

Ken Hunts Food

A Penang Food Blog written by a Penangite who loves to share all the wonderful food and events around him to his readers. Join Ken with his Food Adventures!

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Monday, March 16, 2015

Goût de France [Good France Project] @ 1885, E&O Hotel, Penang.

Partake in one of the most remarkable food events- Goût de France this March, at the prestigious fine-dining restaurant 1885 housed in the grande dame of the town- Eastern and Oriental Hotel Penang. Goût de France, also known as Good France Project, is one of the most significant food events for French food connoisseurs. More than 150 countries involved, there will be a total number of 1,300 restaurants world-wide participating in this meaningful event. The Good France Project is based on the concept that on the same evening, throughout the world, Chefs of every kind will celebrate the excellence of French Cuisine. 1885 is proud to be one of the two chosen restaurants in Malaysia (the only restaurant in Penang) to initiate the gastronomy event. Have a taste of France by joining the dinner on **19th of March 2015** as extraordinaire Chef Michel will showcase his meticulously designed 7-course Degustation Menu displaying an array of contemporary French dishes. The carefully choreographed courses follow each other like the sequences like a dance, leaving one contented but not full to the brim.

"The one-off event is not to make money", says Mr. Rainfroy, the Hotel Manager of Eastern and Oriental Hotel Penang. The main objective of the event is to celebrate and honor the merits of French cuisine; on top of that, 10% of the total revenue goes to charity. The dinner is priced at Rm 158++ per person (without alcohol). As for those who wish to have a sip on their premium labels, a top up of Rm 142++ is required. Wines are carefully paired with each course and they are sponsored by Mr. Michael from The Wine Shop.

Goût de France 7-course Degustation menu at 1885

Date: 19th of March 2015

Time: 7 pm to 10: 30 pm

Price: Rm 158++ per person/ Rm 300++ (without alcohol)/ person (with alcohol)

Limited seats available, for reservation and enquiries, kindly contact +604- 222 2000

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Many Thanks to E&O Hotel for hosting us that evening.



Chef Michel surprised us with his Amuse Bouche- Snail and Garlic Cream Gougère, a Snail sheathed under the choux pastry and served with the alluring Garlic-Mushroom sauce. The herbaceous cream sauce enhanced instead of overshadowing the dish; it was a delicate start.

[Wine Pairing: Cattier Brut Icone NV Champagne France]



A continuation from the triumph start, we had Seabass Tartar and Smoked Mackerel, Cucumber- Green Apple and Celery Jelly, Mint Dill Salad. We were amazed by the absence of "fishy" flavor in the Seabass Tartar and openly welcomed the refreshing touch- Cucumber and Celery Jelly. Everything was precisely measured.

[Wine Pairing: Cattier Brut Icone NV Champagne France]

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Appetizer was Warm Vegetables Tart with Mushroom Duxelle scented Truffle, Tomato Confit, Wild Arugula and Black Olive Oil. We caught in a whiff of the earthy Truffle scent when it was presented to our table, the well-executed woody Mushroom goes perfectly well with the tawny-crispy Tart, further complemented by the crunchy Arugula and appetizing-acidic Tomato Confit.

[Wine Pairing: De Beauregard Ducourt Blanc Entre-Duez-Mers France]



Small in size but big in flavor, the Entrée- Sea Trilogy, Tomato- Red Capsicum Jam, Crispy Black Ink Cheese Tuile and Fresh Herbs was beyond amazing. The slightly seared Tuna Tataki was perfectly cooked to my liking. The Scallop was not shabby either, jeweled with a generous amount of Salmon Roe, the briny pops of seafood essence added a sweet-savory touch to the slightly resilient voluptuous Scallop. The star item on the plate, however, belongs to crustacean roll crowned with crispy-savory Black Ink Cheese Tuile. An Entrée full of surprises and different layer of dimensions.

[Wine Pairing: De Beauregard Ducourt Blanc Entre-Duez-Mers France]

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The evening reached its peak when the Main Entrée- Beef Tournedos with Seasonal Vegetables, Potato Mousseline Meat Jus and diced Foie Gras was served to our table. The juicy, succulent, pinkish hunk of Red Meat was lip-smacking! It was so tender that it melted in my mouth instantly! Foie Gras makes a good pair to the meat, I did not pay attention to the sides, the meat was too good that I lost my concentration on others.

[Wine Pairing: De Beauregard Ducourt Bord Rouge Bordeaux France]



Cheese lovers will be delighted to see the beautiful display of Assorted Cheeses (Comté, Brie, Reblochon and Blue Cheese) served with Walnuts and Bread, a course specially designed to go with the premium labels.

[Wine Pairing: De Beauregard Ducourt Bord Rouge Bordeaux France]

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Chef Michel wrapped up the meal with a sweet note, Macademia Strudel Chocolate Cake, Chocolate Cremeux, Orange Bitter Mousse and Yuzu Sherbet scored high for chocolate lovers. The well-balanced velvety smooth Chocolate Cremeux packs a heavy chocolate-punch but a nice twist was added to the sweet dessert- a premium cognac, Grand Marnier. The sweet Chocolate softens the liqueur while the cognac smoothens the Chocolate by adding a gentle boozy touch. Yuzu Sherbet was, nevertheless, a tangy-refreshing end to the meal.

[Grand Marnier]



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Government Tax: Yes 6%

Address: 10, Lebuhr Farquhar, Georgetown, Penang.

Contact: 604- 222 2000

Website: <http://www.eohotels.com/>

Eastern & Oriental Hotel's Facebook Page



at Monday, March 16, 2015

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suituapui 94p · 12 weeks ago

+1

Congrats to the E & O people, lucky you...getting this special treat!

Reply **1 reply** · active 12 weeks ago



kenhuntfood 111p · 12 weeks ago

+1

Hehe thanks :)

Reply



Christopher · 12 weeks ago

0

wah ... atas place ... the food also atas!

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kenhuntfood 111p · 12 weeks ago

+1

Yea, we had a great evening :)

Reply



The Yum List · 12 weeks ago

0

Ooh, I'd like to have joined you on that dinner. Looks yummy.

Reply **1 reply** · active 12 weeks ago



kenhuntfood 111p · 12 weeks ago

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I am sure we will have the chance in the near future :)

Reply



SomewhereinSingapore · 12 weeks ago

0

Loves the cake...

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kenhuntfood 111p · 12 weeks ago

+1

You do love your dessert don't you?

Reply



choi yen · 12 weeks ago

0

Oh, wine pairing dinner, how I miss them~~~~

Reply **1 reply** · active 12 weeks ago



kenhuntfood 111p · 12 weeks ago

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Why would you? You can go for one anytime :P

Reply



Blackswan 50p · 12 weeks ago

+1

OMG, the food looks so divine! I wanna dine there too! xoxo

Reply



Sean Eat Drink KL · 12 weeks ago

0

the beef looks beautifully done, and the cheese platter is also enticing!

Reply

 small kucing · 12 weeks ago

0

wow...this one surely is a special occasion place to go

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Warung. The brand is famous for its signature Grilled Poi



Coffee Smith (咖啡史密斯) @ Maritime Piazza, Karpal Sing
Georgetown, Penang.

Opened for just a few days, the place has already proven
popular cafe cum restaurant for hipsters. Coffee Smith h



Macallum Connoisseurs @ Gat Lebu Macallum, Georget

If you have passed by Lim Chong Eu Expressway in recen
would have noticed that there is a seemingly curious, dai
bu...



The Safe Room @ Campbell Street, Georgetown, Penang.

The Cafe culture in Penang is still percolating and with m
available, Cafe owners/ restaurateurs have had to work a



Moustache Houze @ Campbell Street, Penang.

There are literally countless of [heritage](#) cafes sprouting o
bustling roads of Georgetown recently and here comes a one- ...