



STEVEN GOH'S PENANG FOOD AND PENANG LIFESTYLE

Penang Food Directory



E & O Planters Lounge, Georgetown – The Classy Place for English Afternoon Tea

by [stevengoh](#) on [March 13, 2019](#) in [Bakery](#), [Georgetown](#), [Penang Food](#), [Pork Free](#), [State Penang](#), [Teatime](#)

Having a relaxing moment with a cup of tea and cakes at E & O Hotel is always the moment that most people looking forward to.



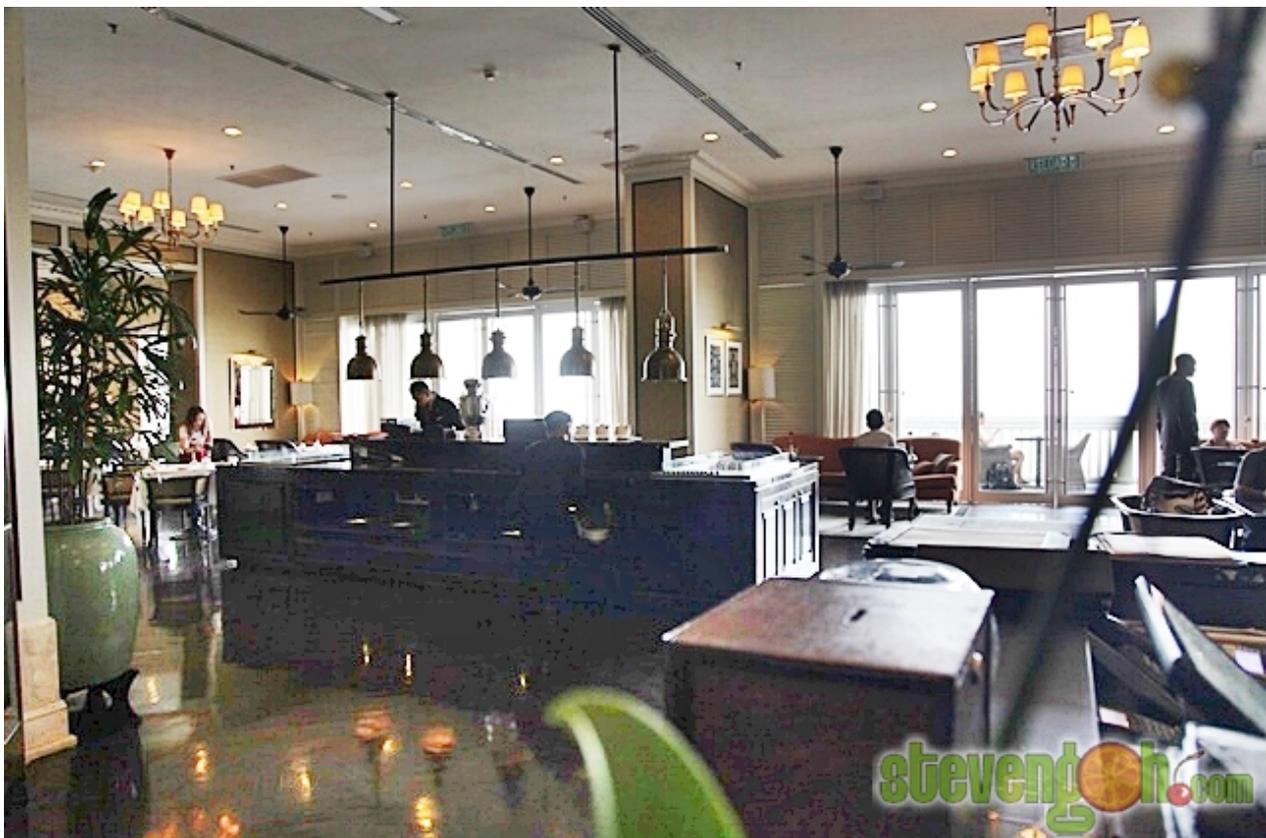
Due to major renovation at certain parts of E & O Hotel, the traditional English Afternoon Tea is now held at the Planters Lounge. The time has also shifted 3pm to 5pm.



The origin of Traditional English Afternoon Tea was introduced by Anna, the seventh Duchess of Bedford (1783-1857), one of Queen Victoria's ladies-in-waiting.



Every afternoon, the Duchess experienced a “Sinking Feeling” due to the huge gap between lunch and dinner. One afternoon, she instructed her servants to serve tea with little cakes in her boudoir. The experience was so delightful that Anna repeated it every afternoon thereafter.



Soon others followed the Duchess' lead and in just a few decades the custom of "taking tea" in the afternoon became well-established.



At first, the practice was limited to the upper class of English Society. However, it became so popular that tea shops and tearooms began opening for the enjoyment of the general public.



So in keeping with this English tradition, the Eastern & Oriental Hotel, Penang proudly presents to you a Traditional English Afternoon Tea.



Finger Sandwiches

- Smoked Salmon Tartare Sandwich *Wholemeal Loaf*

- Crab Meat Slaw Sandwich *Wholemeal Loaf*
- Corn Fed Chicken Ragout *Gougeres*
- Truffle Scented Egg *Poppy Seed Crusted Butter Bun*
- Marinated Tuna Flakes Sandwich *Wholemeal Loaf*
- Organic Spinach Quiche
- Cucumber, Dill and Cream Cheese Sandwich *Pullman Loaf*



Cake & Tea Pastries

- Opera
- Fruit Cake
- Red Velvet
- Fruit Tartlet
- Millefeuille



Scones

Raisin and Plain Scones Served with Homemade Strawberry Jam, Pineapple Jam and Clotted Cream.





The choices of the tea are as below:

Assam Mokalbarie

An extravagant strong black tea from the region of Assam – strong, spicy and malty

Irish Whiskey Cream

A malty Assam autumn tea with cocoa husk and aroma.

Earl Grey

An elegant Darjeeling with richly aromatic citrus aroma of refreshing bergamot

Jasmine Gold

Freshly plucked jasmine petals round off this delicate China tea and lend it perfect harmony

Fancy Sencha

A premium large-leafed Sencha – refined tartness with a breath of sweetness

Vanilla Roibosh

The popular African herbal infusion tinged with the delicious richness of creamy vanilla

Mint & Fresh

With the cool freshness of menthol

Raspberry Royal

Refreshing experience with sun-ripened raspberry

English Breakfast

A rich, mature and tangy fullness with a sparkling flavour

Darjeeling Jungpana

A premium tea with a flowery elegance and delicious flavour

Tarry Lapsang

Dried over burning pinewood for Smokey spicy flavor.

Greenleaf

Whole chamomile blossoms for a tartly flowery touch

Morgentau

A tea creation with delicate fruity flavors and petals

Pure Chamomile

An elegant estate tea from the highlands of India with a pronounced delicate flowery flavour

Verbena

Refreshing lemon verbena leaves with characteristic hint of lemon

Soft Peach

The delicate, soft taste of peaches blended with vanilla.



The price for the English Afternoon Tea is RM71.65nett per person. All nett prices are inclusive of 10% service charge and 6% service tax. Overall, the taste of the pastries were

delightful. As for the wide selection of tea, my favourite is the Irish Whiskey Cream as it has the fragrance and enriched flavor of cocoa husk. The fluffy scones are still the one of best in town.

Editor's Review (5 Stars Rank):

Taste	★★★★
Price	★★★
Food Presentation	★★★★
Service	★★★★
Overall	★★★★

Quick Facts:

Family Friendly	✓
Parking	✓
Pork Free	✓
Alcohol	✓
Corkage Charge	✓
Credit Card	✓
Reservation	✓
Private Room	✓

Operation hours: 3:00am – 5:00am (7 days a week)

Contact: 604-222 2000

Address: Eastern & Oriental Hotel (Planters Lounge, Victory Annexe 6th floor) , 10, Lebuhr Farquhar, 10200 Penang

GPS: 5° 42' 33.46" N, 100° 33' 58.91" E

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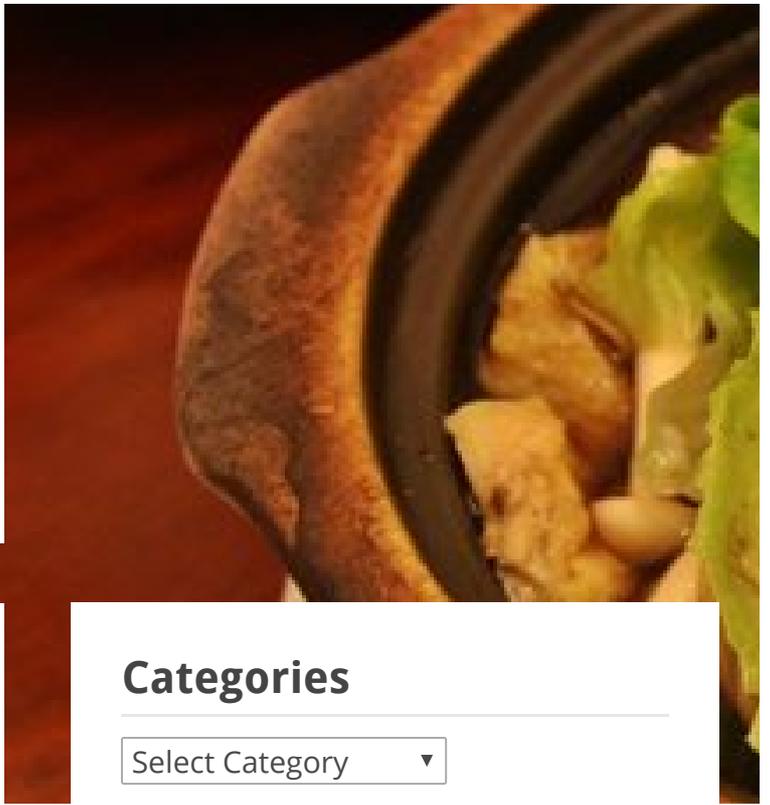
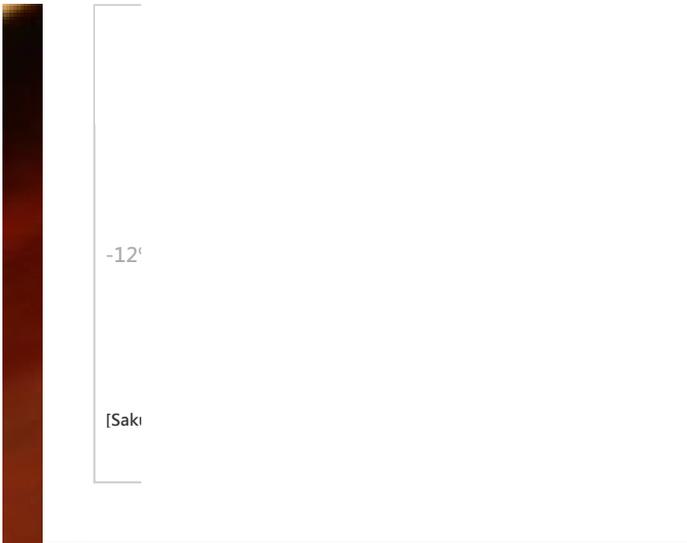
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