

## Sweet treats and savoury bites

### EAT & DRINK

Friday, 26 Oct 2018

By Jeremy Tan



The cake choices include (clockwise from bottom) Chewy Chocolate Brownie, White Forest Cake, Chocolate Tart and Salted Caramel Macadamia Cheesecake, as well as November's featured Greek Yogurt Cake (top right). There is also Cendol Cake (top left) and Pandan Infused Sago Pearls (lower right) from the ala carte selection.

SARKIES Corner's ever changing selection of decadent cakes draws the sweet-toothed in Penang back to its charming surrounds time and again.

Some classic, others innovative, they all go down a treat at the colonial-styled sea-fronting eatery of Eastern and Oriental (E&O) Hotel.

Whether one is whiling the hours away in leisurely solitude, or catching up with close buddies, a slice or two sweetens the occasion.

All are reasonably priced below RM20. Current favourites include the Macadamia and Caramel Cheese Cake with roasted nuts and cookie crust.

Also worth looking out for are the indulgent White Forest Cake, Chewy Chocolate Brownie and Chocolate Tart, to name a few.

There is also a Cake of the Month, tagged at RM13.90. October's is Coconut Delight with mousselines, coco pudding and chocolate cookies.

That will soon give way to November's incoming star, the luscious Greek Yogurt Cake with carrot genoise and blood orange jelly.

Visit between 3pm and 6pm daily to take advantage of a special deal offering the Cake of the Month with a cup of coffee, for only RM17.90.

Besides these, Sarkies Corner's ala carte menu also has sweets like *Cendol* Cake, Ginger Creme Brulee and *Pandan* Infused Sago Pearls.

For all day dining, its eclectic selection of international dishes and Malaysian favourites are sure to appeal to a broad spectrum of palates.

The Signature E&O Salad is a good place to start, as are the All Crispy platter with deep-fried bites and flavourful Thai Seafood Bisque with prawns.

Heartier options like the Salmon Bun with grilled fish, tomatoes and saffron dressing nestled between prawn-scented buns, is sure to fill one up.

Several pasta dishes cater to those after an al-dente treat, while time-honoured classics like Chicken Piccata, Fish and Chips, and Lamb Chops with Provençal Herbs never go out of style.

The Penang Prawn Mee, *Asam Laksa*, Wonton Noodle Soup and *Char Koay Teow* allow one to sample local street flavours in comfort.

For an overall taste of Malaysia, there is *Nasi Goreng Istimewa*, *Nasi Lemak*, Mamak-Style Noodles, Hainanese Chicken Rice and Roasted Duck Rice.

The ala carte selection is available from 11am to 11pm daily. For inquiries or reservations, call 04-2222000 ext 3175.

**TAGS / KEYWORDS:**

**Northern Region**