

Fine-dining outlet serving delicious blast from the past

GREAT flavours never go out of style, as evident with the Yesterday's Classic Set Menu that is rather popular at 1885 Restaurant nowadays.

The three-course indulgence features dishes that have been crowd favourites at the fine-dining outlet of Eastern and Oriental (E&O) Hotel in Penang.

Priced at RM120 nett and available from 7pm to 10.30pm daily, it is great for those seeking a more refined, pre- and post-Chinese New Year celebratory meal.

There are several menus on weekly rotation, each offering a choice between two appetisers and two mains, along with a dessert.

Starters could be Cured Norwegian Salmon with shaved vegetables and Roma tomato dressing, or Mushroom Potage with fresh cream and chives.

Other appetite-rousing possibilities are Crab Cake, Butternut Squash Potage, Arugula Leaf, Seafood Chowder, Prawn Cocktail and Cream Dubarry Cauliflower Soup.

For mains, the succulent Oven-Roasted Rack of Lamb served with a ratatouille of vegetables and rosemary jus, provides a tasty blast from the past.

So too the Oven-Baked Red Snapper Fillet, swimming in a delicate lemon beurre blanc sauce alongside chunky lobster ravioli.

Equally fine are the Pan-Roasted Red Snapper, Braised Lamb Osso Bucco, Pan-Fried Salmon Loin, Oven-Baked Chicken Breast or Duck Leg Confit — all classic flavours that have just gotten better with time.

Desserts like Molten Lava Cake, Orange Bavarois, French Apple Tart and Key Lime Pie ensure a sweet finale.

On the Eve and 1st day of Chinese New Year, the restaurant is serving a special Fusion Set Dinner highlighting the auspicious flavours of the season.

Starters are Yee Sang with sashimi-grade Norwegian salmon, a Four Seasons combo, Five Spiced Magret de Canard, and Double Boiled Fish Maw and Dry Scallop Broth.



Cured Norwegian Salmon could be one of the nostalgia-tinged starters. (Right) Oven-Roasted Rack of Lamb is among the classics on the Yesterday's Classic Set Menu.



Choose between Steamed Cod Loin with Braised Abalone or Grade 7 Wagyu Fillet Mignon with Sous Vide Wagyu Beef Cheek, for the main.

The set, priced at RM288 nett, closes with Tangerine Pain de Gene to leave you on a sweet and

prosperous high for the Year of the Rooster.

1885's latest a la carte selection also thrills the taste bud with items like the decadent Rougie Foie Gras or Chilled Tomato Gazpacho that is great for a hot day.

The Warm Duck Salad reminds one of the Orient, while the Lightly Salted Cod Loin should appeal to seafood connoisseurs. For dessert, try the refreshing Coconut Parfait.

Call 04-2222000 ext 3151/3139 for inquiries and reservations.