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Cocktails At Eastern & Oriental Penang's Farquhar's Bar Is Always A Delight

Mark Lean

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only enduring grand dame.



The drinks menu at Farquhar's Bar is a suitable reflection of centuries past with libations that don't veer too far off classic territory. Order the Bloody Maria, the bar's full strength adaptation of a bloody Mary. The drink's ingredients that give added bite include tequila, red wine, and sherry, as well as chipotle sauce for some Tex-Mex flavour.

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The Boston Sour is a perfect mix of whisky and lime and was popularised by the British Navy back in the 1600s. This is because whisky was readily available around the Caribbean and sailors would often add lime juice to their whisky in order to help combat scurvy and malnutrition. The special cocktail also came to be known as grog, which led to the familiar phrase of "too many and you will be groggy in the morning!" Follow the new Farquhar's Bar Instagram account [@farquhars_bar](#) for more updates!

Classic martinis, too, are well considered here. Take yours with gin or vodka; olive or with a twist; wet, dry or dirty – the options prove celebratory at every turn. In the colonial spirit, the Gin Setengah puts an inventive spin on the sunset tippie beloved of the British with surprising inclusions of Grand Marnier, as well as unexpectedly fruity longan and pineapple juices.

While Farquhar's Bar doesn't serve full course meals, it does offer an inviting choice of mini bites that include the Peranakan Sliders composed of braised duck breast, crispy mantau with chili dips. There's also the decadent Potato and Caviar – baby potato crisps with sour cream and black caviar dip – best paired with a glass of ice-cold Hitachino Nest Beer Saison Du.



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Negroni is a popular Italian cocktail invented at Caffè Casoni in Florence, Italy in 1919.

It was founded by Count Camillo Negroni who concocted it by asking the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano, by adding gin rather than the normal soda water.

The filling Beef Lollipop, a marinated cube of beef spiced with saffron and garlic aioli, makes the case for spending a couple of extra hours at this most celebrated of watering holes. With the well-prepared drinks and the satisfying nibbles, there isn't actually any point of going someplace else for dinner.

Eastern & Oriental Hotel

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