

What great afternoons are made of

EAT & DRINK

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By Jeremy Tan



The English Afternoon Tea at E&O Hotel's 1885 restaurant is great for leisurely meetups. Shown here is the portion for 2 persons.

LEISURELY moments are bound to be tastier with the refreshed English Afternoon Tea menu of Eastern and Oriental (E&O) Hotel in Penang.

Pairing dainty new treats with premium brews, it is the perfect excuse to round up good company, sit back and while the hours away.

Priced at RM72 per person, it is served from 2pm to 5pm daily at the 1885 restaurant whose stately surroundings frame lovely views.

Nibble on finger food like the juicy Corn Fed Chicken Ragout Gougere or flavourful Truffle Scented Egg on Poppy Seed Crusted Butter Bun.

The Curry Puff with Potato and Green Pea Masala is one laden with aromatic spices while the Organic Spinach Quiche offers oozy goodness.

Also featuring on each double-tiered tray is the vibrant Smoked Salmon Tartare with Pickled Cucumber and Lemon Aioli on Beetroot Loaf.

The Marinated Tuna Flakes on Charcoal Bread and Crab Meat Slaw with Radish on Herb Crust Pullman are also crowd pleasers.

Complementing the savoury bites are sweet pastries – the jammy Exotic Fruit Tartlet, subtle Sicilian Cheese Cake, intense Raspberry Cremeux, decadent Belgium Marquise and local-inspired Pandan Kaya.

No English Afternoon Tea would be complete without scones and here, they come in plain and raisin varieties alongside house-made clotted cream, strawberry jam and pineapple jam.

When it comes to how these should be eaten, it is said that you should either split the scone in two and eat each half separately or break off pieces as you go.

A definite no-no is slathering on the condiments and joining the halves back together to make a sandwich. Opinion remains divided on whether the jam or cream should come first, so have it in the order you prefer.

Equally integral to the experience are the teas. Choose from popular brews such as English Breakfast, Earl Grey, Pure Camomile, Jasmine Gold, Darjeeling Jungapana, Greenleaf, Mint Fresh and Assam Mokalbarie.

Otherwise, try more novel ones like Irish Whiskey Cream, Fancy Sencha, Tarry Lapsang, Morgentau, Vanilla Roibosh, Raspberry Royal, Verbena or Soft Peach.

From 7pm to 10.30pm daily, 1885 serves the 3-course Yesterday's Classic Set Menu priced at RM140 per person, alongside an ala carte dinner menu.

On the lookout for somewhere special to treat your beloved this Valentine's Day? Try the 5-course Be My Cupid Set Dinner at RM620 per couple. It comes with a glass of champagne for each diner.

For reservations, call 04-2222000 ext 3170.

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