

# 檳城E&O Hotel Chinese New Year Buffet and Steamboat Dinner 农历新年自助餐/火锅晚餐



**E&O Hotel Penang**  
**Chinese New Year Buffet and Steamboat Dinner**  
 农历新年自助餐/火锅晚餐

承蒙厚爱，Cony非常荣幸地被受邀出席农历新年自助晚餐发布会。让Cony带大家看看到底有什么好料吧！



SARKIES

FA CAI BUFFET LUNCH

24 to 26 January 2020, Friday to Sunday  
 12:00 pm – 2:30 pm  
 RM138.00 nett (Adult)  
 RM78.00 nett (Child / Senior Citizen)\*  
 Add RM99.00 nett for free flow of wines, beers and house pouring spirits.

FESTIVE PROSPERITY BUFFET DINNER

24 to 26 January 2020, Friday to Sunday  
 6:30 pm – 10:00 pm  
 RM188.00 nett (Adult)  
 RM98.00 nett (Child / Senior Citizen)\*  
 Add RM99.00 nett for free flow of wines, beers and house pouring spirits.

PLANTERS LOUNGE

CHINESE NEW YEAR STEAMBOAT DINNER

24 to 26 January 2020, Friday to Sunday  
 7:00 pm – 10:00 pm  
 RM138.00 nett (Adult)  
 RM88.00 nett (Child / Senior Citizen)\*  
 Add RM99.00 nett for free flow of wines, beers and house pouring spirits.

\* Children below 6 years old dine for free.

Not valid with any other offers or discounts.

**FORTUNE**  
**8-COURSE SPECIAL SET MENU**  
*(10 persons per table)*

- Prosperity Fresh Salmon Yee Sang
- Hot and Sour Szechuan Soup
- Crispy Boneless Chicken served with BBQ Sauce and Fried Onion
- Deep Fried Seabass, Sweet and Spicy Sauce
- Sautéed Broccoli, Black Mushroom and Hericium Mushroom in Oyster Sauce
- Wok Fried King Prawns, Golden Sand
- Steamed Lotus Leaf Fried Rice with Chicken Meat, Mushroom and Dried Shrimps
- Chilled Peach Jelly, Dried Longan, White Fungus and Red Dates in Rock Sugar served with Shanghai Pancake

**PROSPERITY**  
**9-COURSE SPECIAL SET MENU**  
*(10 persons per table)*

- Prosperity Fresh Salmon Yee Sang
- Deluxe Four Hot and Cold Combinations  
*Kenthi Young Mango, Shredded Roast Chicken, Stir Fried Ostrich served with Black Pepper Sauce, Deep Fried Bean Cud Skin Seafood Roll with Fruit Cocktail*
- Braised Seafood Soup with Crab Meat, Sea Cucumber and Fish Maw
- E&O Crispy Roast Duck served with "Ho Sin Sauce"
- Steamed Fresh Red Snapper, King Soy Sauce
- Sautéed Sea Cucumber with Dat, Butter and Curry Leaf
- Wok Fried King Prawns, Oat and Butter, Curry Leaf
- Braised "Hong Kong Style" Ee Fu Noodle with Chicken Meat, Prawn and Vegetables
- Chilled Mango Sago with Pomelo and Mixed Fruit served with Shanghai Pancake

<http://www.conytan.com/>

*"Let's Toast Together" -- Prosperity Fresh Salmon Yee Sang*



**捞生 捞生 捞个风生水起**

愿我们所作的一切都美好，每天的生活都很美满，得蒙赐福！



**Desserts:**









**Classic Carving and Things:**



**E&O Signature Roasted Duck**

\*served with condiments



**Chicken Rice with Roasted Chicken, Steamed Chicken, and Chicken Char Siew**



**Szechuan Braised Beef Ribs**



**Baked Barramundi with Nyonya Spices**

**Appetizer :**



***Selection of Seafood on Ice :***







**Sushi and Sashimi Counter :**



**Soup of the Day :**



**Chicken Herbs Broth / Hot and Sour Szechuan Soup**





**Creamy Pumpkin Soup with Crabmeat, Prawn meat and Sea Treasures**



**Crispy Mantou & Steamed Mantou**

***Hot Food Selection:***



**Braised Vegetables, Japanese Yam Roll and Kui Fei Abalone**

**Wok Fried Beef with Mongolian Sauce**



**Braised Duck in Soy Sauce**

**Fried Green Mussel with Cinaluk Sauce**



**Wok Fried Lamb Shoulder with Black Pepper Sauce**  
**Fried Rice with BBQ Chicken and Anchovies**



**Steamed Jasmine Rice**



**辣椒螃蟹 Wok Fried Crabs with Chili Gravy**  
**奶油虾 Butter Prawns with XO Sauce**



**宫保鸡 Kung Po Chicken**  
**炒豆干 Wok Fried Beancurd with XO Sauce**

**Steamboat Experience at Planters Lounge**





E&O酒店的新春火锅自助餐，为大家提供了三种汤底选择：鸡汤、东炎汤和药材汤。选择了汤底后，就可以自由的选择喜欢的火锅食材，吃到饱为止哦！

火锅食材包括有：

**海鲜类** -- 虾子 / 鱿鱼 / 鱼鳔 / 海生 / 海参 / 三文鱼片 / 小章鱼 / 红鲷鱼 / 花蟹 / 各类貽貝 / 蟹肉条 / 海螺 / 白鲳鱼 / 蟹爪 / 西洋海笋 / 潮州鱼餃 / 各类的鱼丸 / 釀苦瓜 / 釀燈籠椒 / 釀茄子 / 釀豆腐 等等。。。

**肉类** -- 牛肉片 / 羊肉片 / 鸡肉 / 鸭肉片

**蛋类** -- 鸡蛋 / 鸭蛋 / 皮蛋 / 鹌鹑蛋

**蔬菜类** -- 包菜 / 菜心 / 菠菜 / 小白菜 / 韭菜 / 白萝卜 / 蘑菇 / 萝卜 / 木耳蘑菇 / 鲍菇 / 清蒸菇 等等。。。

**面类** -- 黄面（油面） / 粿条 / 米粉 / 冬粉 / 乌冬面 / 伊面

各种火锅酱料：特制的辣椒醬、蠔油蒜蓉辣醬、白萝卜麻辣醬、甜醬、番茄醬、辣椒醬、花生醬等等。。。









喜欢吃自助餐或是火锅的你，也许今年您可以在除夕、年初一和年初二，到 E&O Hotel SARKIES / Planters Lounge 与家人一起吃自助晚餐团圆饭，以不同的方式团聚。



\* 特别感谢 E&O Hotel 的邀约

最后, Cony在此祝贺大家新年新希望、新气象, 身体健康, 步步高升, 新春快乐!  
让快乐与你紧紧拥抱, 让烦恼低头悄悄走掉, 让健康吉祥对你格外关照, 让幸福永远对你微笑!



感谢E&O酒店送的精美红包封!