

postcodegeorgetown

EATS, GEORGE TOWN, HALAL, HERITAGE

Iftar Ramadan @ E&O

MAY 12, 2017 | TRAILINGME | 1 COMMENT

As the ninth month of the Islamic calendar looms on us, Muslims around the world are getting ready to fast daily from sunrise to sundown.



(https://postcodegeorgetown.files.wordpress.com/2017/05/img_8383.jpg)

Ahead of this auspicious month, which is just around the corner, the aromas of Ramadan-inspired food have begun wafting from the kitchen of the Eastern & Oriental (E&O) Hotel.



(https://postcodegeorgetown.files.wordpress.com/2017/05/img_8338.jpg)

The sweet smells and tastes of fresh lemongrass, garlic, cloves, tumeric and candlenuts cooking slowly in rich coconut oil have been finding their way to some of the hotel's buffet offerings and yesterday's sneak preview was not a letdown.



(https://postcodegeorgetown.files.wordpress.com/2017/05/img_8333.jpg)

Eileen, JJ and Yvonne continue to be the ever-gracious hosts, this time for an extensive sampling of the month-long 'Jamuan Berbuka Puasa' promotion which kicks off on May 27.

Many of my childhood favorites popped up during the feast which was prepared and served at E&O's Sarkies Annexe Restaurant with great care and love in a display of generous colours, flavours and not lacking in herbs and spices.



(https://postcodegeorgetown.files.wordpress.com/2017/05/img_8357.jpg)



(https://postcodegeorgetown.files.wordpress.com/2017/05/img_8341.jpg)

Chicken Briyani Rice, Yellow Glutinous Rice or Nasi Kunyit (shaped as discs and sprinkled with “serunding” or chicken floss) and the novel Nasi Lemak “cake” (which seems to be current rage) are great starters along with the aromatic Soto Ayam (chicken spiced soup).

The tender Rendang Daging (beef) and Masak Lemak Ikan Masin (salted fish in a creamy coconut curry) were reminiscent of good Malay fare found in the kitchens of chefs who know what Malay cooking is all about.



(https://postcodegeorgetown.files.wordpress.com/2017/05/img_8385.jpg)

These, along with Malay “kuih” or desserts are among an extensive spread of eats laid out in a buffet which will be rotated during the month of Ramadan (RM143.30 nett for adults/RM70.95 nett for a child from 7pm – 10.30pm will be available till 24 June, 2017).



(https://postcodegeorgetown.files.wordpress.com/2017/05/img_8380.jpg)

And for those who are not in Penang during the upcoming holy month, a Balik Kampung (homecoming) Buffet Lunch (RM98.30 nett) on June 25 & 26 is available if family members simply want to chill, enjoy (almost close to) home cooking and give their home cooks a break. Children (aged between 6 and 12) are charged RM49.15 nett for this promotion. (The hotel requires that full payment is made one week prior to the dining date for this festive promotion)



(https://postcodegeorgetown.files.wordpress.com/2017/05/img_8387.jpg)

Details and reservations, call +604-2222000 ext 3139/3151.

Advertisements

69%

UVカットカーディガン
11カラー から選べる...

UVカットカーディガン11カ
ラー から選べる ロングカ
ーディガン 紫外線カット...

~~¥1,980~~
¥599

詳細情報

One thought on “Iftar Ramadan @ E&O”

1. **Stella** says:

MAY 12, 2017 AT 1:35 AM

😊 Is it just me or y'all able to 🕌 🍲 too? Yum!