

# Delicious treat for a sweet tooth

**FOOD NEWS**

Friday, 18 Oct 2019

By **JEREMY TAN**



The indulgent selection of cakes available at Planters Lounge are (clockwise from top left) Gianduja Mocha Chocolate Hazelnut Cake, Red Velvet Cake, Black Forest Cake, Carrot Walnut Cake, Classic Chocolate Cake, Baked Cheesecake, Tiramisu and White Satin Cake.

THE Planters Lounge of Eastern and Oriental (E&O) Hotel in Penang beckons the sweet-toothed to dig into divine decadence.

A new selection of cakes are available from 11am to 10pm daily, so pop by the outlet at Level 6 of the Victory Annexe to get your sugar fix.

Expertly made by executive pastry chef Nazeri Ismail and his team, they sell at RM160 for a whole cake or RM18 per slice.

“They are time-honoured classics but elevated with high-quality ingredients,” the chef said, pointing to the ,

chocolate, butter and cream cheese used.

His White Satin Cake is a silky smooth marriage of vanilla and white chocolate, while the Carrot Walnut Cake has a hidden pocket of carrot cinnamon jelly alongside the traditional layers of sponge and cream cheese frosting.

A mouthful of the luscious Tiramisu is sure to uplift your spirits, thanks to its timeless combination of mascarpone cheese, cocoa and coffee syrup.

Venture to the dark side with the Classic Chocolate Cake that has chocolate gateau, chocolate ganache and chocolate glaze, or Gianduja Mocha Chocolate Hazelnut Cake with layers of gianduja jaconde sponge, buttercream and ganache.

Otherwise, bring a little colour to your day with the Red Velvet Cake.



Chef Nazeri showing the variety of cakes also available in slices.



It has alternating layers of crimson-coloured sponge and cream cheese under a shell of ombre-hued piped buttercream flowers.

Chef Nazeri also recommends the Black Forest Cake comprising indulgent layers of chocolate ganache, sponge and cream cheese interspersed with juicy cherries and topped with tempered chocolate shards.

There is also Baked Cheesecake with rich creme patissiere, vanilla and a Graham cracker base.

More new choices will be introduced from time to time.

So just order a slice of your favourite cake, sit back and enjoy sweet moments at the comfy lounge.


A drink or two, and some good company, would not be remiss either.

The whole cakes are a good option for birthdays and celebrations.

But it is advisable to order three days in advance, to avoid disappointment.

The Planters Lounge, with sweeping views of the Penang Channel, also offers a delectable Tapas Menu from 6pm to midnight daily, alongside a good selection of wines and other beverages.

For inquiries and cake orders, call 04-2222000.

 **Click to view comments on this story**