

Eastern & Oriental Hotel 伴您歡慶農曆新年 🍽️ 新春團聚好去處 送禮佳品好選擇 🍽️



2022年，估計我們依舊在疫情肆虐下迎接農曆新年。疫情肆虐了兩年，確實打亂了大家生活的次序；帶來的影響之深遠，估計任誰也細數不清。不過，無可否的是，疫情確實教會了我們，活在當下，珍惜眼前人，對嗎？於是，農曆新年變得更具意義了，因為這本來就是相聚的節日。

Eastern & Oriental Hotel 今年推出了系列的春節套餐。如果大家還沒安排好除夕夜團圓飯的地點，不妨參考參考 E&O Hotel 推出的套餐哦。如下：

🔪 CHINESE NEW YEAR HAPPINES MENU 🍽️

💰價格：RM188++/1人

📅提供日期：2022年1月15日 ~ 2月15日

🔪 CHINESE NEW YEAR ABUNDANCE MENU 🍽️

💰價格：RM288++/1人

📅提供日期：2022年1月15日 ~ 2月15日

🔪 CHINESE NEW YEAR PROSPERITY MENU 🍽️

💰價格：RM388++/1人

📅提供日期：2022年1月15日 ~ 2月15日

✉任何疑問可以電郵: paiksee.toh@eohotels.com

!!*需要10天前預訂

!!*最少12人

附上餐單供大家參考。





EASTERN & ORIENTAL
HOTEL

CHINESE NEW YEAR HAPPINESS MENU

RM188++ PER PERSON

Fresh Salmon Yee Sang

Braised Sea Treasure Soup

Fish maw, fish lips, crab meat and sea cucumber

Golden Crispy Roasted Chicken

Served with fresh mango salsa

Steamed Red Malabar Snapper

With premium soya sauce

Braised Sea Cucumber, Pacific Clam, Chinese Mushroom

With fatt choy and oyster sauce

Wok Fried Golden King Prawn

"Chef Ma Xiang" sauce

Lotus Leaf Fried Rice

Chicken, mushroom and dried shrimps

Red Bean Paste with Dried Longan

10 days advance booking required | Minimum 12 persons | Subject to availability

For enquires, please email paiksee.toh@eohotels.com



EASTERN & ORIENTAL
HOTEL

CHINESE NEW YEAR ABUNDANCE MENU

RM288++ PER PERSON

Fresh Salmon and Sliced Abalone Yee Sang

Double Boiled Sea Treasure Herbal Soup
Dried scallop, fish maw, sea cucumber and chinese cabbage

E&O Signature Roasted Duck
Served with duck sauce

Steamed Grouper Fish
With premium soya sauce and garden greens

Wok Fried Broccoli with Hericium Mushroom
Fatt choy, sea cucumber and sea asparagus

Golden Fried King Prawns
Salted eggs and curry leaf

"Hong Kong" Style Ee Fu Noodles
Prawn, sea cucumber and crab meat gravy

Special Home Made Cendol Cake
Served with coconut cream and brown sugar

10 days advance booking required | Minimum 12 persons | Subject to availability

For enquires, please email paikee.toh@eohotels.com



Chinese New Year Abundance Menu

雁子有幸受邀出席並品嘗了**Chinese New Year Abundance Menu**。只能說，食物實在很棒，一如既往的保持在水準之上。加上一級棒的服務，感覺真的很棒。套餐內包含有魚生。於是晚宴開始前，我們先熱熱鬧鬧的撈生。Huat ah~ 這是雁子今年的首撈哦！接著，**Double Boiled Sea Treasure Herbal Soup** 為晚宴拉開了主食的帷幕。各類的海鮮，有乾貝、魚鰾、海參等與藥材一起燉煮。讓這些海產吃起來散發著淡淡的藥材香。緊接著上桌的是 **E&O Signature Roasted Duck**。好吧，我必須承認，每次前來 E&O Hotel，烤鴨是我必吃的餐點！真的超級好吃！能把鴨肉烤到像雞肉般鮮嫩多汁，真的不得不佩服廚師的兩把刷子，呵呵~ 接著，有好意頭的“年年有餘” - **Steamed Garoupa Fish**。好大一隻的石斑魚，因為夠新鮮，清蒸就非常的好吃了呢！**Wok Friend Broccoli with Hericum Mushroom**，猴頭菇炒西蘭花，加入髮菜、海參及海蘆筍，超好吃的！還沒來得及回味，緊接著上桌的 **Golden Fried King Prawns** 馬上吸引了我們的眼球，因為蝦真的好~大~隻~！迫不及待夾起一隻想說趕快去殼后大快朵頤一番，這才發現，這蝦身的殼，居然已經被去掉了！好貼心啊，吃起來超級方便！嗯，主菜最後上的是“**Hong Kong**” **Style Ee Fu Noodles**。哇，除了麵條，還可以吃到蝦，海參及蟹肉呢；不僅

味道很豐富，就連口感都很多層次。結尾，來個超極有創意的 Special Home Made Cendol Cake。淋上紅糖跟椰汁，讓這創意十足的兼煎蕊蛋糕吃出非常到底的味道呢~



E&O Hotel | Chinese New Year Abundance Menu # 魚生



E&O Hotel | Chinese New Year Abundance Menu # Double Boiled Sea Treasure Herbal Soup



E&O Hotel | Chinese New Year Abundance Menu # Double Boiled Sea Treasure Herbal Soup



E&O Hotel | Chinese New Year Abundance Menu # E&O Signature Roasted Duck



E&O Hotel | Chinese New Year Abundance Menu # Steamed Garoupa Fish



E&O Hotel | Chinese New Year Abundance Menu # Steamed Garoupa Fish



E&O Hotel | Chinese New Year Abundance Menu # Wok Fried Broccoli with Hericum Mushroom



E&O Hotel | Chinese New Year Abundance Menu # Wok Fried Broccoli with Hericum Mushroom



E&O Hotel | ChineseNew Year Abundance Menu # Golden Fried King Prawns



E&O Hotel | ChineseNew Year Abundance Menu # “Hong Kong” Style Ee Fu Noodles



E&O Hotel | ChineseNew Year Abundance Menu # E&O Hotel | ChineseNew Year Abundance Menu # “Hong Kong”
Style Ee Fu Noodles



E&O Hotel | ChineseNew Year Abundance Menu



E&O Hotel | ChineseNew Year Abundance Menu # Chinese Pancake



E&O Hotel | ChineseNew Year Abundance Menu # Special Home Made Cendol Cake



E&O Hotel | Chinese New Year Abundance Menu # Special Home Made Cendol Cake

CHINESE NEW YEAR FESTIVE TREATS TAKEAWAY MENU 外帶送禮佳品

除了新春套餐，E&O Hotel 也有一系列可以外帶的春節佳品，可以自己享用，也可以送禮呢！包含有系列的魚生，各類的蛋糕及年餅，還有各類的烤物。附上資料及照片供大家參考。

📅 提供日期：2022年1月15日 - 2月15日

☎ 預訂電話：+604 222 2151

✉ 預訂郵址：fbcentral.resv@eohotels.com

!!* 需提前3日預訂



EASTERN & ORIENTAL
HOTEL

CHINESE NEW YEAR FESTIVE TREATS TAKEAWAY MENU

15 JANUARY – 15 FEBRUARY 2022

3 days pre-order required.

CHINESE NEW YEAR GOODIES

Pineapple Tart	300g	RM 38
Peanut Butter Cookies	300g	RM 48
Almond Cookies	300g	RM 48
Cashew Nut Cookies	300g	RM 48
Mandarin Orange Macaroons	2pcs	RM 48
Mandarin Orange Butter Cake	1kg	RM 188
Longan Cake	1kg	RM 188
Lychee Rose Cake	1kg	RM 198
Mandarin Orange Crème Brûlée	100g each	RM 28

PROSPERITY YEE SANG

With Condiments	RM 88
With Smoked Salmon and Condiments	RM 138
With Norwegian Salmon Sashimi and Condiments	RM 138
With Sliced Abalone and Condiments	RM 238

FESTIVE ROASTS

Roasted Pei Pa Duck	RM 118
<i>Served with condiments</i>	
Herbal Chicken with Ginseng	RM 138
<i>With fried rice wrapped in lotus leaf</i>	



Please contact +604 222 2151 or
email fbcentral.resv@eohotels.com
or scan QR Code to place order.

*Rates are subject to prevailing taxes.
Terms of Conditions apply.*























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