

An evening of fine food and music

Diners relish unique fusion experience of cuisine, arts and culture

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GASTRONOMY and melody conjured a pleasing experience for guests who savoured Eastern and Oriental (E&O) Hotel's inaugural 1885 Musical Soiree.

A gourmet three-course dinner, paired with live performances by a trio of talented classical musicians and singers, provided a gustatory and auditory feast.

The sensory delight held at the 1885, the hotel's fine dining establishment named after the year of its founding, started with the Trio of Appetisers comprising a Hokkaido Scallop Tataki, Foie Gras Terrine and Norwegian Salmon Vichyssoise.

Meanwhile, Chinese pianist Zhang Chi played Sergei Bortkiewicz's 'Etude Op. 15 No. 8', followed by award-winning Penang soprano Teresa Ong Geok Theng singing Cui Yi Guang's 'Xue Hua' and Luigi Arditi's 'Il Ba Cio'.

Her local tenor counterpart, Sean Ooi, serenaded the crowd with 'Edelweiss' from The Sound of Music soundtrack and 'The Impossible Dream' from the play, Man of La Mancha.

The ensuing main course of Pan Seared Chilean Cod Fish and Poached Jumbo Prawn, and Trio of Desserts comprising Valrhona and Almond Chocolate Cannoli, Chantilly Cinnamon Mango and Bavarois Berry Lava Cake were similarly presented with classic tunes.

These included Wang Jian Zhong's 'Liu Yang River', Richard Marx's 'To Where You Are', Handel's 'E Pur Cosi/Piango La Sorte', Johann Strauss' 'Laughing Song' and 'Feeling Good' from the opera Giulio Cesare.

Chopin's 'Waltz Op. 64 No. 2' and 'Op. 34 No. 5', an excerpt from Tchaikovsky's 'Swan Lake', David Foster's 'The Prayer' and the Phantom of the Opera number 'All I Ask of You', completed proceedings.



Unforgettable: Guests enjoying their gourmet dinner whilst listening to live music by Ong (standing, left) and Ooi, accompanied by pianist Zhang Chi (seated, left) during the 1885 Musical Soiree.

The event, the first in a planned series, was a collaboration between E&O Hotel and music consultant Martin Rutherford.

The hotel resident manager Harold Rainfroy said the unique convergence of cuisine, arts and culture was designed to give guests a refined and novel experience.

He added that the next edition of the 1885 Musical Soiree was slated for Nov 7, and would feature three piano segments of Beethoven, Mendelsohn and Debussy's melodies. For bookings, call the hotel at 04-2222000 ext 3170.



Yummy: The starter course - Trio of Appetisers featuring (clockwise from right) Foie Gras Terrine, Hokkaido Scallop Tataki and Norwegian Salmon Vichyssoise.



Tantalising: The main course - Pan Seared Chilean Cod Fish and Poached Jumbo Prawn.



Just lovely: The Trio of Desserts - (from left) Chantilly Cinnamon Mango, Valrhona and Almond Chocolate Cannoli and Bavarois Berry Lava Cake.