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YESTERDAY'S CLASSIC 3-COURSE SET DINNER AT 1885 @ EASTERN & ORIENTAL HOTEL PENANG

POSTED BY CRIZLAI ON JANUARY - 26 - 2016 |

For those who enjoyed the scrumptious **English Afternoon Tea** or even the **Ala Carte Dinner** at **1885 @ Eastern & Oriental Hotel (E&O Hotel)**, you now have another option which would be the **Yesterday's Classic 3-Course Set Dinner**. Available from **7.00pm until 10.30pm daily (except during certain festive dates)**, you would get to indulge in the best of the best fine dining experience for only **RM120nett per pax**. There's nothing better than to relax and be pampered within the comfortable colonial style part of the heritage building.

CRIZ BON APPETITE www.crizfood.com

Here are the dishes available on the Yesterday's Classic 3-Course Set Dinner Menu.

YESTERDAY'S CLASSIC SET MENU

Dinner | Daily
7:00 pm – 10:30 pm
RM120 nett per person
3 -course set menu

Smoked Magret de Canard
baby gem, shaved red radish, aged balsamic dressing
or
Bisque
lobster ragout, chive, cream

—

Pan Fried Red Snapper Fillet
spring vegetables, shellfish butter
or
Grilled Grass Fed Fillet Mignon
mouseline potato, baby vegetables, served with
your choice of shallot glaze or crushed pepper & thyme jus

—

Berries Summer Pudding "Bavaois"
Wild Berries Compote

—

Freshly Brewed Coffee or Selection of Gourmet Tea
&
Pralines

At 1885 @ E&O Hotel, meals would always start with some lovely and warm **dinner rolls**, served with their creamy tomato butter, **balsamic** vinegar in olive oil and butter. The soft yet fluffy textured in-house made dinner rolls would get anyone's appetite urging for more.

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To start the first course, you would have two options, either a salad or a soup.

The salad option would consist of **Smoked Magret De Canard (Smoked Duck Breast)** served baby gem (little gem/baby romaine lettuce) and shaved red radish, shaved cucumber, cherry tomatoes with aged balsamic vinegar dressing. It was simple yet fulfilling with the generous portion of thick slabs of smoked duck breast.



The **Bisque** with lobster ragout, chives and cream was something so delicious that I could lick the plate clean if I were allowed to do so~ LOL~ 😊 The nicely stewed and well seasoned lobster meat plus the thick cream, combined with hot serving bisque (roasted shellfish extracted creamy soup) was extremely flavorful. The best part of the bisque was that it was so fresh that there was no trace of any fishy aftertaste. I would like to compliment the chef for a job well done~ 😊

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As for the main, you would also have two options, either fish or beef.

The first option would be the **Pan Fried Red Snapper Fillet**, served with spring vegetables, squid ink bread slices and shellfish butter. Though being pan fried, the fish fillet still maintained its moisture and combined with the shellfish butter, it was a great dish for fish lovers.



The next option would be **Grilled Grass Fed Filet Mignon**, served with mousseline potatoes (baked mashed potatoes), baby vegetables and your choice of gravy (shallot glaze or crushed pepper with thyme jus). I had the tender beef fillet done medium-rare (though medium-done was recommended) and served with crushed pepper with thyme jus. The sensation of having the meat melted in the mouth was so divine. Combined with the aromatic herbal and yet fresh peppery taste of the gravy, I really wished I could have a bigger cut. I was at Cloud 9 with the perfect dish.



As for dessert, we had the **Berries Summer Pudding "Bavarois"** served with wild berries compote. It may look like a blob of chocolate pudding but within lied a bundle of hidden wild berry [gems](#). Combined with the lovely fruity yet mildly sweetened wild berries compote, it was a great dessert to end the meal.

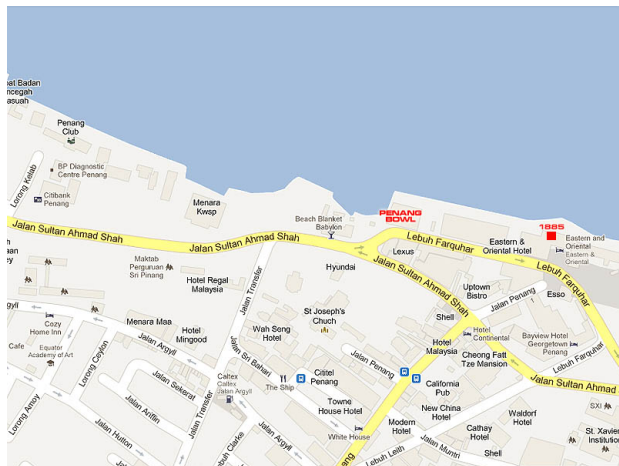


You would also have an option for beverage. You could either choose their **Freshly Brewed Coffee** or **Selection of Gourmet Tea with pralines**.



Overall, I like the concept of course set meals as it would be less hassle to think through what to order and faster to get the food served on your table. Moreover, the [ingredients](#) used in the Yesterday's Classic 3-Course Set Dinner Menu were of [high quality](#) and flavors. Be it for a date, business [appointment](#) or even family gathering, I would highly [recommend](#) this venue. It's indeed a great deal for all.

Eastern & Oriental Hotel, Penang (next to Penang Bowl) is located along Lebuhr Farquhar. If you are coming from Jalan Sultan Ahmad Shah towards Weld Quay, keep to your left immediately after passing by CitiBank. When you see the Penang Bowl building on your left (UMW Toyota opposite), please slow down. Turn left immediately after the Penang Bowl entrance. The E&O Hotel car park is situated just inside the Victory [Annexe](#) building. Parking charges would be a maximum of RM6 (weekdays: Monday-Thursday) and RM12 (weekends: Friday- Sunday). 1885 @ Eastern & Oriental Hotel (E&O Hotel) is located within the old wing of the hotel just next to Sarkies Corner.



Name: 1885 @ Eastern & Oriental Hotel (E&O Hotel)
Address: 10 Lebuhr Farquhar, 10200 Penang, Malaysia.
Contact: 604-222 2000
GPS: 5.423624, 100.334988

RATING:

Ambience: 8.5/10 (1-4 cheap, 5-7 average, 8-10 classy)
Food Choices: 6/10 (1-4 limited, 5-7 average, 8-10 many choices)
Taste: 8/10 (1-4 tasteless, 5-7 average, 8-10 excellent)
Pricing: 7/10 (1-4 cheap, 5-7 average, 8-10 expensive)
Service: 8/10 (1-4 bad, 5-7 average, 8-10 excellent)

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Howdy from the Isle of delicious [Asian food](#) and the UNESCO Heritage City of Georgetown, Penang, Malaysia. Just call me Criz Lai and I am here to share with you on what's the best food you can get in town as well as from many other parts of Malaysia.

By the way, you might not notice it but CRIZ BON APPETITE is **iPhone/Mobile Compatible**. Please do feel free to hop over to <http://ip.crizfood.com> to get the latest updates! If you want to [contact me](#) for any questions, don't hesitate to email me at [crizlai \[at\] hotmail \[dot\] com](mailto:crizlai@hotmail.com). Spamming would not be tolerated – you are being tracked here!

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