Mimi's Dining Room

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FARQUHAR'S BAR @ EASTERN & ORIENTAL HOTEL, PENANG

April 3, 2020 | Choi Yen | 4 comments

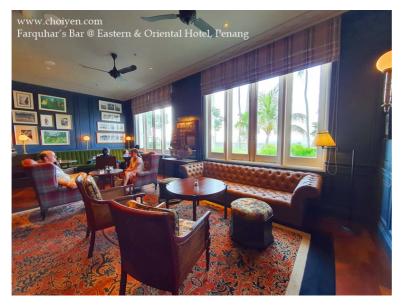
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Occupied the space that once housed 1885, Farquhar's Bar which named after Penang's Lieutenant-Government Robert Townsend Farquhar, also underwent a major facelift, stirring up an intimate 1920's style cocktail bar, effortlessly oozing style and decadence.

























Crafted to charm and delight, Farquhar's Bar has a nod towards the nostalgia for the past with its feet firmly in the present. Themed in matt royal blue, the bar is gorgeous at sight with a ravishing old English charm echoed throughout the space.

Mahogany wooden flooring, opulent velvet and chesterfield sofas, sturdy dark wood furnitures, lavish Persian carpets and vintage light fitting create an inviting atmosphere of timeless elegance. The well-stocked bar with golden elixirs glint in glass decanters as well as the great collection of art pieces adorning the walls to jazz up the overall ambience. The huge space is brilliantly sectioned into a few areas and each of the areas recieve ample natural light, with large window panels that look out to Penang's waterfront.

The bar offers plenty of beverages from cocktails, aperitifs, beers and wines to non-alcoholic drinks to

keep every thirsty patrons happy.





Pink Lady (RM50.00)



Listed under The Sour category, one of the families of mixed drinks, my glass of Pink Lady was simply too adorable to the eyes. Appeared in light blush colour with tiny hearts on the egg white foam, it was enjoyable because it's not too sweet with a slight fruity sweetness from the grenadine, but the botanicals of the London Gin still shine and provide a nice flavor contrast.



Moscow Mule (RM45.00)

Moscow Mule is believed to have originated in the United States of America. It is made with vodka, spicy ginger beer and lime juice and garnished with a slice of wedge of lime. One thing that makes it stand out is that it is always served in a copper mug and it gives the chilled drinks an extra-cool sensation.



Espresso Martini (RM45.00)

If you're looking for a pick-me-up post-dinner, the Espresso Martini is here to jolt you awake with its boozy magical powers. The cold coffee-flavored cocktail mixes vodka with espresso coffee and Kahlúa.





The snack menu was rather limited though with only six options.



Potato and Caviar (RM28.00)

Crispy baby potato chips served with sour cream & black caviar dips.



Olive and Cheese (RM25.00)

Salty but delicious cheeses and olive in mixed herbs and spices marinade, great to go with beer!



Peranakan Sliders (RM20.00)

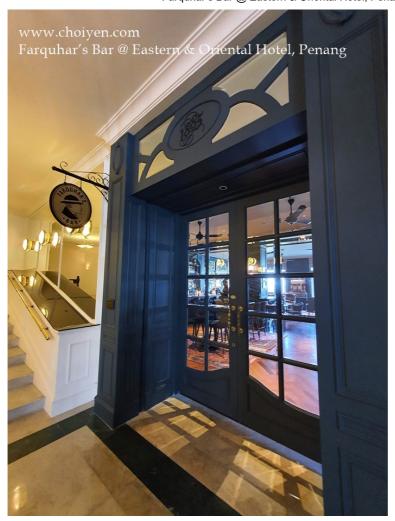
A more filling snack to ponder. The slow braised duck breast was moreish with sweet and savoury flavour, sandwiched with deep fried mantau. They were really tasty and indeed a sinful treat.

Other opyions included Gruyere Cheese Sandwich (RM28.00), Beef Lollipop (RM28.00) & Fresh Shuck **Oyster (RM85.00)**





Verdict: Anytime is a good time for cocktails! The Farquhar's Bar team serve a delicious variety of cocktails in extremely decadent surroundings. I'm now imagining myself nestle into the poshy leather sofa and soak in the bar's air of elegance and old-world charm.



Farquhar's Bar

Lobby level, Heritage Wing

Eastern & Oriental Hotel

10, Lebuh Farquhar, George Town, 10200 George Town, Pulau Pinang.

Tel: +604-222 2000

Operating Hours 2:30pm to midnight, daily

Dress Code: Comfortable attire is welcomed until 6:00pm. Smart casual attire is required after 6:00pm

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Outing Penang Travel

4 COMMENTS

Sean EDKL

April 5, 2020 1:06 pm



Reply

Choi Yen

April 8, 2020 9:27 am



Sean, I miss all my outdoor activities ~>_<~

Reply

Twilight Man

April 8, 2020 3:42 pm



For my age, this is the perfect place for me to relax with friends over drinks and snacks. I love cocktails more than neat alcohol beverages.

Reply

Choi Yen

April 16, 2020 10:37 pm



TM, I don't like neat alcohol too, or to be precise, I prefer wines \bigcirc

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