What2seeonline.com

Penang Food Blog featuring Hawker Food, Wine Events, Hotel Buffets & Restaurant Reviews, with Travel Stories





Chinese New Year Steamboat Buffet Dinner @E & O Hotel, Penang

CK Lam Buffet, Eastern & Oriental Hotel Penang, George Town, Invited Review, Penang, Steamboat

Did you like this article? Share it with your friends!

📫 Like 0



🔰 Tweet

G+1 0

BY CK Lam

E & O Hotel, Penang with its atmosphere and hospitality is an ideal spot to savor a meal for the coming Chinese New Year. The hotel jazz up the festival with plenty of tempting dining offers showcasing dishes that will bring luck, joy and prosperity in the Year of the Rooster.

Pin it

G Hotel Gurney Golden Sands



About CK Lam



Armed with a camera and a huge appetite, this Penang blogger cum freelance writer travel

around with her family for the best food and events & happily shares them with you in this



The hotel has created the steamboat buffet dinner at the cosy Sarkies Corner. The menu is accompanied by free-flow of fruit punch. A Yee Sang platter – confetti of vegetables and salmon with fruity tossing sauce and condiments is complimentary for each table with a minimum booking of six pax per table. Food Blog. Read More Let's Connect



Recent Posts



Chinese New Year Steamboat Buffet Dinner @E & O Hotel, Penang

January 13, 2017



Private Kitchen in Penang 私房菜 @Aqua Green, Pearl Fish Farm

January 11, 2017



Pacific West (Golden Fresh) Christmas Celebration with

Penang Food Bloggers January 8, 2017



Prosperous Chinese New Year Course Dinner @Ixora Hotel, Penang

January 5, 2017



That Little Wine Bar, Penang December 30, 2016

Follow me on Penang365.com



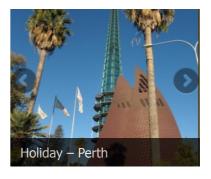
Diners can toss the Yee Sang platter tableside to bring new heights to good luck, health and prosperity in the upcoming year.



Penang Food & Travel Guide



Holiday / Travel



Featured Post





The Chinese New Year Steamboat Buffet Dinner is simply a savory delight, allowing diners to enjoy the meal at a leisurely pace while bonding with family and friends.

The eat-all-you-can steamboat is cooked on a portable gas buner on the dining table. Highlight of the dish lies in the soup and the selection ranges from chicken to tom yam (spicy) and herbal. The soup base takes hours of slow-cooking.

The chicken soup is a heartwarming soup dish boiled with chicken bones while the flavorful tom yam soup comes with light spiciness.



Categories

- Location(867)
- Others(708)
- ► Types of Food(795)

Archives

► 2017 (4)	
► 2016 (87)	
► 2015 (97)	
► 2014 (81)	
► 2013 (70)	
► 2012 (83)	
► 2011 (70)	
▶ 2010 (116)
▶ 2009 (143)
▶ 2008 (127)

▶ 2007 (66)

Visitors Statistics





The meal is simply meat and seafood paradise, with fresh quality ingredients. At the buffet counter you will find: flower crabs, prawns, fish, bamboo mussels, cuttlefish, fish maw, sea cucumber, sea asparagus, white promfret, red snapper, salmon and fish balls.









The meat choices include everything you would hope to find: duck, beef, lamb and chicken slices. Varieties of mushrooms, bean curd, noodles and several types of greens are also on the vegetable list.

Expect to find spinach, tang hao, lettuce, siew pak choy, Chinese cabbage, nai pak, broccoli and choy sum. The Chinese cabbage is a favorite and so is the silky smooth bean curd. Another popular item is the noodles – they represent longevity.





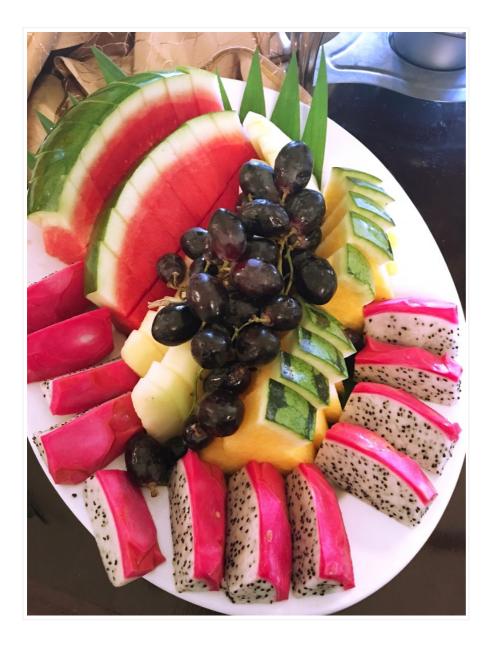
The meal is nicely enhanced with touches of homemade dipping sauces. There are many options and to have on hand are the chili sauce, coriander oyster garlic sauce, white radish spicy sauce and cut red chillies in soy sauce.



The steamboat meal ends with tempting sweet desserts. Besides festive cookies of kuih kapit, peanut cookies, kuih bangkit, there are also the semolina almond cake, mango pudding and Chinese tea chiffon cake alongside fresh fruits.



Festive Cookies



The glutinous rice balls in ginger soup is also an inviting tasty dessert not only for its chewy texture and black sesame seed paste filling, but also for its name associated with reunion and togetherness.



Chinese Tea Chiffon Cake



Glutinous Rice Ball in Sugar Syrup



Available from 27th to 31st January 2017 (7pm till 10.30pm), the Chinese New Year Steamboat Buffet Dinner is priced at RM108nett per adult and RM54nett per child. Limited seats are available with a maximum 80 pax only.

For reservations, call: 04-2222000 ext 3175. There is a 10% early bird discount (excluding alcohol and beverages) for reservations made before 15th January 2017.

Eastern & Oriental Hotel 10 Lebuh Farquhar 10200 Penang Malaysia

* Many thanks to Eastern and Oriental Hotel (E&O) Penang for extending this invitation.

Related Post



Humble Beginnings Mille Crepe in Straits Quay, Pen...



Behind-the-scenes with Chef Martin Yan in "T...



Buffet Brunch at Hotel Equatorial Penang





River Prawns at House of Udang Galah (HUG), Penang Khunthai Restaurant – Thai Food in Butterwor...



Did you like this article? Share it with your friends!



Leave a Reply

Your email address will not be published. Required fields are marked *

Name	*
Email	*
Website	
Commer	nt

Post Comment

Recent Posts



Chinese New Year

Steamboat Buffet Dinner @E & O Hotel, Penang January 13, 2017



Private Kitchen in Penang 私房菜

@Aqua Green, Pearl Fish Farm

January 11, 2017



Pacific West (Golden Fresh) Christmas

Celebration with Penang Food Bloggers January 8, 2017

© 2017 What2seeonline.com

Recent

Comments

coketai on Prosperous Chinese New Year Course Dinner @Ixora Hotel, Penang

Pio Cesare Italian Wine Dinner @Farquhar Mansion, Penang | What2seeonline.com on Farquhar Mansion Penang – Bespoke Gastronomy Creations Dining Experience

That Little Wine Bar, Penang | What2seeonline.com on That Little Wine Bar, Chow Thye Road Penang

Pages

Home

About CK Lam

Penang Restaurants

Penang Hawker Food

A Day In My Life

Travel

Wine Events

Hotel Reviews

News/Media

Links

Penang365.com

Let's Connect

