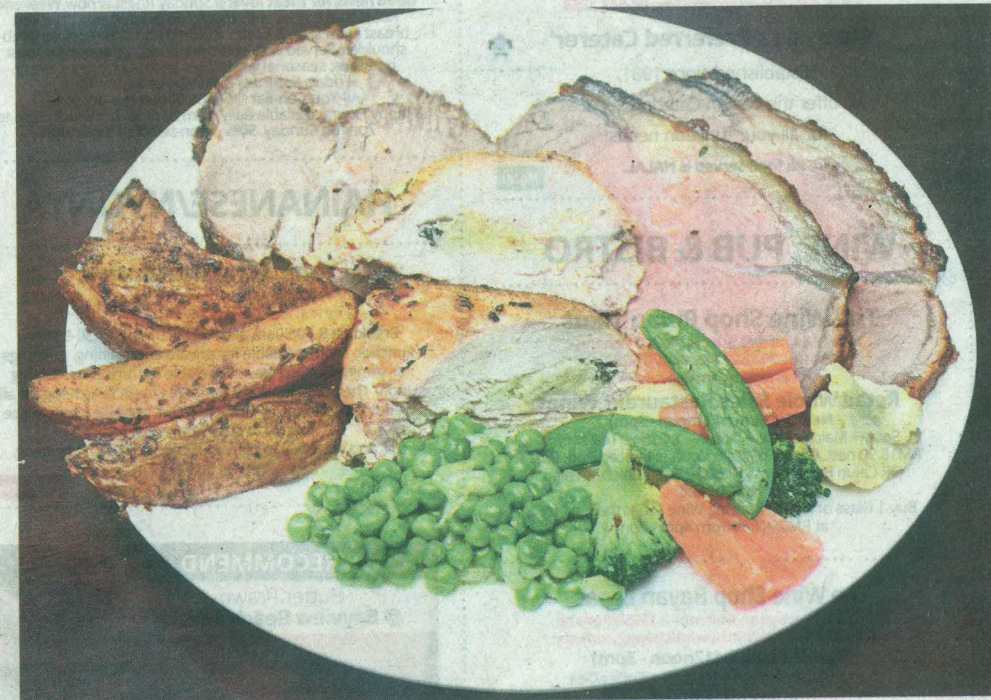


# Enjoy weekend promo featuring hearty meaty delights



Help yourselves to succulent beef, lamb and chicken, to go with sides of vegetables, at the highly popular Weekend Roast in E&O Hotel in Penang.

Farquhar's Bar also serves a Tapas menu with light bites that go well with your favourite tittle.

**THE hearty Weekend Roast at Eastern and Oriental (E&O) Hotel in Penang is a must-try for those who enjoy juicy meats with accompaniments.**

Served at its Farquhar's Bar every Saturday and Sunday from noon to 4pm, the buffet continues a time-honoured British tradition.

Priced at RM75.80 per person, it offers succulent prime cuts like Roast Rib Eye and Slow-Cooked Lamb Shoulder to go with horseradish, mint sauce or Dijon mustard.

There is also Roast Chicken

Breast with sage and onion stuffing. Chefs carve these up upon your order, and diners can have as many helpings as they fancy.

Ladle on some traditional shallot gravy and mop up the drippings with Yorkshire Pudding. Other accompaniments are Goose-Fat Roasted Potatoes, Seasonal Vegetables and Mushy Green Peas.

While these are the essentials of a Sunday or Weekend Roast, the 132-year-old hotel has padded out the spread with starters and desserts too. There could be

Potato and Leek Soup, Spiced Bread and Butter Pudding and fresh cut fruits to complete the meal.

A few rounds of drinks make the perfect complement. Selected house-pouring spirits, wines and draught beers are at 50% off during Happy Hours from 3pm to 7pm on Monday to Saturday and noon to 7pm on Sunday.

Otherwise, try the cocktail of the month at RM35 per glass. For this month, it is the Bourbon Milk Punch that has Jim Beam, honey, vanilla Monin, heavy cream and

fresh milk.

In September, the starring concoction will be the Boston Cocktail with Bombay Sapphire gin, Bols apricot brandy, grenadine and lemon juice.

Farquhar's Bar also serves an all-day Tapas menu, with scrumptious treats such as Smoked Magret de Canard (duck with celery, melon and horseradish cream) and the Trio Cheese Platter.

Equally tasty are Portobello Mushroom Croquettes with a pesto aioli dip, BBQ Meatballs

with tomato compote and baguette, and Cured Norwegian Salmon on poppy seed toast.

Alternatively, try the Poached Tiger Prawns with Marie Rose dip and Guacamole, Crabmeat Zucchini Blossoms with spiced tomato, or the Tortilla Chips with sour cream.

And with frequent screenings of live sporting events in the cosy British-styled bar, guests can sit back and while the hours away. Prices are nett.

For reservations, call 04-2222000 ext 3177.