

Celebrate this Chinese New Year with Offerings @ Eastern & Oriental Hotel, Penang.

Chinese New Year is all about togetherness and all of us would spend time with friends and family over some meals and gatherings.

This year, you can book their Chinese banquet packages and organise gatherings with your loved ones at one of most prestigious hotel in Penang. Apart from dining packages, you can also order some of the Chinese New Year festive treats that you can bring [back home](#) and enjoy it in the comfort of your own home too.

Special thanks to the team of E&O Hotel for the invitation and I get to feature the one of the menus and the Chinese New Year goodies on my blog.



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	1 kg	RM 188
Longan Cake	1 kg	RM 188
Lychee Rose Cake	1 kg	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 of Conditions apply.

This year you can expect some Prosperity Yee Sang, mouthwatering CNY Cookies as well as their signature Roast Duck from E&O Hotel.



There are 4 types of Prosperity Yee Sang [available](#) which are the vegetarian option with condiments only, with smoked salmon, fresh salmon or with sliced [abalone](#). All the prosperity Yee Sang serve 8-10 people.



If you need to buy some cookies as gifts or to celebrate with your family or friends that are visiting, do check out some of the choices available in E&O Hotel as well as mouthwatering cakes.



Roasted Pei Pa Duck with condiments
RM118.00





Herbal Chicken with Ginseng
with Lotus Leaf Fried Rice
RM138.00

The Chinese New Year Festive Goodies is available from 15 January to 15 February 2022 and you may place orders directly at <https://letsumai.com/widget/eastern-and-oriental-hotel-penang#pickup>
Minimum 3 days pre-order would be required.

If you have not booked your reunion dinner or family meals yet, this is your best opportunity to book for banquet packages at the E&O Hotel and enjoy specially crafted CNY [menu](#) for the year of Water Tiger.
There are 3 menus available which are the Chinese New Year Happiness Menu(from RM188++ per person), Chinese New Year Abundance Menu(from RM288++ per person) and Chinese New Year Prosperity Menu(from RM388++ per person)

Continue reading to preview what will be available on Chinese New Year Abundance Menu.



All meals will be started with a plate of refreshing and **Prosperity Yee Sang**, the Chinese New Year Abundance menu does include Fresh Salmon and Sliced Abalone Yee Sang for all diners to toast to another prosperous and wealthy year ahead.



What's a proper dinner without a [bowl](#) of hearty soup?

The menu features **Double Boiled Sea Treasure Herbal Soup** which is filled with all the premium ingredients. The soup is quite delicious where you can taste the essence of each ingredients within a bowl of soup, perhaps by using double boiled method can further enhance the flavour of the soup.





Penangites sure know that E&O Hotel serves one of the best roast ducks in Penang. This Chinese New Year Abundance Menu also feature their **E&O Signature Roast Duck** served with their signature duck sauce and condiments. As usual, their roast ducks are crispy on the outside and juicy tender on the inside, which makes you feel like having it again and again.



Steamed Garoupa Fish
with Premium Soya Sauce and Garden Greens



Wok Fried Broccoli with Hericum Mushroom

served with Fatt Choy, Sea Cucumber & Sea [Asparagus](#).

This is basically the dishes that made me feel super CNY-ish with all the ingredients that I usually see only during Chinese New Year. The Hericum Mushroom is so soft and flavoured with the braised sauce, definitely my favourite dish from the menu.



Golden Fried King Prawns

with Salted Egg and Curry Leaf

What's a complete dinner without some big sized prawns? It is always the best dish and we always hope that someone will give us additional prawns so we can have more than one.

You can expect some bigger prawns here as they cook with King Prawns and the size is just nice for one person.



"Hong Kong" Style Ee Fu Noodles

with prawn, sea cucumber and crab meat gravy

The last dish before dessert is always some noodle or rice dish which to fulfill your stomach if you are still not full from all the previous dishes.

This menu features a hearty dish with starchy sauce, only thing I don't like was the condiments on top especially the coriander.



Special Homemade Chendol Cake
served with [brown sugar](#) and coconut cream.



There are two more Chinese New Year banquet menu available at the Eastern & Oriental Hotel this year as below:



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

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



(Click to enlarge the menus)

The Chinese New Year Banquet menu is now available until 15 February and 10 days [advance booking](#) would be required. Minimum of 12 persons(2 tables) to be able to enjoy this menu and also subject to availability only.

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