




[Home](#) [About Me](#) [International](#) [Penang Delights Promo & Events News/Media](#)

What2See : Best of Penang Food!

From Penang Hawker Food to Restaurants.



Save Up To 35% OFF. Limited Time Offer Only i

Find Entries

GO

16
Mar

[Gout De France / Good France: A French Dinner @ 1885, E&O Hotel, Penang, Malaysia](#)

Posted by: CK Lam in [E & O Hotel Penang](#), [Eastern & Oriental Hotel Penang](#), [Events](#), [French](#), [George Town](#), [Penang](#), [Wine Champagne and Spirits](#)

[Add Comment](#)

BY CK Lam

Eastern & Oriental Hotel, Penang, Malaysia celebrating International Gout De France/Good France

On 19th March 2015, 150 countries around the world will be celebrating French gastronomy in conjunction with the Gout De France/Good France.

Inspired by Auguste Escoffier's "Dîners d'Épiqueure" (Epicurean Dinners), the "French-style" menu with a traditional French aperitif, a cold starter, a hot starter, fish or shellfish, meat or poultry, a selection of French cheeses, and a chocolate dessert is served to many diners worldwide in one day.

A list of restaurants from different categories will be participating in this unique global event, with several in Malaysia, including 1885 at Eastern & Oriental Hotel, Penang. "The main objective of the event is to celebrate and honor the merits of French cuisine," says hotel manager Mr Harold Rainfroy.



Chef Michel Camy offers a carefully curated seven-course contemporary menu with a range of French favorites to enjoy.



The seven-course contemporary menu priced at RM158++ per person is inclusive of mignardises along with coffee.

The menu include suggested wine pairings. Priced at RM300++ per person, the wine list includes Cattier Brut Icone NV Champagne France, 2013 Chateau de Beauregard-Ducourt, 2011 Chateau de Beauregard-Ducourt, and the Grand Marnier Maison Fondée en 1827.



Cattier Brut Icone NV Champagne France



2013 Chateau de Beauregard-Ducourt

From the menu, expect a divinely gougère d'escargot a la creme d'ail. The flavors of the golden gougere (traditional baked cheese puff) filled with snail and garlic cream come together just right with everything combined in a forkful.



Gougère d'escargot a la creme d'ail (filled with snail and garlic cream)

The chef is serving up the cold starter of seabass tartar with smoked mackerel and cucumber alongside a salad with pleasing freshness of mint dill, green apple and celery jelly.



*Tartare de loup de mer et maquereau Fumé, gelée concombre –
pomme verte et celeri, salade de menthe aneth*

For the hot starter, there is the flaky warm vegetable tart with mushroom duxelle scented truffle, tomato confit, wild arugula and black olive oil. The composition and taste give a lasting pleasure and is loved by most.



Tarte tiède de légumes, duxelle de champignons à la senteur de truffes, tomate confites, roquette sauvage et huile d'olive noir

The entree is the dish of sea trilogy with tuna tataki, scallop and lobster. The dish with briny richness is given a beautiful contrast with tomato, red capsicum jam and fresh herbs. The natural saltiness of salmon roe complement the scallop, while the crispy and light black ink cheese tuile added interesting savory twist to the lobster.



*Trilogie de la mer, compotée tomate- poivron rouge,
tuile craquante de parmesan à l'encre de seiche, herbes fraîches*

For mains, there is beef tournedos with composition of seasonal vegetables, potato mousseline; meat jus and diced foie gras. The latter provides just a right hint of deep taste against the tender juicy meat.



Tournedos de boeuf, légumes de saison, mousseline de pomme de terre, jus de viande et dés de foie

The menu also offers a cheese platter with a variety of cheeses, starting with French popular hard cheese, comte and other choices like brie, reblochon and blue cheese. The cheeses come along with fruits, nuts and walnut bread with thick crust.



*Assortiment de Fromages (Comté, Brie, Reblochon et Bleu)
servie avec un pain aux noix*

As for chocolate dessert, there is the macadamia strudel chocolate cake with luxuriously smooth bittersweet chocolate creux. Accompanied by orange bitter mousse, and yuzu sherbet, this dessert is an elegant finish to the meal.



Gateau au chocolat, strudel aux noix de macademia, crèmeux chocolat, mousse à l'orange amer, sorbet Yuzu

Gout de France is a unique opportunity for everyone to enjoy French cuisine. For more info, call +604 222 2000 ext 3151.



Eastern & Oriental Hotel
1885 Heritage Wing
10 Lebuhr Farquhar
10200 Penang
Malaysia

* Many thanks to Eastern and Oriental Hotel (E&O), Penang for extending this invitation.

Tags: [2011 Chateau de Beauregard-Ducourt](#), [2013 Chateau de Beauregard-Ducourt](#), [7-course Degustation Menu 1885](#), [Auguste Escoffier](#), [Beef Tournedos](#), [Black Ink Cheese Tuile](#), [Blue Cheese](#), [Cattier Brut Icone NV Champagne France](#), [Chef Michel Camy](#), [Chocolate Cremeux](#), [Ck Lam](#), [Contemporary Menu](#), [Dîners d'Épicure](#), [E&O Hotel Penang](#), [Eastern and Oriental Hotel Penang](#), [Eat Out](#), [Epicurean Dinners](#), [Fine Dining Restaurant](#), [Foie Gras](#), [French Aperitif](#), [French Food Connoisseur](#), [French Gastronomy](#), [French Restaurant](#), [Good France](#), [Gougère D'escargot](#), [Gout de France](#), [Grand Marnier Maison Fondée en 1827](#), [Harold Rainfroy](#), [Macadamia](#)

[Strudel Chocolate Cake](#), [Mignardises](#), [Mushroom Duxelle](#), [Penang Food Blog](#), [Pork-free Restaurant](#), [Potato Mousseline](#), [Reblochon](#), [Sea Trilogy](#), [Seabass Tartar](#), [Tuna Tataki](#), [What2seeonline.Com](#), [Yuzu Sherbet](#)

This entry was posted on Monday, March 16th, 2015 at 7:54 pm and is filed under [E & O Hotel Penang](#), [Eastern & Oriental Hotel Penang](#), [Events](#), [French](#), [George Town](#), [Penang](#), [Wine Champagne and Spirits](#). You can follow any responses to this entry through the [RSS 2.0](#) feed. You can [leave a response](#), or [trackback](#) from your own site.

Leave a reply

Name (*)

Mail (will not be published) (*)

URI

Comment

send

[Back to top](#)

G HOTEL KELAWAI



**The wait is finally over.
G HOTEL KELAWAI IS NOW OPEN!**

Book now to enjoy Serta, the world's best mattress, Herman Miller, designer working chair, Appelles toiletries, 55" Smart LED TV and much more.

www.ghotel.com.my

G HOTEL KELAWAI
2 Persiaran Maktab, 10750 Penang, Malaysia
t: +604 219 0000 | e: g4i@ghotel.com.my

What's New

[Gout De France / Good France: A French Dinner @ 1885, E&O Hotel, Penang, Malaysia](#)

[Traditional Handmade Peanut Candy and Peanut Sugar from Ang Seng Heong @ Northam Beach Cafe, Penang](#)

[Tasty Congee & Noodle Wantun Shop @ Gurney Paragon Mall, Penang](#)

[Golden Sands Resort Penang by Shangri-La Celebrates 35 Years with Anniversary Menu Dinner at Sigi's Bar & Grill On The Beach](#)

[Miam Miam Penang at Gurney Paragon Mall Launches New Menu](#)

[The Book Sandwich Cafe on Beach Street, Penang](#)

[Ah Soon Char Koay Teow at Hillside, Tanjung Bungah, Penang](#)

[INCH – Southeast Asian Tapas Bar at 44 Muntri Street, George Town, Penang](#)

[Penang Vegetarian Restaurant – Vegefield at Jalan Padang Victoria](#)

[Halal Festive Celebration at Evergarden Chinese Restaurant in Evergreen Laurel Hotel Penang](#)



save time, pay less,
travel more

Penang
4-Star Hotels
from **MYR 171**

SEE MORE

wego ✈

The advertisement features a green header with the slogan 'save time, pay less, travel more'. Below this is a large green circle containing the text 'Penang 4-Star Hotels from MYR 171'. The background of the ad shows a collage of Penang landmarks: the Penang Tower, a traditional Chinese building with an orange roof, and a blue-tiled roof. At the bottom, there is an orange 'SEE MORE' button and the Wego logo.

Archives

- [March 2015](#) (4)
- [February 2015](#) (10)
- [January 2015](#) (7)
- [December 2014](#) (9)
- [November 2014](#) (8)
- [October 2014](#) (4)
- [September 2014](#) (8)
- [August 2014](#) (7)
- [July 2014](#) (6)
- [June 2014](#) (7)
- [May 2014](#) (4)
- [April 2014](#) (7)
- [March 2014](#) (5)
- [February 2014](#) (6)
- [January 2014](#) (6)
- [December 2013](#) (9)
- [November 2013](#) (5)
- [October 2013](#) (8)
- [September 2013](#) (4)
- [August 2013](#) (7)
- [July 2013](#) (5)
- [June 2013](#) (3)
- [May 2013](#) (7)

[April 2013](#) (5)
[March 2013](#) (3)
[February 2013](#) (4)
[January 2013](#) (7)
[December 2012](#) (10)
[November 2012](#) (7)
[October 2012](#) (7)
[September 2012](#) (7)
[August 2012](#) (6)
[July 2012](#) (5)
[June 2012](#) (8)
[May 2012](#) (10)
[April 2012](#) (5)
[March 2012](#) (7)
[February 2012](#) (5)
[January 2012](#) (5)
[December 2011](#) (4)
[November 2011](#) (4)
[October 2011](#) (5)
[September 2011](#) (5)
[August 2011](#) (6)
[July 2011](#) (5)
[June 2011](#) (6)
[May 2011](#) (8)
[April 2011](#) (7)
[March 2011](#) (6)
[February 2011](#) (6)
[January 2011](#) (7)
[December 2010](#) (5)
[November 2010](#) (10)
[October 2010](#) (8)
[September 2010](#) (13)
[August 2010](#) (13)
[July 2010](#) (9)
[June 2010](#) (10)
[May 2010](#) (10)
[April 2010](#) (9)
[March 2010](#) (10)
[February 2010](#) (8)
[January 2010](#) (10)
[December 2009](#) (13)
[November 2009](#) (12)
[October 2009](#) (12)
[September 2009](#) (11)
[August 2009](#) (13)
[July 2009](#) (15)
[June 2009](#) (11)
[May 2009](#) (13)
[April 2009](#) (13)
[March 2009](#) (12)
[February 2009](#) (9)
[January 2009](#) (9)
[December 2008](#) (12)
[November 2008](#) (10)
[October 2008](#) (9)
[September 2008](#) (8)
[August 2008](#) (7)
[July 2008](#) (11)

[June 2008](#) (13)
[May 2008](#) (11)
[April 2008](#) (17)
[March 2008](#) (16)
[February 2008](#) (8)
[January 2008](#) (6)
[December 2007](#) (4)
[November 2007](#) (11)
[October 2007](#) (11)
[September 2007](#) (13)
[August 2007](#) (13)
[July 2007](#) (10)
[June 2007](#) (4)

Categories

[Afternoon Tea](#)
[Air Itam](#)
[Anglo-Indian](#)
[Assam Laksa](#)
[Australia](#)
[Auto City](#)
[Bagel](#)
[Bah Kut Teh](#)
[Bak Chang](#)
[Bak Moi](#)
[Bakery](#)
[Bali](#)
[Balik Pulau](#)
[Balinese Cuisine](#)
[Banana Leaf Rice](#)
[Bangkok](#)
[Bar](#)
[Batu Feringgi](#)
[Batu Ferringhi](#)
[Batu Lanchang](#)
[Batu Maung](#)
[Bayan Baru](#)
[Bayan Lepas](#)
[BBQ](#)
[Beads](#)
[Beef Noodle](#)
[Bidor](#)
[Book Launching](#)
[Boutique Hotel](#)
[Buffet](#)
[Buffet Dinner](#)
[Bukit Mertajam](#)
[Bulgarian Cuisine](#)
[Burger](#)
[Cafe](#)
[Cake](#)
[Cendul](#)
[Chai Koay](#)
[Chapati](#)
[Char Hor Fun](#)
[Char Koay Kak](#)
[Char Koay Teow](#)
[Charity Event](#)

[Chee Cheong Fun](#)
[Chef](#)
[Chicken Rice](#)
[Chinese](#)
[Chinese New Year](#)
[Chocolate](#)
[Chowrasta Market](#)
[Christmas](#)
[Chu Char](#)
[Coffee](#)
[Collectibles](#)
[Cooking Demo](#)
[Croatian](#)
[Culinary School](#)
[Curry Mee](#)
[Dessert](#)
[Dim Sum](#)
[Dishes of Yesteryears](#)
[Drinks](#)
[Dumpling](#)
[Durian](#)
[E & O Hotel Penang](#)
[Eastern & Oriental Hotel Penang](#)
[Eastern & Oriental Hotel Penang](#)
[Eastin Hotel](#)
[Eurasian Cuisine](#)
[Events](#)
[Evergreen Laurel Hotel Penang](#)
[Fine Dining](#)
[Fish Beehoon](#)
[Foochow](#)
[Food Court](#)
[Food of Yesteryear](#)
[French](#)
[French-Japanese Fusion Cuisine](#)
[Fried Noodle](#)
[Fried Oyster Omelette](#)
[G Hotel](#)
[G Hotel Kelawai](#)
[Gelugor](#)
[George Town](#)
[German Cuisine](#)
[Glutinous Rice Ball](#)
[Golden Sands Resort](#)
[Golden Sands Resort Penang](#)
[Gurney Drive](#)
[Gurney Paragon](#)
[Gurney Plaza](#)
[Hainanese Cuisine](#)
[Halal](#)
[Handicraft](#)
[Hawaiian Cuisine](#)
[Hawker](#)
[Heritage](#)
[Hokkien](#)
[Hokkien Mee](#)
[Holiday](#)
[Hotel – Review](#)

[Hotel Equatorial Penang](#)

[Hotels](#)

[Indian Cuisine](#)

[Instant Noodle](#)

[International](#)

[Invited Review](#)

[Ipoh](#)

[Irish](#)

[Italian Cuisine](#)

[Japanese Cuisine](#)

[Jawi Peranakan Cuisine](#)

[Jelutong](#)

[Johor](#)

[Judging Competition](#)

[Kedah](#)

[KL / PJ](#)

[Koay Chiap](#)

[Koay Teow Th'ng](#)

[Kopitiam](#)

[Korean Cuisine](#)

[Launching](#)

[Lifestyle/Merchandise](#)

[Lor Mee](#)

[Lorbak](#)

[Lum Mee](#)

[Macalister Mansion](#)

[Mainland](#)

[Malay Cuisine](#)

[Malaysia](#)

[Mamak/Indian](#)

[Media](#)

[Media Preview](#)

[Mediterranean Cuisine](#)

[Mee Goreng](#)

[Melbourne](#)

[Mexican Cuisine](#)

[Migf](#)

[Mille Crepe](#)

[Moroccan Cuisine](#)

[Motorcycle](#)

[Muar](#)

[Nasi Dalca](#)

[Nasi Kandar/ Nasi Briyani](#)

[Nasi Lemak](#)

[Nasi Padang](#)

[Nasi Ulam](#)

[New Straits Times \(Life & Times\)](#)

[New Straits Times \(Northern Streets\)](#)

[New World Park](#)

[Nine Emperor Gods Festival](#)

[Non-Halal](#)

[Noodles](#)

[Noordin Street](#)

[Nordic Cuisine](#)

[Nyonya Cuisine](#)

[Nyonya Kuih](#)

[Oh Chien](#)

[Otak Otak](#)

[Pan Mee](#)
[Pasembur](#)
[Pastry](#)
[Penang](#)
[Penang Mainland](#)
[Penang Restaurant](#)
[Penang Times Square](#)
[Penang365.com](#)
[Peranakan Cuisine](#)
[Perth](#)
[Pizza](#)
[Popiah](#)
[Pork Free](#)
[Porridge](#)
[Precinct 10](#)
[Product Review](#)
[Promotion](#)
[Pub](#)
[Pulau Tikus](#)
[Ramadan](#)
[Recipe](#)
[Restaurant](#)
[Roast Meat](#)
[Rojak](#)
[Roti Bakar](#)
[Sarawak](#)
[Satay](#)
[Seafood](#)
[Shanghainese Cuisine](#)
[Shangri-La's Rasa Sayang Resort & Spa](#)
[Shangri-La's Rasa Sayang Resort & Spa](#)
[Sights](#)
[Singapore](#)
[Soup](#)
[Spaghetti](#)
[Steamboat](#)
[Straits Quay](#)
[Street Food](#)
[Sungai Nibong](#)
[Sungai Pinang](#)
[Swiss](#)
[Szechuan](#)
[Taiping](#)
[Taiwanese Cuisine](#)
[Tanjung Bungah](#)
[Tanjung Tokong](#)
[Tapas](#)
[Tau Sar Pneath](#)
[Tea House](#)
[Teluk Bahang](#)
[Teochew](#)
[Thai Cuisine](#)
[The Royal Bintang Penang](#)
[Tidbits and Snacks](#)
[Time Out Penang](#)
[Tong-sui](#)
[Traditional Handmade Snack](#)
[Transfer Road](#)

[Travel Destinations](#)

[Udang Galah](#)

[uncategorized](#)

[Valentine's Day](#)

[Vantage](#)

[Vegetarian](#)

[Vietnamese](#)

[Wanton Mee](#)

[Western Cuisine](#)

[Wine Champagne and Spirits](#)

[Yong Tau Foo](#)

Tags

[Amp](#) [Array](#) [Bean Curd](#) [Burma Road](#) [Business Hour](#) [Chili Sauce](#) [Chinese New Year](#) [Ck Lam](#) [Coconut Milk](#)
[Coffee Shop](#) [Coffeeshop](#) [Dish](#) [Dishes](#) [Flavors](#) [George Town](#) [Gps Coordinates](#) [Gravy](#) [Hawker Food](#) [Hotel Penang](#) [Hubby](#) [Kuala Lumpur](#)
[Lime Juice](#) [New Straits Times \(Life & Times\)](#) [New Straits Times \(Life & Times\)](#)
[Noodles](#) [Penang](#) [Penang Food](#) [Penang Food Blog](#) [Penang Hawker Food](#) [Penang Restaurant](#) [Penang Road](#) [Porridge](#) [Prawn](#) [PRAWNS](#) [Rasa Sayang Resort](#) [Rm3](#) [Sambal](#) [Side Dishes](#) [Signature Dish](#) [Soy Sauce](#) [Spring Onions](#) [Spring Roll](#) [Taste Buds](#) [What2seeonline.Com](#) [White Rice](#)

About Me

Armed with a camera and a huge appetite, this lady & her family travel around for the best food and events & happily sharing them with you in this Food Blog



In The Media

CK Lam writes for Hong Kong Express Inflight Magazine

CK Lam writing for New Straits Times Newspaper

CK Lam contributes for Makansutra

CK Lam writing for TimeOut Penang

CK Lam Interviewed and Featured on RasaRasa.net

CK Lam contributes articles for Tiger Tales Inflight Magazine

CK Lam contributing articles to the Penang Tourism Information Portal

CK Lam writes for I.M. Magazine

CK Lam Interviewed by Kwong Wah Yit on 9th April 2009

CK Lam featured in Guang Ming "We Eat" on 29th March 2009

What2seeonline is in The Edge 65 Malaysian Websites That We Like on 2nd March 2009

Email To Me



Visitors Statistics

My Other Blog: Penang365.com



A Day In My Life



Wine Tasting Events



Time for Coffee



24 Hour Penang Food Trail



Bangku Porridge



Fried Oyster Omelette (Oh Chien)



Old Favorite Chinese Snacks



Penang Road Chendul & Iceball



Holiday – Melbourne



Holiday – Perth



Holiday – Singapore



Holiday – Bangkok



Holiday – Bali



Copyright © 2008 - What2See : Best of Penang Food! - is proudly powered by [WordPress](#)
[Website Design](#) by InfoCreek | [Wordpress Themes](#)
Valid [XHTML](#) & [CSS](#)