

E&O Hotel, Georgetown – Celebrating the Year of Roaring Tiger 2022

by stevengoh on January 17, 2022 in Chinese, Dinner, Food Asian, Georgetown, Meal, Penang Food, Pork Free, Serving Style, Set Meal, State Penang

This coming lunar year will be the Year of roaring Tiger. This year will definitely be a better year compared to previous year as our economy has started to pick up. This coming Chinese New Year, E & O Hotel has come up with a whole new series of banquet to cater for everyone. There are series of reunion dinner sets as well as some take away treats for this festive season.



For those looking for an exquisite place to dine and gather, check out the following E & O Hotel packages:

- Chinese New Year Happiness Menu RM188 per pax
- Chinese New Year Abundance Menu RM288 per pax
- Chinese New Year Prosperity Menu RM388 per pax











Below will be the 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



















Besides the Chinese New Year Banquet, the Chinese New Year goodies takeaway are also available here at E & O Hotel. Below are the details:































Overall, the dishes of the CHINESE NEW YEAR ABUNDANCE MENU were rich in taste but not too overwhelming. The E&O Signature Duck and Double Boiled Sea Treasure Herbal Soup are the dishes that took my breath away. The texture of the duck skin was so crispy and the meat was so tender. As for the Double Boiled Sea Treasure Herbal Soup, it was packed with the great flavours of the sea treasure and herbs while balanced it off with some veggie.

Therefore, plan your Chinese New Year meals ahead and celebrate in style at Eastern & Oriental Hotel. For booking and further inquiries, please email paiksee.toh@eohotels.com