle overnight. Cooking oil is heated in a large wok and, using a small cup, the batter is poured in slowly to create the desired size. The pinjaram is flipped every few seconds to ensure it is evenly cooked. The perfect pinjaram is said to be fluffy with a tinge of brown surrounding it to give it a slightly crispy feel on the edges. These cakes make wonderful tea-time snacks and can be found at most *tamu* (open air markets). Perfect to satisfy any sweet-tooth!



RAINFOREST LODGE

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Address: Lot 48 Grd & 1st flrs,
Jln Pantai 88000, Kota Kinabalu,
Sabah, East Malaysia

Tel: +60 88 258228
Fax: +60 88 253 228

Email: rainforestlodgekk@yahoo.com;
info@rainforestlodgekk.com