

## Enjoy Cocktail & Snacks at Farquhar's Bar, Eastern & Oriental Hotel, Penang

on March 04, 2020



After months of refurbishment works at Eastern & Oriental Hotel, the Farquhar's Bar has been remodelled as a vintage cocktail bar and is now located at a new location within the Heritage Wing of Eastern & Oriental Hotel. While maintaining its classic vintage charm, the cocktail bar features a classic long bar of oak and brass. Its lush interiors are tastefully decorated with antique fittings and plush leather sofas. It's the perfect setting for a refreshing cocktail or a cool pint. Sit back and relax with your favourite drink and snacks while enjoying the stunning view of Penang's waterfront.



Farquhar's Bar offers a wide range of cocktail series like Negroni, Sour, Fizz as well as champagne, wine, gin, cognac and rum among others. Apart from drinks, the bar also serves a selection of delicious snacks to go with your drinks.





For Farquhar's Favourites, do try one of the house favourite - Gin Setengah, one of the first Malay words that the Eastern & Oriental owners learned. This special cocktail is made from London dry gin, Grand Marnier, longan and a splash of pineapple juice. The other favourite is the Espresso Martini. A special mix of vodka, kahlua and espresso. With a final touch of roasted coffee beans.



Mint Julep



The popular Italian cocktail, Negroni is said to have been mixed for the first time back in Florence, Italy in 1919. The cocktail was concocted by Count Camillo Negroni when he requested for the bartender to strengthen his favourite cocktail, the Americano, by adding gin instead of normal soda water. Lastly, an orange garnish to complete the cocktail. Among the ones to try is the Classic Negroni, a classic made from London dry gin, campari and sweet vermouth. While the Kingston Negroni uses Jamaican rum instead. The other is Old Pal – a cocktail made with rye whiskey, campari and dry vermouth.



The Bloody Maria is a spin from the favourite, Bloody Mary. Instead of vodka, Bloody Maria is mixed with a concoction of tequila, fresh tomato juice, tabasco, worcestershire sauce, dijon mustard, cherry tomato and celery. The tomatoes and cherry tomatoes are flamed prior to serving. A delightful taste of fresh and spicy welcomes.





selection, the recommended drinks to try are El Diablo, Tom Collins and Paloma.



Moscow Mule



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Eastern & Oriental Hotel, Perang



### Olive & Cheese

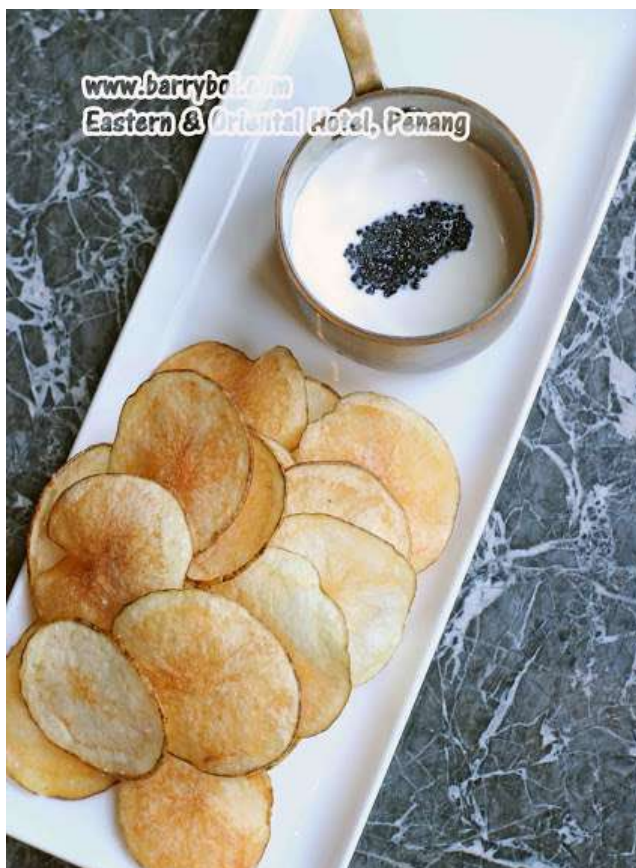






The Potato and Caviar is a pure addiction. A serving of crisps baby potato served along with a dip of sour cream and black caviar. Dip and pop into your mouth.







best enjoyed. The list of snacks goes on with items like Gruyère Cheese Sandwich, Beef Lollipop and Olive and Cheese.

### Farquhar's Bar

Operating Hours Daily 2:30pm – midnight

Dress Code: Comfortable attire is welcomed until 6:00pm. Smart casual attire is required after 6:00pm (T-shirts are acceptable but guests are discouraged from wearing singlets, flip flops and gentlemen's sandals).

Thanking E&O Hotel for hosting.

For more info:

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[E&O Hotel Web](#), [E&O Hotel FB](#)

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