



Seafood lovers would enjoy the Lightly Salted Cod Loin (front) for mains, with the New Zealand Lamb (back) offering a heartier option.

The Cured Norwegian Salmon (front) and Warm Duck Salad (back) are great openers to the meal.

Exciting modern indulgence

Elegant establishment serves up delicious flavours of English capital city

By JEREMY TAN
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FRESH and Vibrant London Cuisine has a fitting stage at the award-winning 1885 restaurant of Eastern and Oriental (E&O) Hotel in Penang.

Highlighting modern and cosmopolitan flavours currently in vogue in the English capital city, it is a delicious nod to the island's colonial past.

Each dish is a masterful work of art, and since the a la carte selection's introduction last year, gourmands have loved its creative and exciting tastes.

Start off with a serving of escargots coated in garlic butter and parsley crust. Every piece is like a juicy jewel just waiting to be extracted.

Move on to the Cured Norwegian Salmon interspersed with towering asparagus shoots and drizzles of dijon mustard dressing, which tastes as good as it looks.

Or try the Warm Duck Salad with baby gem lettuce, plums and sesame dressing which is sure to remind you of the Orient.

Other tasty starters on the menu are Chilled Tomato Gazpacho, Premium Tuna Loin, Rougie Foie Gras, Marinated Hokkaido Scallop, Maine Lobster Salad and Bouillabaisse of Red Snapper.

A highlight among the mains is the Lightly Salted Cod Loin — a moist slab of fish paired with black olive puree and cherry tomatoes that is sure to appeal to seafood aficionados.

Also recommended is the New Zealand Lamb featuring a tender, braised shank.

Accompaniments like crushed peas and mint miso provide a refreshing contrast.

Those who appreciate good beef will love the Grade 7 Wagyu Fillet, whose rich marbling lends a

succulent savouriness that goes well with Comte cheese, Nashi pear and fondant potatoes.

Alternatively, go for the Braised Wagyu Beef Cheek with onion cream and dark soy glaze, or Foie Gras Stuffed Spring Chicken with young corn, morels and Madeira sauce.

Meanwhile, the Japanese Squash Tart with Lyonnais onion, rocket leaves, Feta cheese and balsamic dressing is a vegetarian option.

Cap off the indulgence with a selection of air-flown cheeses, or sweet treats like the Orange Delight, Pistachio Opera, Gateaux Basque or Coconut Parfait.

Besides the London Cuisine menu, there is also a compact Golden Days selection featuring signature classics that guests have long enjoyed at the refined establishment.

Starring among them is the Australian Grass Fed Beef Chateaubriand served with baby vegetables, fondant potatoes and Bearnaise sauce that is great for sharing.

The generous slab of meat is carved tableside by the restaurant's staff, adding some spectacle and interaction to the dining experience.

Another given the live treatment is Crepe Suzette, flambeed with a mix of Grand Marnier and orange juice that fills the room with mouth-watering citrus aromas.

The a la carte items are available for dinner daily between 7pm and 10.30pm.

There is also a three-course Yesterday's Menu by the chef, priced at RM120 nett per person.

And as is tradition, English Afternoon Tea is served daily from 2pm to 5pm, priced at RM65.30 nett per person.

For inquiries or reservations, call 04-2222000 ext 3170.



Escargots with crusted parsley garlic butter are like jewels waiting to be extracted.



Hailing from the good old days, the Crepe Suzette is flamed tableside.