



It will be a sweet celebration with Chinese Tea Chiffon Cake (front) and assorted pastries (back) for dessert. (Left) Have a wonderful gathering with loved ones, cooking various meats, seafood and vegetables in a hotpot, with Sarkies Corner's Chinese New Year Steamboat Buffet Dinner.

Indulge in oodles of oriental delights

Hotel's hearty hotpot feasts make Chinese New Year reunion extra special

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WHAT better way to reunite with loved ones this festive season, than over a hearty eat-all-you-can hotpot feast?

The Eastern and Oriental (E&O) Hotel in Penang is the perfect place for that with its Chinese New Year Steamboat Buffet Dinner.

It is available at the Sarkies Corner every night from 7pm to 10.30pm, starting from the eve of the celebration right up to the fifth day (Jan 27 to 31).

Priced at RM108 for adults and RM54 for children, it includes a helping of Yee Sang that diners can toss for better luck in the Year of the Rooster.

Choose from chicken, *tom yam* or herbal broths for the hotpot, then raid the buffet line for as

much of your favourite morsels as you like.

Then, dunk everything into the bubbling cauldron, have a chit chat while waiting for them to cook, and indulge the night away.

The bountiful seafood selection includes prawns, cuttle fish, fish maw, sea cucumber, salmon, white pomfret and red snapper fillets, baby squids and flower crabs.

That is not all, as there are also green mussels, crab sticks, crab claws, bamboo mussels, topshells, sea asparagus and fish dumplings.

Meats come in the form of beef, lamb, chicken and duck slices. Vegetables options are cabbage, Chinese spinach, *nai pak*, *tang hao*, *choy sum*, iceberg lettuce, *siew pak chow*, leek and carrots.

Shimeji, shitake, enoki and

abalone mushrooms, as well as various types of noodles, koay teow and udon, should also fill you up. Crack in some eggs or quail's eggs too.

If you need to dip, the special house chilli sauce, coriander oyster garlic sauce or white radish spicy sauce make excellent accompaniments.

Once you have decided to turn off the gas, hit the dessert section for irresistible sweets like the Chinese Tea Chiffon Cake, Semolina Almond Cake and assorted pastries.

And with it being Chinese New Year, one has to have some festive cookies, egg tarts or red bean glutinous rice balls in ginger syrup.

Seats are limited for the steamboat buffet, with only 80 pax accommodated each night. So, make your reservations early to



Toss prosperity and abundance for the Year of the Rooster, with the generous helping of Yee Sang.

avoid disappointment.

If that is not incentive enough, there is also a 10% early bird discount for those who book by

Jan 15 (excluding additional orders of beverages or alcohol).

For inquiries and reservations, call 04-2222000 ext 3151/3139.