



1885 New Menu by Mark Jarvis

📅 APRIL 8, 2015

👤 WACO



Now Eating

Malaysia/Penang food review with map and GPS



FEATURED



Now Seeing - Our Travel Blog



Little CPU - Our Tech Blog



Exclusive! Malaysia Online Deals/Promotion (Groupon/Zalora/etc)

LISTING



Starbucks Malaysia Outlets with Opening Hours



KFC Malaysia Directory (24 Hours/Drive Thru/



It is amazing that **Eastern and Oriental (E&O) Hotel** is already here at George Town, Penang for 130 years. We recently visited its **1885** restaurant which is named after the year E&O Hotel is established for its **new menu** created by Guest Chef **Mark Jarvis** for April 2015 onward.

Delivery/Breakfast)



Updated! Gurney Paragon Mall Shop

List/Directory

Mooncakes Fair 2014

Penang On 6 and Taste of Fashion

PENANG HOTEL PROMOTION



Chiak Penang Buffet



NEW! Rooted in Nature

The Opening of FIP Lounge

Rasa Sayang Buffet 6-in-1 + P60 Promotion



Chef Mark Jarvis and Partiben

1885 New Menu
Available daily 7:00pm to 10:30pm
Tel: +60 4-222-2000 ext. 3170
E&O Hotel,
George Town, Penang, Malaysia
GPS Lat/lon: 5.42361, 100.33472

A brief introduction on Guest Chef – **Mark Jarvis** (left). The 33 years old chef has a total of 11 years experience in culinary industry and has been working in Michelin-starred restaurants before. In between, he was an executive chef in the famous **Bingham Richmond** Hotel in year 2013



NEW! 1885 New Menu

The Bakery, Sarkies Corner

A La Carte New Items & Weekend Specialties



NEW! Wild Wild West Buffet



NEW! A la carte menu 2015



New Sunday Brunch

BBQ Buffet Dinner

before starting his new venture. **Chef Partiben** (right) is E&O's Chef de Cuisine.



Mark Jarvis emphasizes on natural food and in this trip as a Guest Chef in



Cuppa & Cuppa/Coffee Toffee
Wedding Package 2015
Tree Bar



NEW! 2015 New Set Lunch



Barista Coffee Bar

SEARCH THIS SITE

SEARCH

E&O Hotel, he presents us "**Fresh & Vibrant London cuisine**". During our recent visit to 1885, we were presented with a tasting menu comprising 6 out of total 20 dishes from the finalized menu. **Note that these are sampling dishes and the actual portion is usually larger.**



Escargot

1885 New Menu
Available daily 7:00pm to 10:30pm
Tel: +60 4-222-2000 ext. 3170
E&O Hotel,
George Town, Penang, Malaysia
GPS lat/lon: 5.42361, 100.33472

MALAYSIA ONLINE FOOD DELIVERY



CATEGORIES

Closed Restaurant (5)

Event (60)

Food @ First Glance (110)

Food by Cuisine (169)

Australian cuisine (1)

Buffet (42)

From our observation, **Mark Jarvis** is talented in using herbs and other natural ingredients to complement the food. The result? You hardly get irritated or stuffy toward the end of your meal. **Escargot** (RM67.65) here is perhaps the best we've tried in Penang with added garlic butter and parsley crust without a trace of earthy taste. Note on the weird price figure. After implementing GST, all prices includes 10% service charge and 6% GST.

Chinese cuisine (56)

Dessert (10)

German cuisine (1)

Japanese cuisine (11)

Korean cuisine (1)

Malay cuisine (3)

Nyonya cuisine (1)

Spanish Cuisine (1)

Thai cuisine (9)

Vegetarian cuisine (6)

Western cuisine (39)

Food by Location (174)

Kedah food (4)

Melaka food (1)

Penang food (165)

Perak food (2)

Thailand food (2)

Food Review (268)



Escargot is an edible snail high in protein and low in fat. It is usually served as a starter in Spain and France. A special tong and fork will be provided to fork out the snail hidden in the shell.

Food Tips (4)

Health (12)

Mobile App (1)

Now Cooking (1)

Place (9)

Travel (4)

MALAYSIA FOOD DEAL/PROMOTION

GROUPON
in your City

THE BEST RESTAURANTS*

up to **70% off***

GO! ▶

*Example of an upcoming Deal



White truffle is a rare underground fungus and is more difficult to get compared to black truffle. It only grows few months per year and is usually sold at astonishing price to some restaurants. A white truffle less than a kilogram can be easily sold for half a million RM. In 1885, **Premium Grade**

RECENT POSTS

Eastin Hotel Penang Ramadan Buffet
2015

Buy 1 Free 1 @ David Brown's
Restaurant

好味锅猪骨火锅 Hou Mei Wo
Steamboat

Ma Ma Tei 麻麻地

Chia Bee Restaurant 佳美河鲜美食馆

Doi Chang Coffee Ipoh

Chiak Penang @ Eastin Hotel Penang

La Bella Ristorante

Beep Beep Q

Rooted in Nature

PAST POSTS

Tuna Loin (RM97.95) is prepared with **White Truffle Oil Emulsion** with Soy Sauce.



Select Month

1 Tip
of a fast
metabolism

Cut down a bit
of stomach fat
every day by
using this
1 weird old tip

1 Tip

save time, pay less, travel more

Penang
4-Star Hotels
from
MYR 171

wego

SEE MORE

It tastes a bit like Japanese smoked sashimi but the combination goes so well that you really don't need wasabi to cover the fishy taste, if there is any.

BLOGROLL

[Cariso Delicacies Corner](#)

[Cokeworld Citizen](#)

[Criz Bon Appetite](#)

[Food Diary of PickyEater....](#)

[FoOd PaRaDiSe](#)

[Lingzie's Tummy Treats](#)

[My Love . My Food](#)

[Steven Goh](#)

[Viva for Min's Adventure](#)

[Vkeong Food Blog](#)

[What2See – Best of Penang Food!](#)

[Yummy-Station](#)



Goose liver, anyone? The **Rougié Foie Gras** (RM109.60) is salted for at least 24 hours to remove the bitterness of the luxury Foie Gras. It is then soaked with Brandy before wrapping with seaweed. The whole process takes at least two days to complete before presenting on guest tables

DISCLAIMER

NOW EATING is a non-profit personal blog written and managed by individuals. It does not in any way associate with or own by any company or association, including hotel, travel agent, shop and restaurant. The content is based on personal experience and preference. It can only work as a reference for readers at its best. NOW EATING does not responsible for any unforeseen event encountered by readers during their visit to respective point of interest. We, however, encourage readers to share their experience, regardless positive or negative one, through NOW EATING.

Unless otherwise stated, all photos in NOW EATING are copyrighted. If you would like to reuse them in other social media/platform/website, please acknowledge the owner (noweating.com) by providing a backlink to noweating.com. Failure to do so may result your profile/company/website being reported to relevant body.

Information is valid as of each post is written and may change without prior notice. Please contact the hotel/restaurant/shop/travel agent directly for latest information or reservation.

which is served with refreshing spiced mango chutney with orange scented broiche (a French pastry).



The result? A refreshing and sweet starter.



Foie Gras is a popular delicacy in French cuisine and is described as rich, buttery and delicate. Other than starter, it is also used for main course thanks to the creative recipe from Mark Jarvis. **Spring Chicken stuffed with Foie Gras** (RM120.10), for instance, is made of de-boned and

“compressed” spring chicken, young corn, morel (羊肚菌), and Madeira Sauce. Morel is a premium wild fungus with texture similar to black fungus and has medication effect.



Wagyu (和牛 or literally Japanese Cow) is well-known of its tender meat which melt in your mouth effortlessly. In Japan, massaging and beer are added to produce the quality meat. 1885 presents you **Braised Wagyu Beef Cheek** (RM117.75) which is sauteed with onion cream and dark soy glaze.

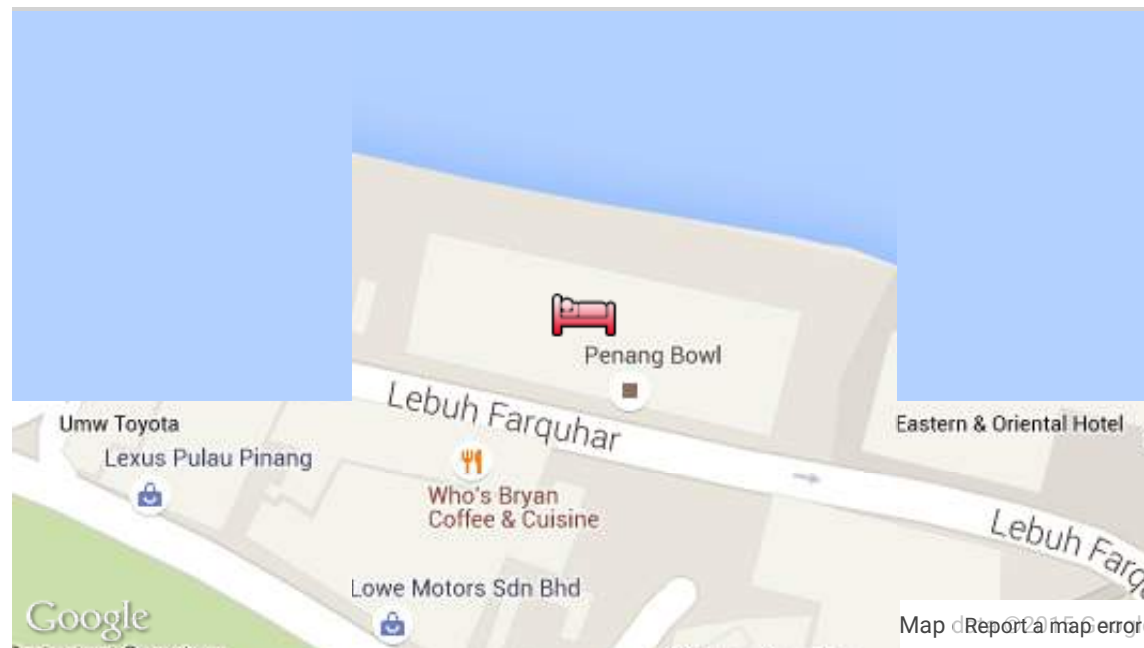


We ended our food sampling session with **Coconut Parfait** (RM22.15) made of Malibu Parfait, Coconut Joconde Biscuit and Mango Chutney. Again, **Mark Jarvis** complemented this sweet dessert with a drip of Malibu Caribbean rum.



So, what is “London cuisine”? We believe from **Mark Jarvis**’s definition, it is all about fresh, delighted and creative cuisine using natural ingredients instead of ordinary “fish-n-chip”. 1885 at **E&O Hotel opens daily for dinner from 7pm to 10.30pm**. For the convenience of our readers, we

also provide its new menu [here](#). For latest pricing and menu, always refers to the actual hardcopy at 1885. Thanks.



Zender's Restaurant & Bar
French Fusion Cuisine Located at Publika with amazing KL-View



Place Name: 1885

Cuisine: Western

Address: E&O Hotel, George Town, Penang, Malaysia

Tel: Tel: +60 4-222-2000 ext. 3170

Working Hour: Available daily 7:00pm to 10:30pm

Last Visit: 20150404

[1885 MENU](#)

[ENO HOTEL](#)

[ENO MENU](#)

[PENANG FINE DINING](#)

1 Comment **Now Eating**

 **JJ Jason** ▾

 Recommend  Share

Sort by Best ▾



Join the discussion...

apple fish · 2 months ago

feeling hungry at this moment :(

^ | ▾ · Reply · Share ›

ALSO ON NOW EATING

WHAT'S THIS?

JJ Fish Head Noodle @ Relau, Penang

2 comments · 3 months ago

Waco — You are right. Things are getting expensive even before GST. Don't trust those jokers saying that ...

New Gartien HQ Grand Opening and Mid-Autumn Limited Edition

2 comments · a year ago

Joe — There is a parking lot few steps away...

Tree Bar, Gurney Drive, Penang

2 comments · a year ago

Waco — Yes. Open air. Half of it is shaded while another half not.

Five27, Chulia Street, Penang

1 comment · a year ago

Ho Chiak Penang — I always wonder what Five27 means? :-)

 [Subscribe](#)

 [Add Disqus to your site](#)

 [Privacy](#)

PROUDLY POWERED BY WORDPRESS | THEME: FICTIVE BY AUTOMATTIC. | EDITED BY LITTLE CPU

