

Chinese New Year 2022 Banquet & Takeaway @ Eastern & Oriental Hotel, Penang



Eastern & Oriental Hotel brings us cheer and prosperity this year of the Tiger with an array of Banquet set menus, buffets and mouth watering take away options to fit young and old for Chinese New Year.

We had the opportunity to have a sit down dinner to try out the Banquet set menu, and were also given a peek at their take away options.



EASTERN & ORIENTAL
HOTEL

CHINESE NEW YEAR SET MENUS

Available from
15 January – 15 February 2022





The must have for CNY – Yee Sang

3 different types of Yee Sang are available – Fresh Salmon Yee Sang, Fresh Salmon & Sliced Abalone Yee Sang & Thai Style Yee Sang



There are 3 banquet menus available:-

- . Happiness Menu @ RM188++/person
- . Abundance Menu @ RM288++/person
- . Prosperity Menu @ RM388++/person

**Minimum 12persons, 10days advance booking required.

We tried the Abundance Menu which kicked off with the Fresh Salmon & Sliced Abalone Yee Sang to 'lou hei'. Followed by the Double Boiled Sea Treasure Herbal Soup.



Double Boiled Sea Tresaure Herbal Soup
Dried Scallop, fish maw, sea cucumber and chinese cabbage



E&O Signature Roasted Duck

One of my favourite roast ducks in town, hands down!



Steamed Garoupa Fish

With Premium soya sauce and garden greens

We thoroughly enjoyed this dish because the soya sauce had a wonderful fragrant aroma and the fish meat was meaty and robust.



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



Golden Fried King Prawns
Salted eggs & curry leaf

The Golden Fried King Prawns was another winner with the salted egg flavour permeating subtly without being too overpowering. The curry leaf lent a nice kick to the dish.



"Hong Kong" Style Ee Fu Noodles

Prawn, sea cucumber and crab meat gravy

This was a heartwarming dish to round off the mains. A lil addition of black vinegar elevated the dish and suited my palate.





Special Home Made Chendol Cake



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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
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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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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

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EASTERN & ORIENTAL
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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 fbcentral.resv@eohotels.com
or scan QR Code to place order.

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

For those who prefer to dine at home, do check out their Take away menu filled with lots of goodies.



Herbal Chicken with Ginseng (With fried rice wrapped in lotus leaf) RM138



Roasted Pei Pa Duck RM118



Assorted CNY Cookies – my favourite is the Pineapple Tart



Longan Cake & Lychee Rose Cake



Mandarin Orange Butter cake



Mandarin Orange Macarons

For orders & reservations, do call 04-2222151 or email fb.central.resv@eohotels.com
 Eastern & Oriental Hotel

10, Lebuhr Farquhar
10200 Georgetown, Penang

Home

**Many thanks to Eastern & Oriental Hotel for the invitation.*