

Eat/Drink

E&O Hotel has a new boss in the kitchen

BY HELEN ONG
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The incredibly delicious Jumbo Crab Meat slice. — Pictures courtesy of E&O Hotel

However, the menu also incorporates different cuisines that he has learnt over the years.

"Every country has something unique to offer," he explained. "I like to take a bit from everywhere, but it is probably the Mediterranean which is the main influence here." The new menu, he added, will have items in it that he personally likes, and also what he feels people like.

One I definitely liked was the Cappuccino of Wild Mixed Mushrooms, flavoured with black truffle oil and roasted garlic foam. Served in a foamy in a giant cappuccino cup, it looks just like milky coffee yet is delicious and savoury, redolent of the unmistakable expensive aroma of truffle, accompanied by an excellent Parmesan and thyme cookie.

It's a wonderful way to start a meal, although if you prefer something much lighter then the Duck Consomme with duck-morel mushroom ravioli will probably be right up your street.

Other starters include a slightly tart Jumbo Crab Meat slice with a Granny Smith apple salad and a Pan-fried Rougie Foi Gras which had my dining partner waxing lyrical about its smooth, butter-like consistency.

As for mains, there is a small but very select number of dishes to choose from. Seafood lovers might opt for the Maine Lobster Thermidor or Crispy Wrapped Norwegian Salmon, served with a green pea coulis and dark olive oil, but if you prefer meat then there's the Grilled Black Angus Beef Flank or you could share an Australian Grass-fed Beef Chateaubriand for two. Side dishes come separate.

Nothing finishes off a satisfying meal better than a pudding, and Chef Martin's desserts include a rather moreish Raspberry Mille Feuille layered with dark chocolate mousse, 1885's all-time favourite Crepe Suzette prepared *a table*, or a selection of air-flown cheeses.

In line with the elegant, colonial ambience of the place, everything is served in classic minimalist style: chic and simple, but oh so beautifully presented it's just short of a piece of art!

Despite the sun shining outside and the heat and humidity, you're in for a wonderful French experience!

GEORGE TOWN, Jan 2 — Iconic the E&O in Penang has a new Executive Chef, Martin Becquart hails from France.

Chef Martin brings with him over 20 years of culinary experience gained from all over the world including Chi Minh City, Europe and the UK. He joins the E&O from the Cinnamon Hotel in Colombo, Sri Lanka.

When I asked him what changes he intended to make to the menu of the swanky 1885, their fine dining restaurant, Chef Becquart replied, "Like all new chefs, I will be bringing my own style."

As he is classically-trained, this is basically French, *a la* Escoffier, the legendary French chef who revolutionised French cooking.



Chef Martin Becquart is the new Executive Chef for the 1885 Hotel.



Cappuccino of Wild Mixed Mushrooms is flavoured with black truffle oil and roasted garlic foam.

(tel: +604 - 222 2000)

Open daily from 7-11pm

1885 Restaurant

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