

BRUNCH IN PENANG? SUNDAY ROAST AT FARQUHAR'S BAR, E&O HOTEL LOOKS GOOD!

Where else could be better to spend your Sunday lunch by indulging in a meat fest? Zac Teo explores the Sunday roast spread at Farquhar Bar, E&O Hotel..



The entrance of Farquhar Bar at Eastern & Oriental Hotel, Penang. Photograph: Zac Teo/Penang365.com

Sunday roast is widely regarded as the quintessential British dish, and without fail it can prove to be an excellent alternative to our Asian style breakfast at the *kopitiam*. It is a traditional Sunday lunch in England for centuries, and a proper Sunday roast is indeed a thing of beauty. The very though of the caramelised ends of the large beef roast, plus the herby yet buttery flavors of stuffed chicken - all roasted on a bed of potatoes and accompaniments. All this is brought to satisfy the palates of Malaysians, as the Farquhar Bar at Eastern & Oriental Hotel Penang dishes out a mean roast spread every Sunday.



Fresh Guinness from the tap at Farquhar Bar. Photograph: Zac Teo/Penang365.com

Stepping into the Farquhar Bar somehow seems befitting, as the theme of the hotel is already heavily revolving around colonial British times and maintaining the heritage of from days of British past in Penang. Farquhar Bar is located just around the corner from the hotel's main lobby, with its entrance adorned with rustic wooden fittings. This subsequently creates a warm and friendly ambience, with yellow lights illuminating the interior. The quick sweep of the bar and I've discovered an excellent choice of beers, lagers and whisky!



Warm and rustic interior of Farquhar Bar. Photograph: Zac Teo/Penang365.com

The Farquhar Bar serves the Sunday Roast for lunch every Sunday, starting from noon right up to four in the afternoon. Plenty of the time to savour the food whilst enjoying some banter with friends and family, in my opinion. After all, isn't it a Sunday? I made my way to my seat and awaiting the buffet line to be prepared, and soon enough by the ticks approaching noon, the chefs brought out trays of delightful meat roast. Meats include a gorgeously roasted rib-eye, roasted lamb as well as stuffed chicken. As diners made their way to the line, the chef craftily carves out portions of meat on the spot to ensure that the meat retains its juiciness.



Prime roasted rib-eye with accompliments at the Sunday Roast. Photograph: Zac Teo/Penang365.com

In line with tradition, every roast is served with customary sides of Yorkshire pudding, beautifully roasted potatoes, as well as seasonal greens. The potatoes here at Farquhar Bar are brilliantly done with the crispiness on the outside while staying fluffy in the middle! To cap it all off, there are homemade horseradish, mint sauce and gravy to slosh up your Sunday Roast. The supporting acts in the buffet are delightfully delectable as well, as diners can kick off the hearty meal with soup or fresh garden salad, and wrap up with meal with bread & butter pudding.



Roasted potato and Yorkshire pudding as part of the roast. Photograph: Zac Teo/Penang365.com

All in all, I have to say that Farquhar Bar really serves up an excellent Sunday Roast, as the dining experience really optimally tends to the slight laziness of Sunday mornings with its hearty meats. A personal tip from me - do get those bits of roast garlic on the roasting tray, slice them up and enjoy it with your meat.



The entire set of Sunday Roast along with soup. Photograph: Zac Teo/Penang365.com

Penang365.com would like to record its appreciation to the management of Eastern & Oriental Hotel Penang for the invitation to review the Sunday Roast buffet lunch at Farquhar Bar.

The Sunday Roast is available for Sunday lunch at the Farquhar Bar, from 12:00pm to 4:00pm. It is priced at RM68nett per person. E&O Hotel is located on 10, Farquhar Street, 10200 Georgetown. Reservations or bookings can be made at 04-222 2000.

y	Twitter	f	Facebo	8+	Google	t	Tumblr	Ø	Pintere
			ok						st



Zac Teo

Zac Teo is a Penang boy, being born and raised on this island. A music lover that always seeks new music to enjoy along with his daily dose of coffee; he loves traveling, exploring and also hunting for the latest food around the island. His penchant on writing about his beloved island led to him starting up Penang365.com in 2015.

RELATED POSTS:







TREE BAR G HOTEL PENANG - GREAT PLACE TO CHILL AND UNWIND

TOP 5 FISH HEAD CURRY YOU ABSOLUTELY MUST TRY IN PENANG

SEARCHING FOR FISH PORRIDGE IN PENANG? HEAD TO CINTRA STREET

1 comm	nent					
	Add a comment as JJ Jason					
Top comments						
	Zac Teo via Google+ 13 minutes ago - Shared publicly This Sunday? :) 1 · Reply					