

FAVSTYLE

ISSUE: MAY-JUN 2026

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The SIGNATURE FOOD FEST 5TH EDITION 2026



**PEOPLE BEHIND
THE PASSION**

*Celebrating Taste,
Community And Creativity!*

**FESTIVE
THE GRACE
OF KAAMATAN**

AIM

To be the aspirational and sustainable lifestyle magazine brand promoting Sabah culture and lifestyle.

ACTION

To consistently deliver engaging stories, showcase local style, and uncover authentic Sabah experiences.

A Sabah-born platform that connects people through stories, style, and signature experiences.

...

Sabah First Sensory Digital Magazine

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FAVSTYLE



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As we present this May-June 2026 edition of FAVSTYLE Magazine, I am delighted to reflect on one of the busiest and most rewarding periods for our media team.

The past two months have been marked by significant milestones, meaningful collaborations, and inspiring stories that continue to shape Sabah's hospitality, culinary, and community landscape.

A major highlight was the successful completion of **The Signature Food Fest (TSFF) 2026 - 5th Edition. Following the judging of 16 participating establishments, the festival concluded with a memorable Awards Night on 5 June 2026 at Grandis Hotels & Resorts.** The event celebrated excellence across Sabah's food and hospitality industry, bringing together chefs, restaurateurs, hoteliers, partners, and distinguished guests. Congratulations to all award recipients and participants whose dedication continues to elevate Sabah's culinary reputation.

The grand opening of **Oriental Kopi at Suria Sabah Shopping Mall** also created one of Kota Kinabalu's biggest food sensations of the season. Long queues of egg tart lovers reflected the brand's popularity and the growing demand for authentic Malaysian café experiences in Sabah.

During this period, I had the privilege of meeting Dato' Calvin Chan, the visionary entrepreneur behind **Oriental Kopi's iconic Nasi Lemak**, widely recognised as one of Malaysia's most celebrated signature dishes. It was an honour to exchange insights with a leader whose vision and commitment to authentic Malaysian flavours continue to inspire the food and beverage industry.

Another memorable highlight was **"Sunset, Conversations & Hospitality Excellence: An Evening Above the City at Rooftop @ Le Méridien Kota Kinabalu."** Against a stunning sunset backdrop, hospitality leaders, industry partners, and media representatives gathered for an evening celebrating Sabah's renowned hospitality excellence.

Special appreciation goes to **Upper Palace Dining Group** and its General Manager, **Mr. Andy Yip**, for hosting the winners of **UNK 2026** and **RTK 2026** at E West Restaurant in collaboration with TVSabah. It was a rare opportunity to witness two of Sabah's most recognised events come together in a celebration of achievement, talent, and community spirit.

Beyond food, travel, and lifestyle, FAVSTYLE Magazine is honoured to serve as the official media partner for the **Palliative Care Association of Kota Kinabalu (PCAkk) Annual Charity Dinner & Show 2026**, which will be held on **19 September 2026 at the Sabah International Convention Centre (SICC).**

As we continue our journey, FAVSTYLE Magazine remains committed to celebrating excellence, supporting local industries, highlighting inspiring individuals, and connecting communities through impactful storytelling and strategic partnerships.

On behalf of the entire FAVSTYLE Media Team, thank you for your continued trust, support, and readership. We look forward to bringing you more inspiring stories, remarkable achievements, and unforgettable experiences in the months ahead.

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As a proud local voice, we are thrilled to support **Visit Malaysia 2026** and its captivating theme, **"Surreal Experiences!"**

Surreal Experiences!

With a national goal of welcoming 35.6 million visitors, this campaign—represented by the charming sun bear mascots Wira and Manja—is a golden opportunity to showcase our world-class hospitality and rich cultural heritage.



We invite our readers and the global community to join us in making 2026 a landmark year for Malaysian tourism and unity.

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DISCOVER EVERY DINING EXPERIENCE AT TANGERINE BY THE PALACE HOTEL

Whether you're looking for a hearty breakfast, a relaxing weekend buffet, an intimate celebration, or a satisfying meal any time of the day, Tangerine Restaurant at The Palace Hotel Kota Kinabalu offers something for every occasion.

With a welcoming ambience and a menu that celebrates both local and international flavours, Tangerine is the perfect destination for family gatherings, business lunches, celebrations and casual dining.

Start Your Day with Our Breakfast Buffet

Fuel your morning with a delicious breakfast buffet featuring local favourites, international selections, freshly baked pastries, tropical fruits and more.

Daily | 6:30AM – 10:00AM

RM33 nett per adult

RM15 nett per child

Our breakfast buffet is open to both hotel guests and walk-in diners.

Families can enjoy even greater value with our special promotions:

- Every 2 **paying adults** enjoy **FREE breakfast for up to 2 children aged 10 years and below.**

- **Weekends:** Every 6 **adults dine together, only 5 adults pay.**

Whether you're meeting friends, enjoying family time or starting a busy day, breakfast at Tangerine is the perfect way to begin.



Friday Dinner Buffet

Every Friday | 6:00PM – 10:00PM

Experience the comforting flavours of Malaysia with our Friday Dinner Buffet, featuring a rotating menu of authentic local favourites inspired by recipes from across the country.

Every week offers something different, allowing diners to discover new dishes while enjoying familiar classics prepared by our experienced culinary team. It's the perfect setting for family dinners, gatherings with friends or a well-deserved end to the work week.

*A Taste of Home
A Feast of Traditions*

Family Brunch Buffet

Every Sunday | 11:30AM – 3:00PM

Slow down and savour your Sunday with our weekly international brunch buffet.

Featuring a rotating menu of international cuisine alongside local favourites, fresh salads, hearty mains and indulgent desserts, Sunday Brunch is designed for relaxed afternoons with family and friends.

Whether you're celebrating a special occasion or simply enjoying quality time together, Tangerine offers a warm and inviting dining experience.



All-Day À La Carte Dining

If you prefer dining at your own pace, our extensive à la carte menu is available daily from **10:30AM to 10:00PM**.

Choose from a wide selection of Malaysian favourites, Asian specialties and international dishes prepared using quality ingredients and thoughtful presentation.

One of our signature highlights is the **Oxtail Assam Pedas**, an award-winning dish recognised at the Signature Food Fest 2026. Slow-cooked until tender and served in a rich, tangy and spicy gravy, it is a must-try for anyone looking to experience bold Malaysian flavours.

**The Signature Food Fest 5th Edition:
Excellence In Local Delight Culinary
Oxtail Assam Pedas**

Private Dining for Special Occasions

Planning a birthday celebration, family gathering or business lunch?

Tangerine offers **two private dining rooms**, accommodating between **8 to 12 guests**, providing an intimate setting for memorable occasions.

Our chefs can customise menus to suit your event, ensuring every gathering is complemented by delicious food and personalised service.



Tangy Rewards Member

Make every visit more rewarding by joining **Tangy Rewards**.

Members enjoy exclusive dining discounts, special promotional offers, reward points with every eligible purchase, and the opportunity to redeem points for F&B vouchers. It's our way of thanking our loyal guests while giving them even more reasons to dine with us.

A Dining Experience for Every Occasion

From a value-packed breakfast buffet and authentic Malaysian Friday dinners to relaxing Sunday brunches, award-winning à la carte dining and private celebrations, Tangerine brings people together over great food and genuine hospitality.

Whether you're a local resident, business traveller or holidaymaker visiting Kota Kinabalu, we invite you to discover one of the city's favourite dining destinations.

Tangerine
BY THE PALACE HOTEL KOTA KINABALU



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THE PALACE
KOTA KINABALU

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please contact us via WhatsApp or
call 013 868 1589.**

THE GRACE OF KAAMATAN

The Origins of the Unduk Ngadau

As the vibrant rhythms of the magagung echo across Sabah and the scent of freshly harvested rice fills the air, the Kaamatan festival truly comes alive. While the celebration is a time of thanksgiving for a bountiful harvest, its emotional heart lies in a tradition that beautifully blends history, sacrifice, and cultural pride: the **Unduk Ngadau**.

Far beyond a conventional beauty pageant, the Unduk Ngadau is a profound tribute to the enduring spirit of the Kadazandusun Murut Rungus (KDMR) community. To truly appreciate the grace of the contestants on stage, one must journey back to the sacred legend of *Huminodun*.

According to ancestral lore, Sabah once suffered a devastating famine. Crops withered, and the people faced starvation. Deeply moved by their suffering, *Kinoingan* (the Almighty Creator) and his wife, *Suminundu*, made the ultimate sacrifice. They offered their beautiful and virtuous daughter, **Ponompuan**, to save the people.

From the ground where her sacrificed body was laid, the earth miraculously transformed. Her flesh gave rise to rice (*padi*), her beauty restored life to the land, and the people were saved from the brink of extinction. Upon her sacrifice, she was reborn as **Huminodun**, a spirit of absolute beauty, grace, and ultimate love.

The term *Unduk Ngadau* itself is derived from the phrase *Runduk Tadau*, which translates beautifully to "the girl crowned by the sunlight."

Today, when a young woman steps onto the stage at the Hongkod Koisaan, she is not merely competing for a title. She represents the essence of *Huminodun*—honouring a legacy of selflessness, cultural preservation, and the resilient beauty of Sabah's heritage.

Every intricate *tapak* (stitch) on her traditional costume, from the velvet *sinuanga* to the jingling brass *tangkong*, tells a story of identity.

By speaking her native tongue and carrying herself with *tunding* (humility), each participant ensures that the wisdom of the elders is not lost to time, bridging Sabah's sacred past with its vibrant future.



Photo courtesy of Unduk Ngadau Kaamatan
Peringkat Negeri Sabah via Facebook

Cultural & Editorial Reference Notes

Etymology: The phrase *Unduk Ngadau* stems from *Runduk Tadau*, where *Runduk* implies a gentle, downward bend or a posture of humility (reminiscent of a heavy, ripe stalk of paddy), and *Tadau* means the sun. Together, it symbolises a woman of supreme beauty whose radiance is crowned by the sun, yet who carries herself with profound humility.

Vocabulary Quick Guide:

- **Magagung:** The traditional act of playing the gong ensemble during KDMR cultural celebrations.
- **Kinoingan:** The supreme deity or Creator in traditional Kadazandusun belief systems.
- **Hongkod Koisaan:** The Kadazandusun Cultural Association (KDCA) cultural hall in Penampang, which serves as the traditional venue for the state-level Unduk Ngadau finals every May.

10 Sabah

WORLD'S Best in



Naturally Inspiring. Beyond Ordinary



Disclaimer: This map is a conceptual rendering only. Actual features and distances may vary.

1. HIGHEST PEAKS IN MALAYSIA

All top 5 highest peaks in Malaysia are located in Sabah. The highest is Mt. Kinabalu (4,905m), followed by Mt. Trusmi (2,642m), Mt. Sinsing (2,586m), Mt. Tambuyukon (2,579m), and Mt. Kaingaran (2,468m).

2. SABAH'S COLLECTION OF THREE UNESCO CROWNS

Sabah is the third destination in the world to receive the prestigious UNESCO Triple Crown recognition, with three designations: the Kinabalu Park as a UNESCO World Heritage Site, the Crocker Range as a UNESCO Biosphere Reserve, and Kinabalu as a UNESCO Global Geopark.

3. SEPILOK ORANGUTAN REHABILITATION CENTRE

Established in 1964, it is the first Orangutan Rehabilitation Centre in the World. The Sepilok Orangutan Rehabilitation Centre holds the record for world's largest orangutan (*Pongo pygmaeus*) sanctuary.

4. BORNEAN SUN BEAR CONSERVATION CENTRE

Sun bear is the smallest bear species in the world, native to Southeast Asia. The Bornean Sun Bear Conservation Centre was established in Sabah in 2008 in an effort to protect and conserve this bear.

5. BORNEAN ELEPHANTS

The Bornean elephant is an evolutionarily significant species, morphologically and genetically distinct from mainland Asian elephants, rendering them unique to the island of Borneo and part of its natural heritage. In Sabah, it can be seen especially in the parts of the Kinabatangan river, Tabin forest reserve and Danum Valley forest reserve.

6. WORLD-CLASS DIVE SITE SIPADAN

Sipadan is located at the heart of the Indo-Pacific basin (the Coral Triangle), the centre of one of the richest marine habitats in the world. More than 400 species of fish and hundreds of coral species have been classified in this ecosystem.

7. WORLD'S HIGHEST TROPICAL TREE

Home to the world's tallest tropical tree, the Yellow Meranti (*Shorea faguetiana*), located in Danum Valley, Sabah. It stands at a record-breaking height of 100.8 meters.

8. BORNEO LOWLAND RAINFOREST

Aged about 140 million years old, shared between Malaysia (Sabah and Sarawak), Brunei and Indonesia, the Borneo Lowland Rainforest is the 2nd oldest rainforest in the world.

9. BIRDING IN SABAH

Out of the 55 Important Birding Areas in Malaysia, 14 are in Sabah. To date, recorded here are 688 bird species, including 66 endemic to Borneo and 6 unique to Sabah.

10. ICONIC SUNSETS

Tanjung Aru Beach is one of Kota Kinabalu's most iconic spots to witness a spectacular sunset. Visitors from near and far travel to this scenic shoreline to experience Kota Kinabalu's legendary sunsets.



www.sabah tourism.com

FRESH LINES

Sabah Through Five Artistic Voices

In this issue, we feature Sylvernie, another of the five emerging artists recently highlighted in our Art & Design section. Sylvernie's work is recognised for its striking visual impact and meticulous attention to detail, using acrylic on canvas to explore the rich heritage, intricate textiles, and traditional attire of the Kimaragang community.

THIRD FEATURED ARTIST: SYLVERNIE BELINDA ENGELBERT

Kinaling Kimaragang: Soul of Tradition

This artwork portrays the **Kinaling**, one of the traditional costumes of the **Kimaragang** women. Historically, the **Kinaling** was worn by married women or older women, signifying maturity and marital status. The attire features a black blouse decorated with colourful embroidery, beads, and buttons, accompanied by a striking red-and-white patterned hip adornment that emphasises cultural artistry. Beaded necklaces and chokers add symbolic weight, reflecting beauty, pride, and the importance of identity in the community. In contrast to the **Lapoi**, which was reserved for young unmarried women, the **Kinaling** marked a woman's role and status within society. However, in the modern context, this differentiation has become blurred, with costumes being worn more for cultural pride than social hierarchy. This painting preserves the dignity and grace of the **Kinaling**, celebrating it as more than attire; it is a visual testament to **Kimaragang** women's heritage, values, and their enduring cultural legacy.

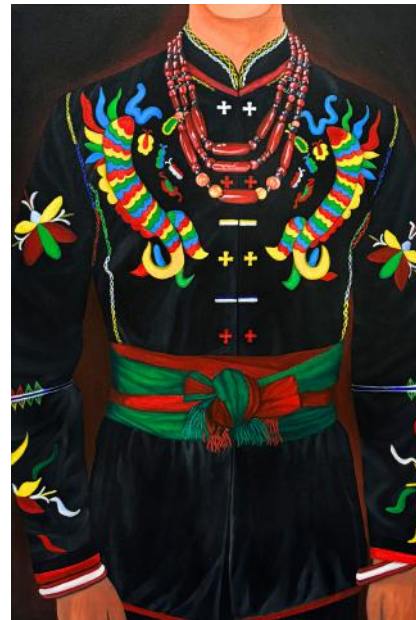


Kinaling Kimaragang: Soul of Tradition,
Acrylic on Canvas (2025).

Sinudaan Kimaragang: Threads of Legacy

This painting depicts the **Sinudaan**, a traditional costume of the **Kimaragang** people, historically worn by commoners or laymen. Characterised by its black fabric adorned with colourful embroidered motifs and complemented with beaded accessories, the **Sinudaan** reflects cultural identity and social stratification in the community. The green and red waist sash signifies cultural pride, while the intricate bead necklaces enhance its ceremonial value.

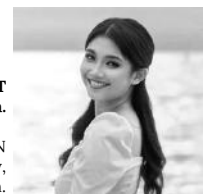
In the past, the attire served as a clear marker of social belonging, distinguishing ordinary members of society from leaders or persons of higher rank who would wear the **Sinudot**. Today, however, this distinction has become less defined, with many **Kimaragang** people freely wearing the **Sinudaan** regardless of social position. Through this artwork, the **Sinudaan** is presented not only as clothing but as a symbol of heritage, bridging the past and present, reminding us of the collective identity and traditions that shape the **Kimaragang** people.



Sinudaan Kimaragang: Threads of Legacy
Acrylic on Canvas (2025).

SYLVERNIE BELINDA ENGELBERT
B. 2001 in Kota Kinabalu, Sabah.

EDUCATION
2024 BA (Hons.) Visual Arts Technology,
Universiti Malaysia Sabah.





MejaRasa

SIGNATURE GUIDE

2026-2028

EMPOWERED BY

TSFF The Signature Food Fest

&

FAVSTYLE Magazine | Essentials

Celebrating the finest restaurants, cafés, hotels, culinary destinations, lifestyle experiences, tourism attractions, and outstanding local brands through a curated digital guide that connects consumers with quality, excellence, and authentic experiences across Sabah and beyond.

Discover. Experience. Celebrate Excellence.

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MejaRasa Signature Guide

STAR ranking

Integrity | Responsibility | Quality





THE ULTIMATE

AT LIKAS BAY

City-In-A-City

If you have been looking for the next big thing in Kota Kinabalu, look no further than Likas Bay. This prestigious area near Signal Hill is becoming the city's new centrepiece, and **The V by Jesselton** is the 10.04-acre landmark leading the way.

What is the "City-In-A-City" Concept? The V is designed as a fully integrated development where you can live, work, and play in one destination.

This isn't just a place to stay—it's a self-sustaining ecosystem that includes:

- **1,754 Premium Service Suites:** Designed for both modern urban living and high-energy hospitality.
- **Tower D (Corporate Office):** A dedicated 42-storey tower offering 112 exclusive suites for businesses and professionals.
- **The Shoppes:** A vibrant, multi-level open-air retail park right at your doorstep, perfect for dining and shopping.
- **World-Class Living & Facilities:** We have brought resort-style luxury to the heart of the city with over 30 exclusive facilities.

Residents and guests can enjoy:

- **Borneo's First 100-metre Infinity Pool:** A signature landmark on Level 6.
- **Level 40 Vibe & Vibe Deck:** Featuring a Sky Bar, Sunset Lounge, and Zen Garden with panoramic views.
- **Bioclimatic Design:** A stunning 33-storey vertical atrium that brings in natural coastal airflow and light, keeping the building fresh and cool.

Unblocked Sea Views Forever: The biggest "wow factor" of The V is the **permanent sea and sunset views**. Because the land along the 7km Likas Bay promenade is gazetted, you don't have to worry about new buildings blocking your view in the future. This "rarity" makes it one of the most valuable addresses in KK.

A Smart Investment Opportunity: With Sabah tourism growing and a projected 3.5 million visitors by 2025, the demand for quality short-stays is skyrocketing. The V offers a hands-off investment with **professional hospitality management and a projected 8% annual return**.

Quick Highlights:

- **Prime Location:** Only 5 minutes to the city centre and walking distance to SICC.
- **Great Value:** Prices start from just RM300,000 (about RM690 psf), which is very competitive compared to other city centre projects.
- **Smart Layouts:** Choose from Studios to high-yield Dual-Key units (425 to 1,090 sq. ft.).

The V by Jesselton is where the city begins. It offers a rare chance to **"Own the Stay and Earn the Returns"** in a world-class coastal destination.

*Whether for business or lifestyle,
your future starts here.*



Beyond The Shore

大自然相候 · 海岸之畔

KOTA KINABALU'S INTEGRATED LIFESTYLE DESTINATION



**PERMANENT
SEA VIEWS**

Protected sea frontage
gazetted against alienation.



**THE 100M
INFINITY POOL**

The first of its kind in Borneo.



**BORNEO'S
TALLEST ATRIUM**

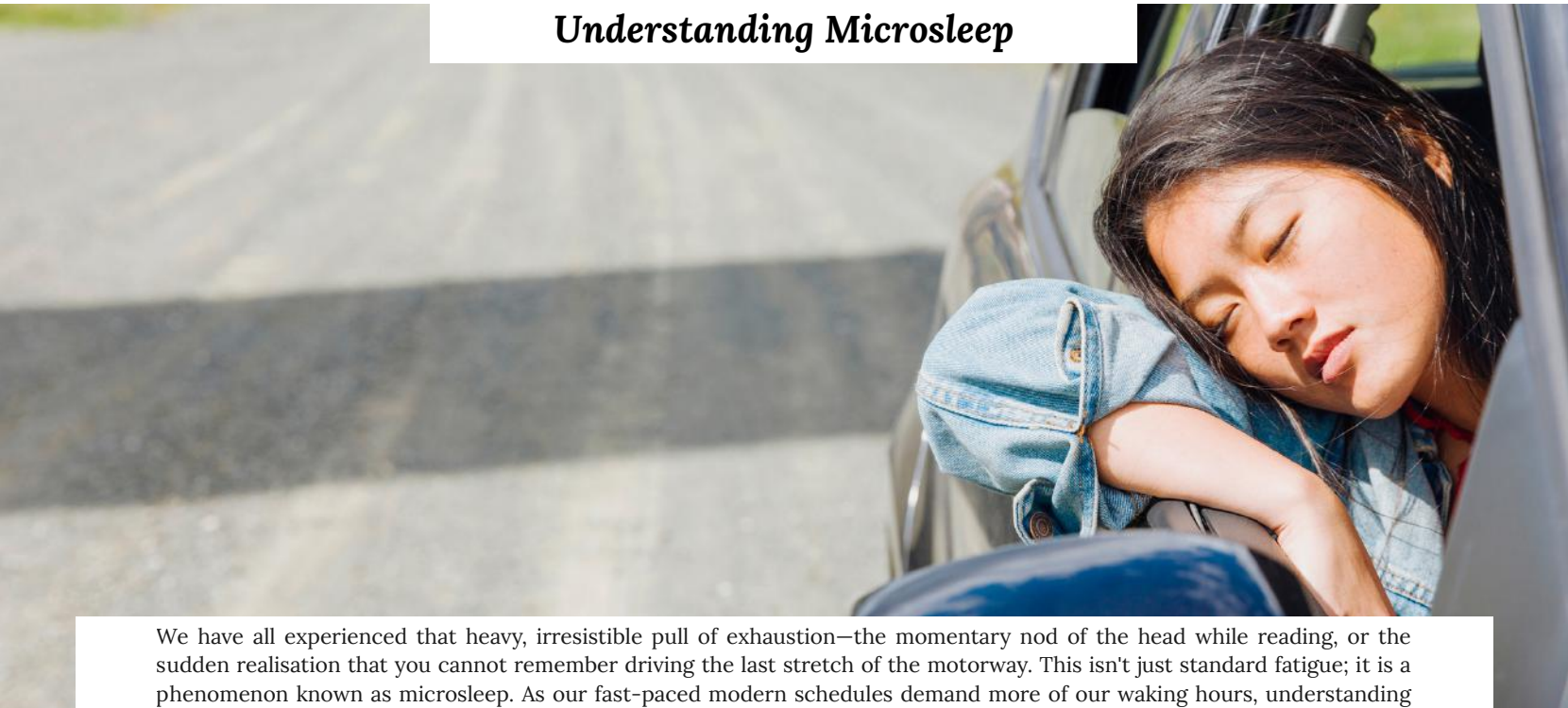
Inspired by "Menara", the world's
tallest tropical tree found in Sabah.

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THE BLINK OF DANGER

Understanding Microsleep



We have all experienced that heavy, irresistible pull of exhaustion—the momentary nod of the head while reading, or the sudden realisation that you cannot remember driving the last stretch of the motorway. This isn't just standard fatigue; it is a phenomenon known as microsleep. As our fast-paced modern schedules demand more of our waking hours, understanding this silent cognitive glitch is becoming a crucial wellness priority.

Microsleep is an involuntary episode of unconsciousness that lasts anywhere from a fraction of a second up to 15 seconds. During these brief windows, your brain flips into a sleep state, entirely disconnecting from external sensory input, even while your eyes remain wide open.

Unlike a normal night's rest, microsleep happens without warning. The brain localises sleep to specific regions—essentially shutting down the parts responsible for decision-making and motor control while leaving other areas awake.

- **The Triggers:** Severe sleep deprivation, disrupted circadian rhythms, monotone tasks, or underlying sleep disorders.
- **The Signs:** Constant blinking, rolling eyes, sudden head snapping, or a temporary gap in short-term memory.

In Sabah, our environment introduces unique factors that can exacerbate this cognitive drift. Navigating the midday heat or driving long, monotonous stretches under a blistering tropical sun naturally induces a state of physical lethargy often dismissed as mere "heat exhaustion". Furthermore, heavy, carbohydrate-rich local afternoon staples can trigger a sharp post-lunch glycaemic crash. When combined with a poorly ventilated vehicle or a stagnant office environment, this creates the perfect storm for a dangerous, involuntary microsleep episode.

Vitality's Quick-Fix Protocol

The Emergency Toolkit:

- **Pull Over Safely:** A 20-minute power nap in a shaded spot is the only true antidote.
- **Tactical Hydration:** Swap sugary drinks for ice-cold or fresh coconut water to instantly revive core alertness.
- **Physical Reset:** Roll down windows for fresh air or step out for a quick stretch to break physical monotony.

The Sustainable Prevention Strategy:

- **Honour the Non-Negotiable 7:** Aim for 7 hours of quality sleep nightly to pay off accumulated sleep debt.
- **Lighten Midday Fuel:** Opt for lighter, protein-focused lunches during intense work weeks to avoid heavy afternoon slumps.
- **Take Proactive Micro-Breaks:** Implement the 90-minute rule—step away from screens every hour and a half to reset cognitive fatigue.

Your body doesn't negotiate with exhaustion. Don't wait for your brain to force a shutdown—prioritise your rest before your system does it for you.

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*Where every sip
tells a story*



**DISAHKAN
HALAL**

HERITAGE REFINED

The Rise of Kaamatan Fusion Fashion

When the month of May arrives, Sabah transforms into a breathtaking tapestry of cultural pride. Traditionally, the spotlight shines on the meticulous preservation of heritage wear—the deep velvets of the Kadazan *Sinuangga*, the intricate beadwork of the Rungus *Inavol*, and the striking brass rings of the Murut *Baju Pinongkol*.

However, a creative wave is sweeping through the local fashion scene. Modern Sabahan designers are stepping onto the runway with a bold vision: Kaamatan Fusion Fashion. By marrying traditional, indigenous Bornean motifs with modern, wearable silhouettes, they are proving that heritage is not a static relic of the past—it is a living, breathing art form.

Deconstructing the Classics

The magic of fusion fashion lies in the details. Designers are moving beyond full, formal ensembles to create highly versatile pieces for the modern wardrobe:

- **Tailored Contemporary Blazers:** Structured jackets featuring statement lapels or cuffs trimmed with authentic *Linangkit* embroidery or *Siga* motifs—the ultimate corporate-meets-cultural statement.
- **Minimalist Embroidered Dresses:** Swapping heavy traditional velvets for breathable linen, silk organza, and flowing satin, reimagining classic shapes into asymmetric midi skirts, high-waisted trousers, and chic slip dresses.
- **Printed Ethnic Shirts:** Casual yet sophisticated tops adorned with geometric tribal patterns, perfect for everyday street style or festive open houses.



Obinna Otigil



Fitting session at Western Tailor, Suria Sabah Shopping Mall.



Master Tailor Chan Kim Kuo and Gerain Chan with RTK kalabakan Obinna and his manager team House Of Deanry at Western Tailor.

Spotlight: Where Heritage Meets Contemporary Elegance

A shining testament to this movement is the brilliant collaboration between **House of Deanry – Aldean Aj** and **Western Tailor**, which secured **2nd Runner Up for Best Contemporary Design**.

Modelled by RTK Kalabakan 2026 winner Obinna Otigil, the award-winning ensemble reimagines the timeless Nehru jacket silhouette. Crafted from a premium polyester wool blend, the piece features understated *Kujau linangkit* detailing and luxurious gold buttons—a sleek, modern statement suited for hospitality and formal elegance alike. This masterpiece stands as a proud example of the visionary craftsmanship blooming in Sabah's fashion landscape.

Honouring the Thread

While fusion fashion pushes boundaries, the trend remains deeply rooted in respect. The key to a successful Kaamatan fusion look is ensuring that sacred symbols and traditional textiles are used thoughtfully. It isn't about replacing the classic garments worn proudly at the Hongkod Koisaan; it is about extending their reach, making Sabahan heritage accessible, wearable, and celebrated globally 365 days a year.

Photo courtesy of Western Tailor - Kota Kinabalu via Facebook

DAMO

ITALIAN RESTAURANT

A TASTE OF ITALY IN THE HEART OF KOTA KINABALU

Authentic Italian cuisine with an Asian touch,
crafted for couples where every bite
feels like Italy. 🇮🇹



Pizza

Pollo Al Pesto

Pesto base, shredded chicken, mushrooms,
caramelized onions, mozzarella and
parmesan cheese.



Pasta

Hand-Rolled Agnolotti al Mascarpone

Delicate hand-rolled agnolotti filled with
mascarpone, served with cherry tomatoes,
fresh basil, olive oil and parmesan.



Pasta

Damo Ink Squid Pasta

Ink squid pasta with cherry tomatoes,
garlic, olive oil and parsley.



Dessert

Tiramisu

Classic Italian tiramisu,
made with mascarpone
cheese and espresso.



LUNCH

12PM – 3PM



DINNER

6PM – 12AM



Lot 3A, Ground Floor, Block E, 88 Marketplace, Jalan Pintas,
Kota Kinabalu, 88300 Sabah.



+6011 681 66899



@damoitalian



Damo Italian Restaurant

THE PAST & PRESENT OF FOOD FEST

The Signature Food Fest Returns in 2026 for Its Historic 5th Edition

The wait is finally over.

After a nine-year hiatus, *The Signature Food Fest (TSFF) 2026 – 5th Edition* is set to make its highly anticipated return, marking a significant milestone in Sabah's culinary and hospitality landscape. More than simply reviving a beloved food festival, TSFF 2026 celebrates the continuation of a legacy that began more than a decade ago and remains one of Sabah's pioneering culinary showcase platforms.

Founded by Mr Alfred Allen Ginsos, widely recognised within the industry as "The Food Fest Guy", The Signature Food Fest successfully staged its first four editions between 2014 and 2017. Under his leadership and vision, the festival became a respected platform that united restaurants, cafés, hotels, chefs, food entrepreneurs, and culinary enthusiasts from across Sabah.

**The
Signature
Food Fest**
招牌美食节



At a time when large-scale culinary festivals were still emerging in the state, The Signature Food Fest introduced a unique concept that combined food discovery, business networking, consumer engagement, culinary recognition, and tourism promotion. The event quickly gained recognition for spotlighting local establishments, celebrating Sabah's rich gastronomic heritage, and creating opportunities for businesses to connect with a wider audience.

Following its successful fourth edition in 2017, the festival entered a period of hibernation. While many supporters continued to enquire about its return, the years that followed allowed its founder and team to expand their media footprint, strengthen industry networks, and develop a larger vision for the future.

Today, that vision returns stronger than ever.



The Signature Food Fest 2026 marks the beginning of an exciting new era built upon collaboration, innovation, and strategic brand integration. The festival is powered by two key entities founded and led by Mr. Alfred Allen Ginsos, each contributing unique strengths that collectively elevate the overall experience.

FAVSTYLE

FAVSTYLE Magazine, established in 2012, serves as the Official Media and Branding Partner for TSFF 2026. With more than a decade of experience in publishing, storytelling, branding, lifestyle media, food journalism, travel features, and event coverage, FAVSTYLE Magazine provides the platform needed to amplify the festival's visibility and impact. Through editorial features, digital campaigns, social media engagement, and strategic content marketing, the magazine ensures meaningful exposure for participating brands, chefs, restaurants, hotels, and sponsors.

Favstyle Media, the official organiser and execution partner, oversees the operational framework behind TSFF 2026. From event planning and vendor management to sponsorship coordination, logistics, marketing activations, and on-ground execution, Favstyle Media brings the expertise necessary to deliver a seamless and memorable experience for exhibitors, partners, and visitors alike.

Together, FAVSTYLE Magazine and Favstyle Media create a fully integrated ecosystem that combines media influence, branding expertise, and event management excellence, ensuring that TSFF 2026 is not merely an event but a professionally curated culinary showcase for Sabah.

TSFF 2026 is more than a celebration of food.

It is a platform that recognises the people behind Sabah's culinary success stories, from chefs and restaurateurs to hospitality professionals and entrepreneurs. It is a gathering where businesses can connect with new customers, where talent can gain recognition, and where visitors can discover the unique flavours that make Sabah one of Malaysia's most exciting food destinations.

The festival also supports broader efforts to promote culinary tourism, strengthen local businesses, encourage innovation within the hospitality sector, and celebrate excellence throughout the industry.

As the festival enters its historic fifth edition, it remains committed to its founding mission while embracing new opportunities for growth and regional recognition.

MEETING THE JUDGES

A cornerstone of The Signature Food Fest's reputation has always been its commitment to maintaining credibility, transparency, and professional judging standards.

For the highly anticipated 5th Edition, Mr. Alfred Allen Ginsos continues to serve as Organising Chairman, providing leadership and strategic direction while preserving the vision that has guided the festival since its inception.

Adding further prestige to the festival is the return of its distinguished judging panel, comprising respected industry leaders and professionals who have played an important role in the success of previous editions.

Returning as *Head Judge* is **Datuk Gordon Leong**, whose extensive industry experience, leadership, and commitment to excellence have contributed significantly to the credibility of the awards programme.

Joining him once again as *Permanent Judge* is **Rory Richardson**, bringing consistency, professionalism, and a wealth of hospitality and culinary industry knowledge to the judging process.

Strengthening the panel for the 2026 edition is the appointment of **Adjunct Prof. Jessie Jong Chung Jin (A.S.D.K.)**, whose academic achievements, professional expertise, and industry insights add a new dimension to the evaluation process.

Alongside her, the panel is further bolstered by the inclusion of **TV Sabah**, reinforcing the festival's connection to local media and community engagement. Their collective involvement further enhances the festival's standing and reinforces its commitment to excellence, innovation, and professional recognition.

Together, the judging panel represents a balanced blend of industry expertise, leadership, hospitality knowledge, business acumen, and academic excellence. Their collective experience ensures that all participating establishments are assessed fairly, professionally, and according to established standards of quality and service.



Honouring the Past, Celebrating the Present, Inspiring the Future

The return of The Signature Food Fest is a tribute to the journey that began in 2014 and to the community that continued believing in its vision throughout the years. As TSFF welcomes a new generation of food enthusiasts while reconnecting with long-time supporters, it stands as a symbol of resilience, passion, collaboration, and local pride. After nine years, the story continues.

And in 2026, Sabah's culinary community will once again gather under one banner to celebrate the flavours, people, businesses, and experiences that make this region truly extraordinary.

A GRAND CELEBRATION OF SABAH'S CULINARY TRIUMPH

The Signature Food Fest 5th Edition Awards Night

The culinary and hospitality sectors of Sabah reached a historic milestone on **5 June 2026** as The Signature Food Fest (TSFF) 5th Edition Awards Night took centre stage at **Grandis Hotels & Resorts, Kota Kinabalu**. Officiated and endorsed by **Yang Berhormat Datuk Joniston Bangkuai**, Assistant Minister to the Chief Minister of Sabah and Chairman of the Sabah Tourism Board, alongside his esteemed wife, **Datuk Lucy Irene Yong**, the prestigious gala brought together a distinguished assembly of industry leaders, renowned chefs, hoteliers, tourism stakeholders, and media influencers.

Organised by **Mr. Alfred Allen Ginsos**, Organising Chairman of TSFF and Editor-in-Chief of FAVSTYLE Magazine, the spectacular evening served as the grand finale to an intensive, month-long gastronomic celebration. Throughout this dedicated competition period, the esteemed judging panel completed an extensive food judging journey across 16 participating establishments. Spanning four distinct categories—**Bistro, Café, Hotel, and Restaurant**—the judges meticulously evaluated each establishment's signature dishes, culinary creativity, presentation, service excellence, and overall dining experience.

The evaluation framework maintained its premium standards under a highly respected panel comprising **Head Judge Datuk Gordon Leong**, **Permanent Judge Rory Richardson**, and **Adjunct Professor Jessie Jong Chung Jin (A.S.D.K.)**, alongside **TVSabah**. The core panel was further supported by a select group of invited guest judges who lent their specialised expertise to various sessions throughout the month-long judging process.



The SIGNATURE FOOD FEST 5TH EDITION 2026



The evening commenced with appreciation presentations to strategic partners, media collaborators, guest judges, sponsors, and supporters who played important roles in making the fifth edition a success. Recognition was presented to media partners including LIFT Media and Hello Sabah, alongside guest judges, content creators, influencers, and media supporters whose contributions enhanced the visibility and impact of the festival.

Among those recognised were Leo Liew, Dr. Anna Wong, Jimmy Boon of Adelphi Collective, Michael Hiew of Canton Lane, MIAO IN SABAH, Omar Willie of MY KKCITY, Lorena Binisol of Writer On-The-Go, and Belinda Willie representing Sabah KOL Media Alliance.

Special appreciation was also extended to event sponsors and partners, including So Good Market, E West Restaurant by Upper Palace Dining Group, Grandis Hotels & Resorts, Western Tailor, Quintessential Foods, BLUEYIE Design Printhouse, and Shoney's Dining & Bar for their invaluable support.

A highlight of the evening was the presentation of the **Media & KOL Recognition Awards**, celebrating individuals and organisations that have made significant contributions to promoting Sabah's culinary and lifestyle scene. Awards were presented to EAT N HOP Sabah, Omar Willie of MY KKCITY, Dinoza Mahruf of LIFT Media, and Vance Tan of Good Food Sabah.

The event also recognised innovation and product excellence through the **Product Innovation Excellence Awards**, presented to GG's, KadaiKu, and Green Honey for their commitment to quality, creativity, and market impact.

Public participation was reflected in the **Online Most Popular by Vote Awards**, where thousands of online votes determined the winners. Rosea Cafe at Grandis Hotels & Resorts emerged as the top choice with 929 votes, followed by Super 7 Restaurant, with FAVOLA at Le Méridien Kota Kinabalu and Rumah Bumbu finishing in a tie.

The **MejaRasa Signature Guide Top Choice Awards** recognised Yi Jia Kopitiam, Rumah Bumbu, Tasty Wok@Vinition by Upper Palace Dining Group, Grub N Vine, Daya Nyonya Kopitiam, Chill Taverna, and Super 7 Restaurant for their exceptional dining experiences and customer satisfaction.

The prestigious **FAVSTYLE Editor-in-Chief Signature Awards** were presented to Grandis Hotels & Resorts, Sheraton Kota Kinabalu, Le Méridien Kota Kinabalu, The Palace Hotel Kota Kinabalu, and Shoney's Dining & Bar for their outstanding contributions to the hospitality industry.

One of the most anticipated segments of the evening was the **FAVSTYLE Prestige Awards**, recognising establishments that demonstrated excellence in overall performance, customer satisfaction, culinary quality, and brand reputation. Recipients included Chill Taverna, Tasty Wok@Vinition, Cherry Seafood Restaurant, Rosea Cafe, Happy Place Restaurant, and Shoney's Dining & Bar.

The culinary professionals behind Sabah's vibrant food industry were honoured through the **Outstanding Chef's Awards**, presented to Chef Joseph of E West Restaurant by Upper Palace Dining Group, Chef Kellie Renjus of Happy Place Restaurant, and Chef Alvin of Super 7 Restaurant. Special Honorary Mentions were awarded to Chef Rayner of Rosea Cafe and Madam Chef Tracy Tai of Yi Jia Kopitiam for their valuable contributions to the local culinary landscape.

Recognising the important relationship between gastronomy and tourism, the **Culinary Tourism Ambassador Awards** celebrated signature dishes that best represent Sabah's diverse culinary identity. Winning dishes included Rosea Cafe's Nasi Lemak Tiger Prawn, Atukuupi's Nasi Briyani Beef Rendang & Atuk Cham Green Tea, Daya Nyonya Kopitiam's Nasi Ulam Ayam Berempah, Little Sulap's Original Sabahan Set (Linopot), and Rumah Bumbu's Sup Konro Rumah Bumbu.

Additional awards were presented across numerous categories including Excellence in Native Sabahan Culinary, Excellence in Local Delight Culinary, Excellence in Western Culinary, Excellence in Fine Dining Western Culinary, Excellence in Chinese Culinary, Best Ambience Experience, Best Dining Experience, Best Plate Presentation, and Best Customer Service.

The highly coveted **Best Signature Menu Awards** recognised culinary creations that demonstrated exceptional flavour, creativity, presentation, and customer appeal. Winners included Duo of Beef Brisket by FAVOLA, Squid Ink Pasta with Seafood Bisque & Tiger Prawn by Grub N Vine, and Salted Corn Fed Chicken by E West Restaurant by Upper Palace Dining Group. Special mentions were awarded to Rosea Cafe's Nasi Lemak Tiger Prawn and Yi Jia's Ngiu Chap Curry Laksa.

The evening culminated with the presentation of the festival's highest honours. **Happy Place Restaurant** received the **Grand Hospitality Excellence Award**, recognising its exceptional service standards and overall dining experience. Meanwhile, **Grandis Hotels & Resorts** was presented with the prestigious **TSFF Lifetime Achievement Award**, acknowledging its longstanding commitment to hospitality excellence and continuous support for Sabah's tourism and culinary industries.





Experience Comfort, Celebrate Every Occasion at The Palace Hotel Kota Kinabalu

Nestled amidst lush greenery yet just minutes from Kota Kinabalu's vibrant city centre, The Palace Hotel Kota Kinabalu offers a refreshing retreat where comfort, exceptional hospitality, and memorable experiences come together. Whether you're travelling for business, leisure, or a special occasion, the hotel provides everything you need in one welcoming destination.

COME HOME TO COMFORT

The hotel features 134 thoughtfully appointed guestrooms, comprising 104 Deluxe Rooms, 26 Superior Rooms, and 4 spacious Palace Suites, thoughtfully designed to cater to business travellers, couples, and families alike. Blending contemporary comfort with warm hospitality, each room provides a peaceful retreat surrounded by lush greenery, creating the perfect setting to relax and reconnect.

Whether you're travelling for work, a weekend escape, or a family holiday, the hotel offers a welcoming home away from home. Cozy and comfortable accommodations, complimentary Wi-Fi, and selected room categories featuring 50-inch Smart TVs ensure a comfortable stay, while the tranquil surroundings and family-friendly facilities make The Palace Hotel Kota Kinabalu an ideal destination for quality family bonding and memorable getaways.





EVENT DESTINATION

From intimate meetings to grand celebrations, The Palace Hotel Kota Kinabalu offers versatile event spaces designed to accommodate every occasion. Whether you're hosting corporate meetings, seminars, workshops, conferences, gala dinners, weddings, or private celebrations, our experienced events team and customised catering services ensure every event is executed with professionalism and attention to detail.

At the heart of the venue is the elegant Palace Ballroom, which accommodates up to 300 guests for banquet-style dining and up to 400 guests in a theatre-style setup, making it an ideal venue for mid-scale events, conferences, and memorable celebrations.

For couples, the hotel provides beautiful wedding venues to suit every dream celebration. Exchange vows amidst lush tropical greenery with a romantic Garden Wedding, celebrate an intimate Poolside Solemnisation Ceremony, or continue the festivities with a grand Wedding Reception in the Palace Ballroom. From your first "I do" to the final dance, our dedicated team is committed to creating a seamless and unforgettable wedding experience.

Guests looking to relax can enjoy the hotel's outdoor swimming pool, a tranquil oasis overlooking lush greenery, perfect for a refreshing swim, a leisurely afternoon with family and friends, or simply unwinding amidst nature.

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Words and Visuals by Writer on-the-Go

SWEET TRADITIONS, TIMELESS HANDS

The Art of Hinompuka Reawakened

In an age where modernity often eclipses memory, there are moments that gently return us to our roots — quiet, fragrant, and wrapped in tradition. One such evening unfolded not as a mere culinary session, but as a living tapestry of heritage, where laughter lingered in the air and stories were folded into banana leaves.

At Borneo Haminku, an intimate gathering of six adults and three children embarked on a sensory journey into the heart of Sabahan culture. Under the thoughtful guidance of Lorena, the group was introduced to the delicate craft of creating Hinompuka — a beloved native dessert deeply rooted in the traditions of the Kadazan Dusun community.

"This was not simply about cooking. It was about remembrance"

Tiny hands, unfamiliar yet eager, explored textures of glutinous rice and tapioca, while banana leaves became both canvas and teacher. The process was imperfect, delightfully so — folds that slipped, fillings that spilled, and laughter that rose effortlessly in response. In this space, mistakes were not corrected, but celebrated as part of the learning ritual.

Among the young participants was Lily Rose, whose heritage bridges cultures yet finds grounding in tradition. Encouraged by her mother, she approached each step with curiosity, embodying a quiet but powerful truth: that identity is not inherited passively, but cultivated through experience.

Nearby, siblings Tze Le and Tze Liang navigated the art of wrapping with playful determination, cheered on by their father. Each attempt, whether neat or clumsy, became a thread in a larger narrative — one of family, patience, and continuity.



Two types of Hinompuka- grated tapioca and tadong (hill rice) glutinous rice flour

As the evening unfolded, anticipation gave way to indulgence. Guests were invited to savour two distinct expressions of Hinompuka — one crafted from glutinous rice flour, the other from grated tapioca. Each variation offered its own texture and character, yet both carried the unmistakable warmth of something deeply familiar.

Soft, gently sweet, and kissed by the natural fragrance of banana leaves, the dessert revealed itself not merely as food, but as memory made edible.

Hinompuka has long graced life's most meaningful celebrations — from weddings to harvest festivals — quietly anchoring communities through shared taste and tradition. Its ingredients are simple, yet its essence is profound: coconut milk, sugar, and rice transformed through care, patience, and time.

But beyond its flavour lies its true significance.

Hinompuka is a vessel of heritage.

It is the language of ancestors spoken through texture and aroma. It is the bridge between generations, where knowledge is not written, but demonstrated — hand to hand, fold by fold. In teaching the young to create it, something far greater is preserved: identity, belonging, and cultural pride.

As the night drew to a close, what remained was not just the satisfaction of a dessert well made, but the quiet triumph of tradition continued. Because some legacies are not kept in books or museums.

They live in kitchens.

They linger in laughter.

They are wrapped in leaves — and passed on.



Tapioca can be steamed and just eaten like that

For more information, or if you are keen to learn some native dishes, desserts, feel free to reach out at 0138161707.



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MEDIA DI BAWAH BAYU

CELEBRATE THEM

Thoughtful Gift Suggestions for Mother's and Father's Day



With Mother's and Father's Day approaching, finding the perfect token of appreciation can feel daunting. This season is all about intentionality. Whether your parents are tech enthusiasts, wellness seekers, or connoisseurs of the finer things, we have curated a premium gift selection designed to honour their everyday moments.

For Her: Curated Luxury & Elegant Comfort

Mother's Day is the perfect occasion to encourage a slower, more indulgent pace of life. These suggestions focus on creating sanctuary and celebrating her personal style.

- **The Sanctuary Set:** A high-end aromatherapy diffuser paired with a collection of pure, organic essential oils (think French lavender, bergamot, and cedarwood) to transform her favorite room into a personal spa.
- **The Heritage Timepiece:** A classic, minimalist watch featuring a mother-of-pearl dial and a sleek mesh strap. It is a timeless accessory that carries sentimental value for years to come.
- **An Artisanal Silk Scarf:** Opt for a piece featuring bespoke botanical or abstract prints. A versatile luxury that effortlessly elevates a casual daytime ensemble or adds sophistication to evening wear.
- **The Gourmet Tasting Experience:** A beautifully organised hamper filled with premium loose-leaf teas, artisanal biscuits, and single-origin honey, perfect for her quiet afternoon rituals.

For Him: Refined Utility & Everyday Leisure

Father's Day is an opportunity to upgrade his daily routines with items that seamlessly blend functionality with sophisticated craftsmanship.

- **The Premium Leather Tech Organiser:** A sleek, pebbled leather tech folio to keep cables, chargers, and tablets immaculately organised. Essential for the modern professional or frequent traveller.
- **The Connoisseur's Coffee Station:** A precision temperature-control smart mug paired with a bag of locally roasted, specialty coffee beans. Perfect for ensuring his morning brew stays at the absolute perfect temperature.
- **An Elevated Grooming Kit:** Moving beyond the standard drugstore fare, gift him a luxury shaving set featuring a badger-hair brush, a weighted safety razor, and premium sandalwood shaving cream.
- **The Tailored Loungewear Set:** A high-quality pima cotton or modal lounge set that offers maximum comfort without compromising on style, perfect for his relaxed weekend mornings.

The Ultimate Gift: If you want to elevate your gesture even further, pair any physical token with an experience. A quiet afternoon tea at a boutique hotel, a curated tasting menu dinner, or simply an uninterrupted day spent together is often the most savoured gift of all.



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Lines That Became Stories

Malaysian doodle artist Kendrick Ng, known as Kendylife, marked a 20-year milestone with his first solo anniversary exhibition in Sabah. Titled "Lines That Became Stories", the homecoming showcase at Tinggi Tinggi Creative Hub was officially officiated by Sabah State Assembly Deputy Speaker Datuk Al Hambra Juhar. Hailing from Tenom, Kendylife's retrospective featured two decades of sketches, zines, and collaborations. Featured by LIFT Media and FAVSTYLE, the exhibition brought together creative talents, successfully fostering local collaboration, art education, and entrepreneurship across the Sabahan community.



Sheraton Kota Kinabalu Grand Opening

The hospitality landscape of Sabah marked a defining new chapter on 4th May with the official grand opening of Sheraton Kota Kinabalu. Graciously officiated by Yang Amat Berhormat Datuk Seri Panglima Haji Hajiji Bin Haji Noor, the prestigious milestone was further elevated by the distinguished presence of Datuk Ir. Peter Chu and Tan Sri Datuk Paul Lim. Set in the vibrant heart of the city, the hotel stands as a premier symbol of contemporary elegance blended with genuine Sabahan hospitality, inviting guests to connect and experience refined interiors, curated dining, and world-class service.



Borenos Triumphs at BrandLaureate 2026

Homegrown success story Borenos has officially been honoured with the prestigious BrandLaureate 2026 Signature Brand Award. What began as a humble mission in Sabah to serve honest, halal-certified comfort food has evolved into a trusted national name anchored in consistency and integrity. Celebrating this milestone, FAVSTYLE and Adjunct Professor Jessie Jong (A.S.D.K.) extended their heartfelt congratulations to the brand. This powerful recognition highlights Borenos as a premier example of values-driven Malaysian entrepreneurship, celebrating the dedicated team and loyal community that continue to support its remarkable growth from Sabah to the nation.



Mr. Kovac Gaman Sabah

The high-energy Mr. Kovac Gaman Sabah competition successfully concluded its latest stage on 11 April 2026. Fully sponsored by KOVAC, the intense challenges required contestants to pitch KOVAC Water through creative public speaking and rap performances, followed by a dynamic Beach Wear segment. Special awards of the night honoured Joel Jerymn for Best Physique and Mr. Popular, Idham as Mr. Sexy, and Alvin as Most Sporting. The event successfully marked the culmination of a rigorous four-week journey, celebrating the exceptional charisma, confidence, and character of Sabah's top local talents.



Yi Jia Kopitiam Uptown Nambazan Grand Opening

Sabah's lifestyle dining scene welcomed a vibrant culinary landmark on 18 April 2026 with the grand opening of Yi Jia Kopitiam's Uptown Nambazan branch. Officiated by Guest of Honour YB Datuk Ewon Benedick alongside content creator Miao In Sabah, the energetic launch featured a spectacular lion dance and celebratory fireworks. Combining heritage flavours with modern community culture, this new destination invites food lovers to experience its signature culinary offerings in a contemporary space.

Location:

Ground Floor, Uptown Commercial Precinct, Nambazan, Penampang, Sabah.



International Cultural Exchange Week

As part of the King & Queen of the Pacific International Cultural Exchange Week, delegates embarked on an enriching heritage tour of Sabah's Traditional Houses and the Koisaan Museum & Library.

The visit provided an immersive exploration of Sabahan history, artistry, and cultural treasures.

Special appreciation was extended to Duchess Joanna Kitingan for her gracious hospitality and curation. The successful event beautifully fostered cross-border knowledge, deeper mutual respect, and a shared commitment to preserving indigenous traditions for future generations.

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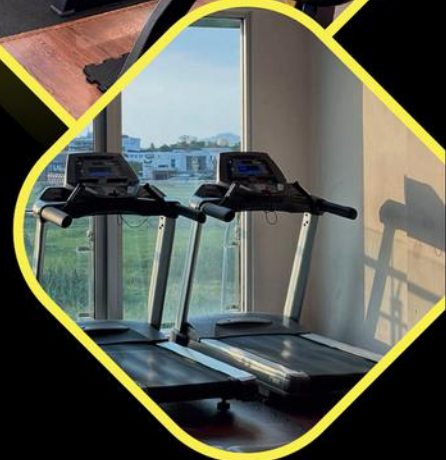
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A HISTORIC MILESTONE

Oriental Kopi Marks Grand East Malaysia Debut at Suria Sabah



The unmistakable aroma of heritage coffee, freshly baked pastries, and timeless Malaysian flavours has officially arrived in the Land Below the Wind. In a milestone moment for East Malaysia's vibrant culinary scene, the beloved homegrown brand Oriental Kopi (华阳) celebrated the grand opening of its highly anticipated first-ever outlet in Sabah on 9 May 2026, strategically located inside the bustling Suria Sabah Shopping Mall, Kota Kinabalu.



The grand debut signifies a remarkable new chapter for the prestigious brand, bridging the South China Sea to bring its celebrated culinary identity to local food enthusiasts and international travellers alike. Reflecting the immense significance of this expansion, the opening ceremony was a star-studded affair, elegantly blending high-profile corporate milestone with cultural celebration.

The prestigious event was officially launched by Guest of Honour, **YB Datuk Chan Foong Hin**, and drew a distinguished gathering of government representatives, industry leaders, media partners, and prominent lifestyle personalities.

The celebratory atmosphere was further elevated by the esteemed presence of key dignitaries who arrived to show their support for this monumental economic and cultural addition to Kota Kinabalu. Among the notable VIPs in attendance were:

- **Datuk Dr. Awang Alik**, Ketua Setiausaha (KSU) Kementerian Dalam Negeri (KDN)
- **Datuk SH Sitti Saleha**, Pengarah Imigresen Malaysia Negeri Sabah

The ribbon-cutting ceremony and energetic launch marked more than just a retail expansion; it stood as a powerful testament to the thriving retail and hospitality landscape of Kota Kinabalu, proving that Sabah continues to be a premier destination for top-tier national brands.



Dato Calvin Chan presents a commemorative memento to Datuk SH Sitti Saleha during the Oriental Kopi grand opening at Suria Sabah



Dato Calvin Chan together with YB Datuk Chan Foong Hin and Datuk Dr. Awang Alik captured in an exclusive group photo during the prestigious grand opening celebration of Oriental Kopi at Suria Sabah



Dato Calvin Chan group photo with Suria Sabah Shopping Mall management

Stepping into the new Suria Sabah outlet, guests are immediately greeted by an environment designed with warm heritage aesthetics paired seamlessly with contemporary elegance. The spacious dining area creates an inviting, nostalgic atmosphere where visitors can slow down to appreciate the true essence of traditional Malaysian coffee shop culture.

"The Suria Sabah opening represents more than business expansion. It serves as a beautiful cultural bridge, connecting communities across East and West Malaysia through shared coffee, cuisine, and cherished traditions."

Oriental Kopi's extensive menu introduces its world-famous, record-breaking signature offerings to the local community. Guests can indulge in an array of legendary authentic Malaysian favourites, including:

- **Signature Hand-Brewed Coffee:** Rich, aromatic, and meticulously roasted to perfection.
- **Award-Winning Egg Tarts:** Celebrated for their crisp, multi-layered pastry and rich, silky egg custard filling.
- **Nostalgic Local Delicacies:** Fragrant Nasi Lemak, robust Curry Laksa, smoky Char Kuey Teow, and classic thick-cut Kaya Butter Toast.



FAVSTYLE Media Editor-in-Chief Alfred Allen Ginsos together with Mr. Omar Willie of MY KCity, Belinda Willie from Sabah KOL Media Alliance, and Ben Lieu, FAVSTYLE Sales Manager | Delicious Borneo, captured in an exclusive group photo with Dato Calvin Chan during the prestigious Oriental Kopi grand opening celebration at Suria Sabah.



Beyond the immersive dine-in experience, the outlet features a dedicated retail section showcasing Oriental Kopi's exclusive range of packaged premium products and edible souvenirs. This thoughtful inclusion allows patrons to take a piece of Malaysia's rich culinary heritage home, making it accessible to share with loved ones beyond the café table.

As a proudly Malaysian brand, Oriental Kopi continues to champion the preservation of authentic taste, quality craftsmanship, and the diverse multicultural flavours that define the nation's identity. The overwhelming turnout on opening day confidently establishes the outlet as Kota Kinabalu's newest must-visit lifestyle and dining hotspot.

FAVSTYLE Magazine and **FAVSTYLE Essentials**, together with collaborative media partners **MY KCity** and the **Sabah KOL Media Alliance**, extend their warmest and most heartfelt congratulations to the entire team at Oriental Kopi on this exceptional milestone. We wish the brand continued abundance, prosperity, and remarkable success as it begins this thrilling chapter in Sabah and beyond.

AN EVENING OF APPRECIATION

Exclusive Kaamatan Homecoming Dinner honouring the icons of UNK & RTK 2026

Beneath the elegant ambiance of E West Restaurant, an evening of culture, prestige, and heartfelt celebration unfolded. Hosted by the Upper Palace Dining Group Sabah in collaboration with TV SABAH and FAVSTYLE Magazine, the exclusive Homecoming Dinner was far more than a social gathering. It stood as a high-profile tribute to Sabah's living heritage, bringing together pageant queens, cultural ambassadors, and community leaders to honour excellence, identity, and tradition.

While official post-victory engagements kept the grand champions traversing the state, the night belonged to the enduring spirit of the contestants who captured the hearts of the public. As FAVSTYLE Magazine Chief Editor Alfred Allen noted, the evening was a profound occasion dedicated to celebrating the resilience and cultural pride of both the Unduk Ngadau Kaamatan (UNK) and Randawi Tavantang Kaamatan (RTK) 2026 finalists.

Among the evening's most celebrated guests was Christebell Masius, affectionately known as Casey, the newly crowned Unduk Ngadau Ranau 2026.

At just 22 years old, Casey's journey represents a beautiful blend of destiny and determination. Born in Kg. Tontolob Liwan along the Tambunan-Ranau border, the proud Dusun beauty never imagined that a casual visit to a local Watsons store would spark her pageant story. Spotted by committee members who immediately recognized her potential, Casey entered the competition and captured the Ranau crown on her very first attempt.

Behind her radiant smile stood months of intense discipline and perseverance. "The sleepless nights and rigorous preparation completely transformed me," she shared, reflecting on the responsibility of representing her district. Today, Casey looks ahead to a powerhouse year, including upcoming collaborations with Sabah Parks and an anticipated ascent of Mount Kinabalu, cementing her role as a proud face of Sabah's heritage.



Equally inspiring was the presence of Jeraahfinah Jonis, fondly known as Naano, who proudly represented Pulau Pinang at UNK 2026.

At 28, Naano embodies elegance refined through experience. Having walked the pageant stage since 2019, her path reflects years of immense personal growth. Knowing 2026 was her final age-eligible opportunity to compete, she poured her heart into the platform, ultimately winning the prestigious Most Friendly subsidiary title and placing in the Top 25 out of a fierce field of 53 contestants.

Beyond the stage, Naano balances a demanding career as an international flight attendant with Malaysia Airlines. What truly sets her apart, however, is her fluent command of her native language—a treasured skill that exemplifies the core of the Unduk Ngadau legacy: preserving identity while inspiring the next generation.



The evening also provided an exclusive opportunity to hear from Dr. Mary Gambidau, Chairperson of the Unduk Ngadau Kaamatan 2026 Committee, who shared insights into the evolving landscape of Sabah's most prestigious pageant.

Dr. Mary highlighted the historic introduction of a newly enhanced judging framework designed to elevate transparency and efficiency. For the first time, preliminary assessments were conducted well before the grand finale on May 31, allowing the panel to evaluate each contestant's depth, intellect, and cultural knowledge beyond just their main-stage presentation.



"The platform must evolve, but it must always remain firmly rooted in the sacred cultural values that have defined us for generations."

— Dr. Mary Gambidau

Photo courtesy of Unduk Ngadau Kaamatan Peringkat Negeri Sabah via Facebook



Although the overall champions were unable to attend due to official post-victory engagements across Sabah, Dr. Mary expressed sincere appreciation to the organisers for creating another meaningful platform to introduce the contestants and winners to the wider public.

As the night drew to a close against a backdrop of fine dining and toast-raising, it was evident that the Homecoming Dinner represented something far greater than pageant victories. It was a celebration of Sabah itself—its unity, its resilience, and the enduring spirit of Kaamatan.

For one unforgettable evening, world-class hospitality and ancient heritage came together in perfect harmony, honoring the queens who inspire a new generation while fiercely guarding the legacy of those who came before them.

PCAKK CHARITY DINNER & SHOW 2026

An Evening of Compassion, Elegance and Hope

The Palliative Care Association of Kota Kinabalu (PCAKK) will host its Annual Charity Dinner & Show 2026 on 19 September at the Sabah International Convention Centre. Aiming to raise RM300,000, the gala will fund vital medical equipment, home-care programmes and patient assistance initiatives across Sabah. Additionally, PCAKK President Dato' Dr. Jaswant Singh revealed plans to establish a permanent home for the association.

Organised by Dr. Mathan Rao, the evening features an eight-course Chinese banquet and a performance by vocalists Rhowell Rolland and Christal Ann Stephen. The headline act is the acclaimed Australian Bruno Mars Show. Guests can also participate in an auction featuring local artwork and a premium Omega timepiece. Supported by key corporate partners, including the Hyatt Regency Kinabalu, this flagship event highlights a collective community commitment to bringing comfort, hope and dignity to patients with life-limiting illnesses.

To support the Charity Concert and Dinner please contact:
Benzie Richard, Executive Secretary – [010-283 2714](tel:010-2832714)



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FB: PALLIATIVE CARE ASSOCIATION OF KOTA KINABALU

EMAIL: PCAKK2014@GMAIL.COM

MAYBANK ACCOUNT: 5101 0745 4940



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MIKE FORD MAKES HISTORY WITH DOMINANT VICTORY AT EAST VS WEST SEA QUALIFIER 2026



Sabah's arm-wrestling power-house, Mike Ford, once again demonstrated why he is regarded as Southeast Asia's No. 1 arm-wrestler, delivering an emphatic 3-0 victory over South Korea's top-ranked competitor, Ji Hyeonmin, during the headline match of the East vs West SEA Qualifier 2026.

Held at Centre Point Sabah's Palm Square, the highly anticipated showdown attracted arm-wrestling enthusiasts, athletes and supporters from across the region.

The match formed part of the prestigious King of the Table Tournament Series SEA 2026 organised by EVW Sports Asia, one of the most prominent arm-wrestling platforms in the world.

From the opening round, Mike showcased exceptional strength, technique and composure, controlling the match from start to finish and securing a clean sweep against his formidable South Korean opponent.

His commanding performance further solidifies Sabah's growing reputation as a breeding ground for elite sporting talent and reinforces Malaysia's presence on the international arm-wrestling stage.

Adding further prestige to the event was the appearance of global arm-wrestling icon Devon Larratt, whose attendance elevated the significance of the tournament and created an unforgettable experience for competitors and spectators alike.

The victory marks another milestone in Mike Ford's remarkable sporting journey and stands as a proud achievement for Sabah and Malaysia. As the sport continues to gain momentum across Asia, athletes such as Mike are proving that local talent can compete and excel amongst the world's best.



EMERGENCY CONTACTS IN SABAH

Your safety and well-being are paramount. Please keep this information handy throughout your stay in Sabah.

The Primary Emergency Hotline (MERS 999)

Malaysia operates an integrated Emergency Response System called MERS 999, which connects you instantly to all major emergency services.

Service	Contact Number	Notes
Integrated Emergency (Police, Ambulance, Fire, Civil Defense)	999	Call this number for all critical emergencies. It is free of charge.
From Mobile Phones	112	Dialing 112 from any mobile phone will automatically redirect you to the MERS 999 centre.

Important Tourism and Safety Contacts

For non-life-threatening issues, or when seeking assistance specifically related to tourist safety, travel problems, or general queries, these numbers are useful:

Service	Contact Number	Notes
Tourist Emergency Hotline	+60 19 939 2121	Managed for tourism-related crises (e.g., lost documents, travel disputes).
Sabah Tourism Board (Kota Kinabalu)	+60 88 212121	For general tourist information and non-urgent assistance during office hours.
International Country Code (Malaysia)	+60	Required if dialing any local number from a foreign mobile line or VOIP service.

Key Local Contacts (Kota Kinabalu)

For direct contact with specific services in the capital city area:

Service	Contact Number (Kota Kinabalu Area)
Police Department (General Line)	+60 88 529 222
Queen Elizabeth I Hospital	+60 88 517 555
Fire and Rescue Department	994 (Alternative/Direct Line)
NGO Ambulance Services (Lions Ambulance Service Society)	+60 88-319 699 or +60 14-679 9056



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