

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 Fungues 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
Kerabu Young Mango, Shredded Roast Chicken, Stir Fried Ostrich served with Black Pepper Sauce, Deep Fried Bean Curd Skin Seafood Roll with Fruit Cocktail
- Braised Seafood Soup with Crab Meat, Sea Cucumber and Fish Maw
- E&O Crispy Roast Duck served with "Hoi Sin Sauce"
- Steamed Fresh Red Snapper, King Soy Sauce
- Sautéed Sea Cucumber with Oat, 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 Cincaluk 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!