



Med to the Max



FACT FILE :

OLIVES MEDITERRANEAN RESTAURANT

Nexus Resort Karambunai
Off Jalan Sepanggar Bay,
88993 Kota Kinabalu, Sabah.

Tel: +(60 88) 411 222
Email: info@nexusresort.com
Web: www.nexusresort.com

Business Hours:
Dinner: 6:30 pm to 10:30 pm

Dress Code:
Smart casual

For more restaurant reviews visit:
www.DineMalaysia.com

There are only a couple of restaurants serving Mediterranean cuisine in Kota Kinabalu so when I was invited to Olives Mediterranean Restaurant at Nexus Resort Karambunai, it was an offer I couldn't refuse. Rated one of Malaysia's best restaurants for several years in a row, Olives is known among Kota Kinabalu food aficionados for its remarkable Mediterranean cuisine and its wide selection of fine wines.

A charcoal drawing of undulating hills, vineyards and rustic villages on its feature wall transport diners to rural Tuscany. Tables by the floor-to-ceiling windows allow views of the beautifully landscaped garden and glittering night sky.

Olives recently launched an exquisite new menu, specially prepared by Executive Chef Volkmar Ertel and Sous Chef Desmond Chin, I was privileged to sample it.

For starters, I had the Carpaccio of glazed salmon with orange butter, green asparagus tips and lettuce in a sherry dressing. This was accompanied by the Banfi Sparkling Red Bellagio, a lively wine with hints of ripe berry fruit and a refreshing aftertaste. Next I was served the warm Polenta Tarte filled with goat brie cheese and dried tomatoes on Brunello Sabayone. The Banfi Pinot Grigio proved a worthy counterpoint. The next course was a

lobster bisque. This is the king of soups made of butter poached lobster morsels with fennel, finished with the finest saffron blossom and served with a Mediterranean bread twist.

For mains, first I had the classic Piemontese ravioli fillet with meat, tossed in brown butter with a fresh sage and parmesan sail accompanied with a Wolf Blass Bilyara Shiraz. Then, I had the rack of lamb in broccoli bread crust, saffron risotto and smoked vegetable sauce accompanied by the Banfi Brunello Di Montalcino DOCG. Indulgent, I know but what to do lah! No dinner is complete without dessert. I was spoilt with two seriously sinful sweet sensations – the Bavaroise Bianca and Salty and Sweet.

The Bavaroise Bianca is comprised of a light white wine parfait on strawberry compote garnished with candied fruits. The Muscat De Beaumes De Venise with the distinctive Muscat flavours of flowers, tropical fruit and honey was the perfect wine for this dessert. Another notable creation was the salty and sweet Gambazola cheese coated in chilli chocolate sauce and mango salsa. Who ever thought that chilli could feature in a dessert and work so well.

Tuscan coffee and petit fours concluded a memorable dinner. **KAREN TUKALAN-PINN**