

## Tantalising tapas and tipples

### FOOD NEWS

Friday, 27 Sep 2019



The new tapas items include (clockwise from lower left) Marinated Air-Dried Beef, Crispy Tortilla Chips with Guacamole, Samosas, Vegetable Spring Rolls, Spicy Garlic Prawn and Cocktail Potato.

EASTERN and Oriental Hotel's scenic Poolside Terrace beckons one to unwind over the pleasurable pairing of tapas and wine.

From its breezy perch on Level 6 of the Victory Annexe, there are scenic panoramas of the channel separating Penang island from the mainland.

What better backdrop to enjoy delectable bites from its recently refreshed Tapas Menu, available from 6pm to midnight daily.

The Asian-inspired Tuna Tartar has spring onions and wasabi sour cream in pie tee cups, while the Cocktail Potato is mixed with beef chorizo, onion and chilli.

Marinated Air-dried Beef has bresaola strips with parmesan and parsley, lathered with olive oil. So do the Spicy Garlic Prawns. Both come with toast for you to mop up its flavourful drippings.



One can also have Bruschetta Platter which comes with five tapas items.

Try the heartier Sliders with beef, crispy chicken and pulled braised lamb, or the Spicy Buffalo Wings that has long been a good complement for tittle.

Spice Clams with garlic bread, potato Samosas with mango chutney and raita, Vegetable Spring Rolls with palm sauce and Thai dressing, and Crispy Tortilla Chips with guacamole are also available.

The tapas items can also be had at the adjoining Planters Lounge. All are priced between RM10 to RM20 per portion.

Alternatively, go for the Bruschetta Platter at RM50 which comes with five items – Creamy Sauted Mixed Mushrooms, Beef Bresaola, Smoked Salmon, Marinated Green Olives and Tortilla Chips with guacamole.

Equally integral to the experience are the wines, of which there are over a dozen well-curated red, rose and white varieties.

Indeed, one belief has it that tapas originated from the medieval practice of putting a piece of bread over the top of a glass of wine to prevent flies and dirt from going into the drink.

Over time, cheeses, cured meats and more were added to the bread, creating a diverse array of light bites. Even the word 'tapa' means 'lid' in Spanish.

While the tapas items are far more sophisticated and regionally diverse today, the culinary tradition is without doubt a highly enjoyable one.

In conjunction with Breast Cancer Awareness Month, there is an Unlimited Rose Champagne and Tapas promotion every Friday throughout October.

Priced at RM499 per person, it is available from 8pm to 11pm. Advance booking of 24 hours is required.

For inquiries or reservations, call 04-2222000 ext 3151/3139.