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# Steeped in classic splendour

Dishes boast cosmopolitan flair in keeping with E&O's heritage charm

OLD world charm and modern refinement come together to make Eastern and Oriental (E&O) Hotel Penang's 1885 restaurant the place for indulgence.

Be it a relaxing afternoon rendezvous or lavish dinner, its elegant surroundings and delicious offerings create a dining experience to savour.

Dishes have a cosmopolitan flair much in keeping with the hotel's colonial heritage, utilising touches of the east to spice up classics from the west.

On the current ala carte dinner menu are starters like the Marinated Hokkaido Scallop laced with Oscietra caviar, lime and olive oil.

The Warm Duck Salad has generous fillets of the gamey bird peeking out amongst baby gem lettuce leaves and plum, drizzled with sesame dressing.

Luxury is afforded by the Rougie Foie Gras, paired with spiced mango chutney to cut through the richness. An orange-scented Brioche completes the plate.

Hugely popular is the Escargot, a quintessential French classic served with crusted parsley garlic butter. Mop up the drippings with crusty bread.

For mains, try the Lightly Salted Cod Fillet. It is certainly good for the health-conscious, with accompaniments like black olive puree and cherry tomatoes.

A heartier option is the Foie Gras-stuffed Spring Chicken complemented by young corn, morrels and a tart Madeira sauce.

If a steak is desired, one cannot go wrong with the Grade 7 Wagyu Fillet whose partners are Comte cheese, Nashi pear and



Lightly Salted Cod Fillet with black olive puree and marinated cherry tomatoes is a healthy and refreshing treat.



fondant potatoes.

For dessert, the Coconut Parfait is recommended. Comprising a Malibu parfait, coconut Joconde biscuit and mango chutney, it offers a taste of the tropics.

The three-course Yesterday's



Both the Warm Duck Salad (front) and Rougie Foie Gras (back) have a touch of Asian influence. — Photos: JEREMY TAN/The Star

Classics Set Menu is still available for dinner at RM140 per person, as is English Afternoon Tea at RM72 per person.

Opening hours are 2pm to 5pm for tea, and 7pm to 10.30pm for dinner. For reservations, call 04-2222000 ext 3151/3139.

Deliciously delicate Marinated Hokkaido Scallops (front) or earthy Escargots (back) are great to open the indulgence with.