

Chinese New Year Festive Offerings 2022 @ Eastern & Oriental (E&O) Hotel Penang

Nothing more lavish and appropriate than usher in the auspicious Lunar New Year by having a feast but if you are not planning to cook up a storm for reunion dinner and opt for hassle-free eat out, Eastern and Oriental Hotel Penang may have the ideal choice for you. The Chinese New Year Set Course [Menu](#) consists of traditional but comforting Chinese delights with nourishing creations... made [available](#) in 3 different menu- the Chinese New Year Happiness Menu, Chinese New Year Abundance Menu and Chinese New Year Prosperity Menu.

For the purpose of this blog entry, we sampled their 8-course Chinese New Year Abundance Menu (RM288++ per person). Any [booking](#) would require a minimum 12 person and 10 days [advance booking](#). For enquiries, please email to paiksee.toh@eohotels.com.



Fresh Salmon and Sliced [Abalone](#) Yee Sang



Double [Boiled](#) Sea Treasure Herbal Soup



E&O Signature Roasted Duck



Steamed Grouper Fish with Premium Soya Sauce and Garden Greens



Wok Fried Broccoli with Hericum Mushroom



Golden Fried King Prawns



"Hong Kong" Style Ee Fu Noodles



Special Home-Made Cendol Cakes served with Coconut Cream and Brown Sugar

Continuing the tradition of serving Yee Sang, all Chinese New Year Course Menu starts with a serving Yee Sang, jazzed up with a refreshing sweet and sour Plum sauce. For a nourishing feast, the Double Boiled Sea Treasure Herbal Soup would work fine... with [abundant](#) dried seafood like Dried Scallops, Fish Maw, Sea Cucumber, Chinese Cabbage and a handful of Goji Berries for the extra touch. The course menu would not miss out E&O's signature Roasted Duck, served with 2 different types of sauces- Duck Sauce and Plum sauce.

Beyond these festive creations, expect the feast to continue with plenty of flavors from the sea- Steamed Grouper Fish with Premium Soya Sauce and Garden Greens... simplicity at its best to showcase the natural flavors from the fresh Grouper. The feast continues with Wok Fried Broccoli with Hericum Mushroom, served with Fatt Choy, Sea Cucumber and Sea [Asparagus](#), followed by dangerously addictive Golden Fried King Prawns heightened with Salted Eggs and Curry Leaves.

Round off the meal with "Hong Kong" Style Ee Fu Noodles, served in flavorful, Egg gravy; delicious on its own but even better with a dash of Black Vinegar and some minced Garlic. For an [apt](#) end, tnd the meal with a sweet note by having their special creation- Special Home-Made Cendol Cakes served with Coconut Cream and Brown Sugar, an unusual but playful treat.

Apart from the Chinese New Year banquet-styled menu, guests can also order their Chinese New Year Festive Treats (takeaway) which is available from 15 January 2022 to 15 February 2022 (3 days pre-order is required).



Prosperity Yee Sang with Sliced Abalone and Condiments (RM 238)





Herbal Chicken with Ginseng and Fried Rice Wrapped in Lotus Leaf (RM 138)



Roasted Pei Pa Duck served with Condiments (RM 118)



Mandarin Orange Macaroons (RM 48 for [2 pcs](#))



Cashew Nut Cookies (RM 48 for 300 grams)



Mandarin Orange Butter Cake (RM 188)



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

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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 Garoupa Fish

With premium soya sauce and garden greens

Wok Fried Broccoli with Hericum 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

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EASTERN & ORIENTAL
HOTEL

CHINESE NEW YEAR PROSPERITY MENU

RM388++ PER PERSON

Thai Style Yee Sang

With fresh salmon and lobster meat

Double Boiled Ginseng Soup

Baby abalone, cubed chicken and dried scallop

Pan Fried Australian Lamb Chop

Served with mongolian sauce, capsicum and onion

Crispy Fried Cod Fish

With garlic, shallots and oyster sauce

Saute Jumbo Green Asparagus and Broccoli

Fresh scallop, sea cucumber and fatt choy

Wok Fried King Prawn

Spicy dried scallop sauce

New Year "Longevity" Noodles

Black mushroom, chinese cabbage, prawn,
sea cucumber, crab meat gravy

Chilled Mango Sago with Pomelo and Mixed Fruits

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

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Additional Information:

Pork-Free

Wifi-Available

Service Charge: Yes 10%

Government Tax: Yes 6%

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[Eastern & Oriental Hotel's Facebook Page](#)