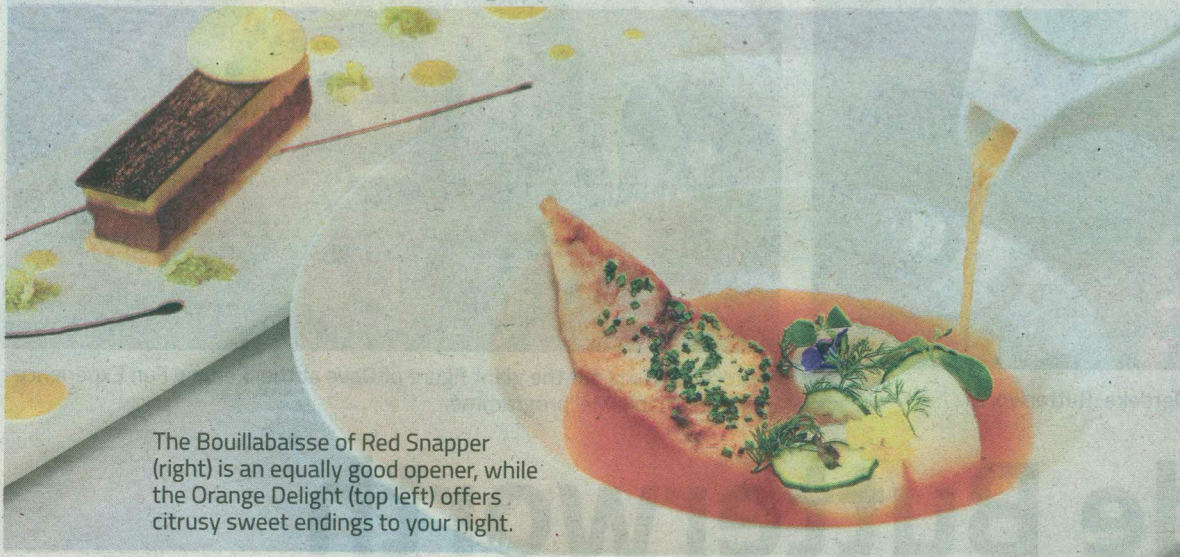


Feast on gourmet delights

Enjoy a romantic evening over succulent selections at E&O's classy eatery



The Bouillabaisse of Red Snapper (right) is an equally good opener, while the Orange Delight (top left) offers citrusy sweet endings to your night.



One can start off with (counter clockwise from top left) Escargots and Premium Grade Tuna Loin, followed by Foie Gras-stuffed Spring Chicken for mains and then Pistachio Opera for dessert.

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EASTERN & Oriental Hotel's 1885 restaurant is one of Penang's choice venues for romantic evenings to remember, with a significant other.

Be it anniversaries, birthdays or special occasions, its opulent surroundings and epicurean treasures afford lovebirds a lavish experience.

Create your own multi-course indulgence from the a la carte menu, which combines cosmopolitan flavours with modern sophistication.

Recommended starters include juicy Escargots served with crusted parsley garlic butter.

Quintessentially French, its drippings are best mopped up with bread.

Sashimi lovers might be drawn to the Premium Grade Tuna Loin, dressed with an emulsion of white truffle oil and soya sauce, and finished with chives.

Try the Bouillabaisse of Red Snapper, a Provençal stew poured tableside, or the Chilled Tomato Gazpacho, a soup typical of southern Spain that is just as refreshing in Penang's warm climate.

Completing the appetiser lineup are the Rougie Foie Gras, Maine Lobster Salad, Marinated Hokkaido Scallop, Cured Norwegian Salmon and Warm Duck Salad.

For mains, decadence and succulence come in the form of Foie Gras-stuffed Spring Chicken, complemented by young corn, morels and Madeira sauce.

There is also the Asian-inspired Braised Wagyu Beef Cheek with onion cream and dark soy glaze, and Japanese Squash Tart with Lyonnais onion, rocket and Feta cheese.

Equally mouth-watering are the Braised New Zealand Lamb Shank

with crushed peas and mint miso, and Grade 7 Wagyu Fillet with Comte cheese, Nashi pear and fondant potatoes.

Fish lovers are catered to with the Lightly Salted Cod Fillet, served with black olive puree and cherry tomatoes.

Vegetarian options are available upon request.

It promises to be a sweet night with desserts like the Orange Delight that combines chocolate cremeux, orange sable cookies, orange jelly and Grand Marnier emulsion.

Otherwise, there is Pistachio Opera with soft cake, butter cream,

chocol te ganache and coffee reduction, or Coconut Parfait with malibu, Joconde biscuit and mango chutney.

Alternatively, go for the three-course Yesterday's Classic Set Menu priced at RM120nett per person instead. It has several menus on weekly rotation.

Complete the occasion with a bottle of champagne or wine.

A private room is also available with minimum spending of RM1,000.

Dinner hours are from 7pm to 10.30pm daily. Call 04-2222000 ext 3151/3139 for inquiries and reservations.