

# The Yum List

eat • drink • stay • spa • explore



Christoph Girsch, Hotel Manager, E&O Penang

*Christoph Girsch*

In this interview, Christoph Girsch, hotel manager of [Eastern & Oriental Hotel in Penang](#), shares his love for food and wine, and a little on the newly renovated Heritage Wing of the hotel.

## **What do you do and how did you get into the industry?**

I come from a family of farmers and winemakers. Somehow, I never thought of doing anything else. By chance, I went to a presentation about the hotel industry. I was immediately hooked with this fascinating and exciting industry. I ended up from my first job at the Hotel Central in Soelden/Austria, and many years later, I am now at the Eastern & Oriental Hotel in Penang.

## **What's the best part of your job?**

The best part of my job is when we can make our guests happy and welcome them back as our friends.

## **What's your favourite food and beverage pairing?**

My newest favourite pairing is char kway teow with a glass of Grüner Veltliner from Austria.

## **The perfect day off would be...**

My perfect day would be on the terrace of the E&O with a good book and glass of rose wine.

### **A day in the life of Christoph Girsch, hotel manager is...**

Every day is different, and every day is an exciting day at the E&O. I start early at around 8:00 am, and you don't know when the day will end, but it is always nice to be around our guests and staff.

### **What do you do for fun?**

Cooking for friends, and exploring Georgetown.

### **What's something you'd like guests to know about E&O?**

That the Eastern & Oriental Hotel is known simply as the E&O to generations of travellers. For almost 135 years, the hotel has welcomed the world in timeless style, and all of our guests are our family.

We are very excited about our newly renovated Heritage Wing with all the upgraded facilities and that we were able to keep the heritage charm. Additionally, we will continue in our mission to be as much as possible plastic-free and earth-friendly at the E&O Hotel.

### **What's your view on the food scene in Penang?**

Penang is famous for its street food, and it is celebrated every day. Penang over the last couple of years is now known not only for hawker stalls but for new restaurants and cafes too. New concepts are opening rapidly, which is exciting for guests and for us in the industry also.

### **What's in store for you in the upcoming months?**

We will introduce a Nyonya Set Menu and pair it with Franciacorta sparkling wines (Franciacorta is from the Province of Brescia, Italy) in Java Tree. We believe the combination with the spices and flavours of Nyonya food is the perfect match with the citrus-rich, hints of dried fruits and the toasty flavour of brioche in a Franciacorta. In our Farquhar's Bar, we will focus on ageing cocktails with a whole page of Negroni's and the Negroni's long-lost cousin the Boulevardier.

Find more interviews with people in the hospitality industry, similar to this one with Christoph Girsch [here](#), and stay up-to-date on the [latest happenings on the scene in Malaysia here](#).

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