

Tapas Time at Eastern & Oriental Hotel Penang

September 24, 2019



Time for all those mouth-watering tapas as Eastern & Oriental Hotel Penang serves a new selection of tapas for you to enjoy away. You can now savour new creations that brings the excitement of different flavours and taste delicious on every bite. The good news is, you might be expecting the pricing to be on a steeper side but it's actually very wallet friendly. It starts from RM10.00 onwards. Yes! It's priced at such affordable pricing. So everybody can enjoy.

You get to savour the deliciousness of the tapas in such comfortable ambiance - by the pool looking out to the sea looking as the sun sets in or if you prefer indoor in the lovely colonial lounge.

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Tuna Tartar - RM 18.00

A nice twist on using the pie tee crust. Small cubes of tuna is then topped with wasabi sour cream and spring onions.





Marinated Air-Dried Beef - RM 20.00

Bresaola which is an air-dried beef with a tinge of saltiness is served topped with permesan cheese, Italian parsley and toast.

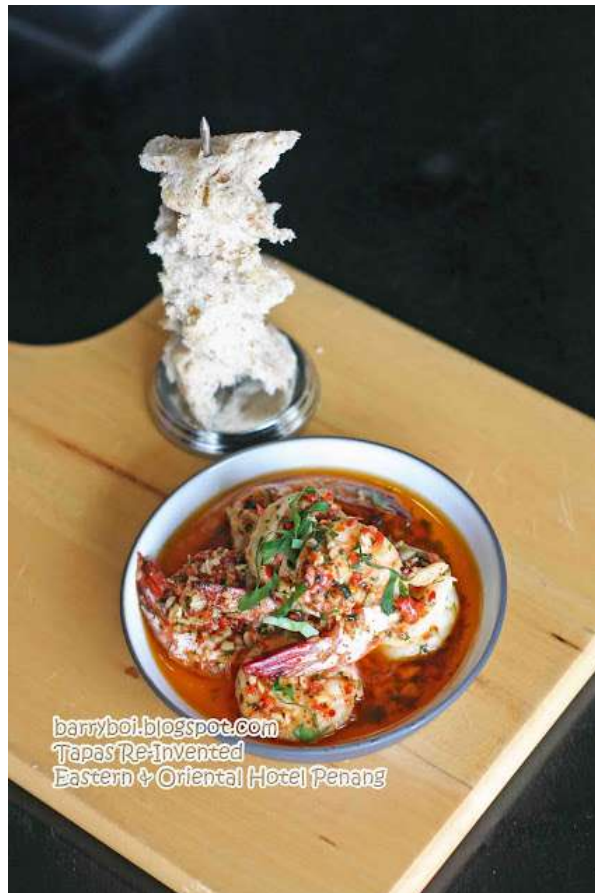


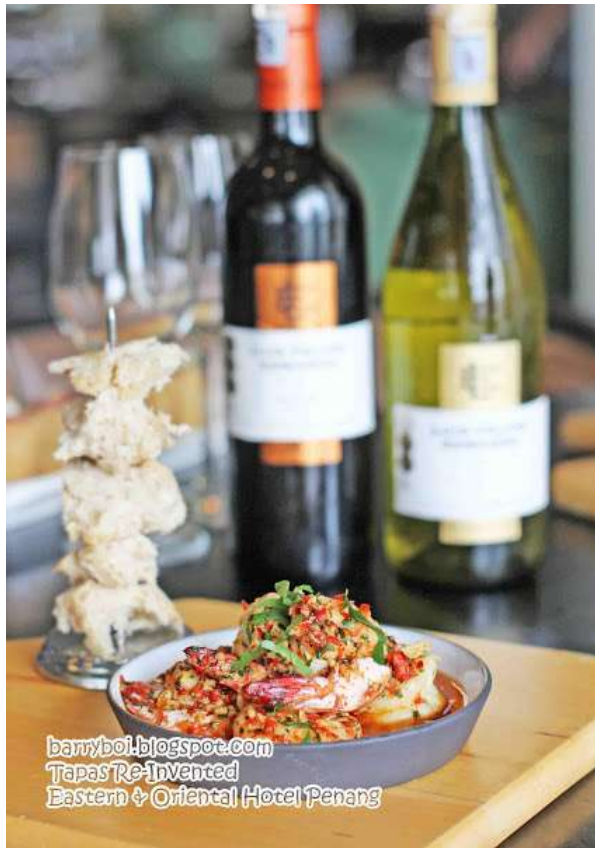


Spicy Garlic Prawns - RM 20.00

Big succulent prawns cooked in olive oil, garlic red chilies and Italian parsley. Served along with toast.

This was really good!





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Cocktail Potato - RM 10.00

Cuts of potatoes are cooked with beef chorizo, caramelized onion and red chili.



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Vegetables Spring Roll - RM 10.00

Every bite of crispiness makes you wanting more. Served with palm sauce and Thai chili dressing.





Samosa - RM 10.00

The triangular bite sized samosa with curried potato filling served with mango chutney and raita.

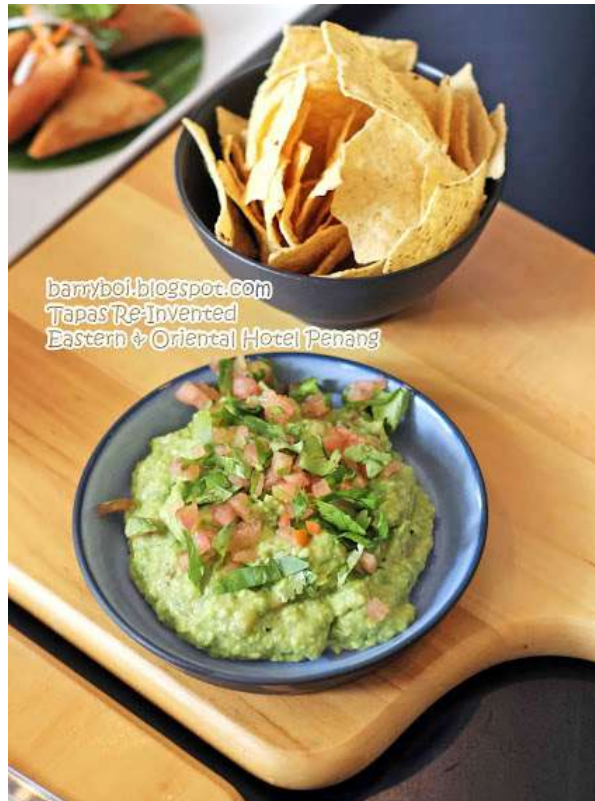




Crispy Tortilla Chips - RM 15.00

A dip into the refreshing taste of guacamole is just appetizing.





Bruschetta Platter - RM 50.00

An irresistible platter of enjoyable tapas. Perfect for sharing.

- Creamy saute mixed mushroom
- Bresaola, chili, parmesan cheese, Italian parsley
- Smoked salmon, crispy capers, sour cream and pickle cucumbers in pie tee shell.
- Marinated green olive with roasted almonds, mixed herbs and garlic.
- Guacamole with tortilla chips.

I actually loved the creamy mushroom. Was busy spreading in on the toast and munching away.. So good!!!





And of course, nothing like enjoying your tapas paired with your favourite wine. Do check on the delectable selection of wines available.



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& Oriental Hotel Penang.

Daily : 6.00pm - midnight

Venue : Level 6 - Poolside Terrace / Planters Lounge

Thanking Eastern & Oriental Hotel Penang for hosting.

For more information:

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