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Ken Hunts Food

A Penang Food Blog written by a Penangite who loves to share all the wonderful food and events around him to his readers. Join Ken with his Food Adventures!

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Sunday, April 12, 2015

[Menu Preview] Guest Chef from London- Chef Mark Jarvis @ 1885, E&O Hotel, Penang.

1885 of Eastern and Oriental Hotel welcomes a guest Chef from London- Chef Mark Jarvis, a Chef with great culinary knowledge who has sharpen his culinary skills at many world-renown prestigious restaurants. He intends to bring the flavors of London and to share with the lucky diners in 1885. His new, painstakingly crafted [menu](#) features contemporary, playful dishes where many surprises and possibilities can be further explored. I was one of the [fortunate](#) ones to be invited for their new menu [preview](#) tasting session for the media, therefore, [portion](#) shown in the photos was of tasting portion .

Many Thanks to E&O Hotel for hosting us that afternoon.

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To start, Chef Mark presented us with an [aesthetically pleasing](#) dish- Escargot served with Crusted Parsley Garlic Butter (Rm 67.65). Baked land [Snails](#) beautifully covered with a generous amount of garishly green Parsley-Garlic Butter. We had ours served with their fresh, fluffy-soft Rolls and we were glad that they worked well together. If I were to nitpick, I would prefer them not to be that greasy and buttery. It could be a little heavy for a start.

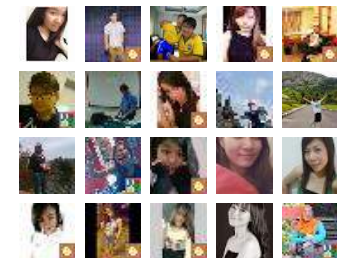
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Up next was Rougie Foie Gras served with spiced Mango Chutney and Orange scented Brioche (Rm 109.60). The Foie Gras was first cooked with 70 degree celcius, pressed and wrapped with Nori/ Seaweed. Trained taste buds are required to appreciate this dish. I did not quite enjoy the gamey smell, which I thought it was quite strong. Fortunately, the spiced Mango Chutney was pleasingly appetizing and introduced a new layer of dimension to the dish.

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Premium Grade Tuna Loin with White Truffle Oil Emulsion with Soy Sauce (Rm 97.95), a tartare-like dish, was a hit amongst us. The freshness of the Tuna Loin speaks for itself. The seafood-sweetness was easily discerned, further enhanced with the use of premium Soy Sauce, White Truffle Oil and French Chives. A dish not to be missed by Chef Mark.

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Poultry lovers would probably be more than happy to hear about Foie Gras stuffed Spring Chicken served with Young Corn, Morrel and Madeira Sauce (Rm 120.10). A classic combination for roasts, Chef Mark uses Madeira Sauce, a wine demi-glace sauce to go with the meat. It has a few layers of texture, first was the meaty, beautifully caramelized Chicken while the inner part was a soft, melt-in-the-mouth Goose fat liver. It was not a straight-forward dish, the seemingly simple dish was complex with layers of flavors; partly due to Chef Mark's rendition on Madeira Sauce.







The climatic main- Braised Wagyu Beef Cheek with Onion Cream and Dark Soy Glaze (Rm 117.75). The meticulously braised Wagyu Beef was so tender that it was flaking apart at just the nudge of a fork. The sides, however, overshadowed the premium Beef. The charmingly caramelized Onions were so sweet and crunchy and they took over the center spotlight. Also, the salinity of the Dark Soy Glaze surfaced towards the end, it would be perfect if Chef could slightly soften the saltiness.





Chef Mark wrapped up the meal with his Coconut Parfait (Rm 22.15)- Malibu Parfait, Coconut Joconde Biscuit and Pineapple Chutney. The light, velvety smooth, boozy Parfait was infused with Malibu, placed on top of an Coconut Sponge (Coconut Joconde Biscuit) but the real draw was the Pineapple Chutney, which added a refreshing tropical sweet essence to the dessert. A unique yet carefully paired combination.



Chef Mark Jarvis (Guest Chef from London/ Left) and Chef Partiben (Chef de Cuisine of E&O Hotel Penang/ Right)









Additional Information:

Pork-Free

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Contact: 604- 222 2000

Website: <http://www.eohotels.com/>

Eastern & Oriental Hotel's Facebook Page



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we love escargot. must be delicious with a bottle of [chardonnay](#)Reply **1 reply** · active 7 weeks ago**kenhuntfood** 111p · 7 weeks ago

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You bet! :D

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**suituapui** 94p · 8 weeks ago

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Exquisite! Exclusive! Saw this in somebody's post in his blog, can't remember who now...

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Oh really?

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**The Yum List** · 8 weeks ago

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What a fancy meal to find in Penang. Yum!

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Indeed :)

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**eastcoastlife** · 8 weeks ago

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Used to think there's only [fish and chips](#) in UK. Nice to see these yummy dishes.

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Haha yea! I thought so too :P

Reply



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Will you bring me to E&O for the buffet the next time I go Penang? I will be going soon oh. hehehe....

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You sure you don't want the street food? :p

Reply



Sean Eat Drink KL · 8 weeks ago

0

looks like a fun meal from start to finish from a talented chef! :)

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Yea!

Reply



Blackswan 50p · 8 weeks ago

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OMG, I'm a huge fan of Escargots! Used to order this dish very often those days before Foie Gras took over the scene. Lol!

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kenhuntfood 111p · 7 weeks ago

+1

I don't really know how to appreciate Escargots, not quite a huge fan of them :p

Reply



Christopher · 8 weeks ago

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wow....dine at atas place again!

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kenhuntfood 111p · 7 weeks ago

+1

Excuse me? AGAIN ?

Reply



small kucing · 8 weeks ago

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you are sure lucky to have the chance to be one of the guest there

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Hehe thanks!

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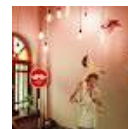
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