

Chinese New Year Dinner and Takeaway 2022 by Eastern & Oriental Hotel Penang

Chinese New Year is about refreshing hopes for prosperity, health and wealth, at the same time is also a good opportunity to have a lavish and good meal! If that is the case, look out for the course meals set at **Eastern & Oriental Hotel**. The 5 star hotel has rolled out 3 different set of menu, namely Happiness, Abundance and Prosperity which priced at RM 188++, RM 288++ and RM 388++ respectively per person. Minimum 12 person is required to go for the set meals, and 10 days advance booking is required. Set dinner starts from 15th January 2022 till 15th Feb 2022.

Eastern & Oriental Hotel Penang also offers more than dozens of Chinese New Year Festive Treats takeaway goodies, including 4 different types of Yee Sang, cookies and festive roasts should you prefer to dine at home with family or as a gift to friends and relatives.

Thanks to Eastern & Oriental Hotel Penang for extending the invitation



We were privileged to sample the Abundance Menu that priced at RM 288++ per person. The set started off with the Chinese traditional Lou Sang, and a set of premium **Fresh Salmon and Sliced Abalone Yee Sang** will be served.





The set continues with **Double Boiled Sea Treasure Herbal Soup** that has dried scallops, fish maw, sea cucumber and chinese cabbages, followed by **E&O Signature Duck** and **Steamed Garoupa Fish**. Signature duck ought to be star of the night, with shining roasted skin and succulent meat.

Steamed Garoupa fish also shines in taste, especially its premium soy sauce made a huge differences to the conventional steamed fish that we had elsewhere.





The dinner then continues with **Wok Fried Broccoli with Hericum Mushroom**, a classic dish that means prosperity with fatt choy, sea cucumber and sea asparagus.

After a slew of delicious dishes, there comes one of the most anticipated dish of the night - **Golden Fried King Prawns** with salted eggs and curry leaf. Traditionally Chinese New Year dinner tend to have prawns as it symbolizes happiness.

Hong Kong Style Ee Fu Noodles is another great dish prepared by the chef.



The dinner ends with **Special Homemade Cendol Cake**, served with coconut cream and brown sugar.



Roasted Pei Pa Duck





Herbal Chicken with Ginseng with Fried Rice Wrapped in Lotus Leaf













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

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



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



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

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

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10, Lebuhr Farquhar, 10200, Penang, Malaysia
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Check out Shirleen & Ee Pin's Instagram for more beautiful photos we have taken.

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