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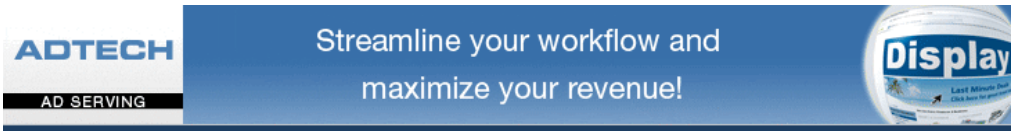
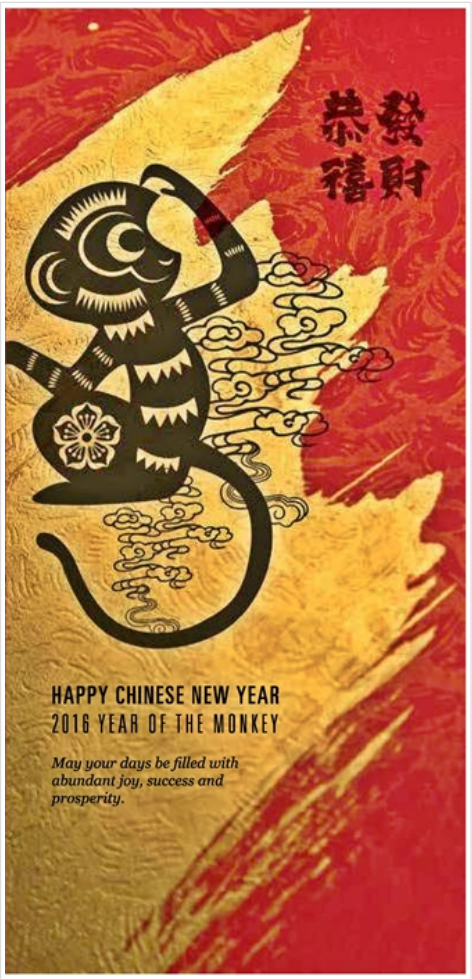


ads by GOODIEBLOGROLL

Chinese New Year Package @ E&O Hotel

Buffet, Dessert, E&O Hotel, Hotel, Local, Penang, Promotion, Restaurant, Seafood, Soup, Steamboat January 21, 2016 No comments



还在烦恼着今年团圆饭去处吗?
今天来介绍在E & O Hotel
(Eastern & Oriental Hotel)团圆饭配套.

以下是E & O Hotel的附属餐厅 Sarkies 和Sarkies Corner,
今年推出的年菜配套.

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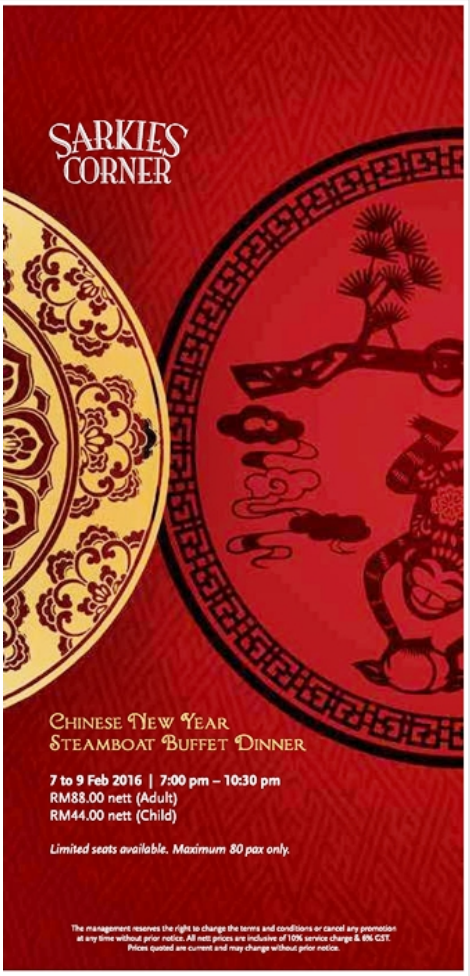

Chinese New Year Steamboat Buffet Dinner @ Sarkies Corner, Old Wing
7 February – 9 February 2016 (7.00pm – 9.00pm)
Adult RM88 nett / Child Rm44 nett

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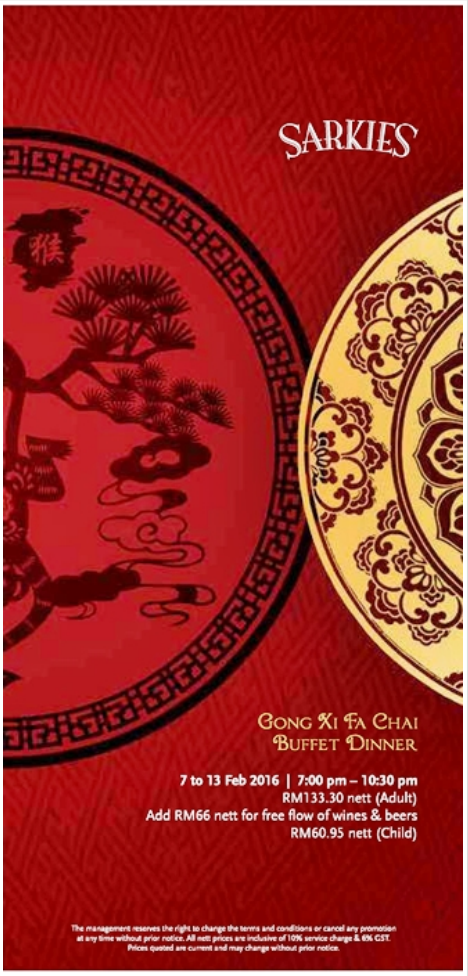

Gong Xi Fa Cai Buffet Dinner @ Sarkies, New Wing
7 February – 9 February 2016 (7.00pm – 10.30pm)
Adult RM133.30 nett / Child Rm60.95 nett
Add RM66 nett for free flow of wines & beers

先来看Chinese New Year Steamboat Buffet Dinner.
先让大家知道小小的信息,

以下是Steamboat的食材.

Prawn 16/20 / Brown Cuttlefish / Fish Maw / Sea Cucumber / Salmon Fillet / Red Snapper Fillet / Baby Squid / Flower Crabs / Green Mussel / Crab Stick / Crab Claw / Bamboo Clam / Top Shell (can) / White Pomfret / Sea Asparagus (can) / Teochew Fish Dumpling / White Fish ball / Stuffed Red Chili with Fish Paste / Stuffed Bitter Gourd with Fish Paste / Stuffed Egg Plants with Fish Paste / Vegetable Fish Ball / Stuffed Bean Curd Skin with Fish Paste / Sui Kow / Bean Curd / Bean Curd Skin / Deep Fried Wanton / Sliced Beef / Sliced Lamb / Chicken Meat / Sliced Duck.

以上都是海鲜,肉类的Steamboat食材,
以下的下其食材包括面类,蔬菜,鸡蛋等的食材.

Tang Oh / Long Cabbage / Chinese Spinach / Nai Pak / Local Choy Sum / Iceberg Lettuce / Local Lettuce, / Siew Pak Choy / Leek / Carrot / Shimeji Mushroom, / Shitake Mushroom / Enoki Mushroom / Abalone Mushroom / Yellow Noodles / Koay Teow / Bee Hoon / Glass Noodles / Udon Noodles / Fresh Eggs / Quail Eggs.

汤有3种口味.
Chicken soup / Chinese herbal soup / Tomyam soup

以上是塞满满的Steamboat!!!

接下来的Dessert.

Egg Tart / Chinese Tea Chiffon Cake / Semolina Almond Cake / Assorted Festive Cookies /
Red Bean Glutinous Rice Ball Soup / Mango Pudding / Assorted Pastries (minimum 6 options)
Fresh Tropical Fruits.

至于饮料方面.
他们有提供Chinese Tea.

另一个年菜配套Gong Xi Fa Cai Buffet Dinner位于在New Wing的Sarkies .

由于农历新年,他们除了有国际和本土的佳肴之外,
他们把几道年菜加入配合农历新年.

Individual Steamed Herbal Soup / Steamed Fish with Nyonya Sauce /
Sautéed Seasonal Vegetables with Two Treasure Mushrooms /
Wok Fried Prawns with Oat and Butter / Signature E&O Roasted Duck /
Lotus Rice with Chicken Meat and Mushroom /
Braised Chicken in Soy Sauce with Black Mushrooms

饭后甜点多也加了Red Bean Soup with Glutinous Rice Ball & Chinese Pancake.

农历新年当然也不会少捞生这指定的活动.
如刚好你们一桌有6人或以上,
你们可以 要求他们弄一份大份的Yee Sang,
如没有6人的话,在他们的自助餐处有提供给大家.

看到鲍鱼哦?
鲍鱼是而外加费.

SARKIES CORNER @ EASTERN & ORIENTAL HOTEL
Address: 10 Lebuh Farquhar, 10200 Penang, Malaysia.
Contact: 604-222 2000

SARKIES @ EASTERN & ORIENTAL HOTEL
Address: 10 Lebuh Farquhar, 10200 Penang, Malaysia.
Contact: 604-222 2000

Tagged: Chinese New Year, Chinese New Year 2016, EASTERN & ORIENTAL HOTEL, Lebuh Farquhar, promotion, Sarkies, Sarkies Corner

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