



Buffet Lunch Saturday& Sunday, 12pm - 3pm RM98nett

2pm - 3pm Friday & Saturday, 6.30pm - 10.30pm RM128nett

Buffet Dinner

• 50% discount for children aged 6 - 12 years old • Add-on RM88nett for free flow of Wine & Beer



HOTELS

<u>E&O's Ramadan buffet, the</u> <u>Fishermen's Kampung Night"</u> <u>never fails to impress</u>



By <u>pghyperlocal</u>

Fishermen's Kampung Night, Great choices, Ramadan Bufet Fish head curry,

Roast lamb, Salmon, Sarkies restaurant, seafood





Chef Abdullah (far left) with his team

By V. Sivaji

The E&O Hotel never fails to impress with its lavish Ramadan spread for those wanting to gather with family and friends at the Sarkies restaurant.

Executive Chef M Partiban along with chef Abdullah Halib and their food & beverage team have come up with the "Fishermen's Kampung Night" buffet dinner.

In keeping with the theme, they have decked the buffet spread with lots of seafood ranging from a variety of fish, prawns, spanner crabs, oysters, slipper lobsters, scallops, mussels and the lot.

The sushi and sashimi platters offer the likes of uramaki, nigiri, maki salmon and tuna sashimi for the seafood lovers.



Executive chef M. Partiban at the Noodles station

Other highlights include a variety of soup, breads, carvery like oven baked rib eye beef, roasted boneless lamb leg and chicken roulade.

Meanwhile, chef Abdullah who comes with 19 years experience added that he likes beautiful presentation on the buffet counters and is also a talented carver for ice and fruit decorations.

Over at the grilling station, look for salmon fillets, sea bass fillet, tiger prawn, lamb chop, marinated beef, chicken cutlet and tandoori chicken sausages.

At the verandah area, find the roasted whole lamb, satay, murtabak, roti john, teh tarik and the works.



Salmon fish head curry

Local dishes at the noodle station offer assam laksa, curry noodles, wanton noodle soup, char koay teow, mee goreng mamak, Singapore fried bee hoon and nasi goreng kampung.

Last but not least are the E&O's signature dishes like the Peking duck and the salmon fish head curry.

Main courses bring biryani rice, yong chow fried rice, steamed jasmine rice, ayam masak merah, kurma kambing, steam fish, crab with yellow curry sauce and more.

There is even a crackers and cheese section with a good choice of cheese selection.



E&O's signature dish, Peking duck

End your meal with desserts like pastries, dates, bubur, local kueh, fruits, ice kacang, cendol and ice cream choices.

The buffet is until May 1, 2022 and is priced at RM188 (adult) and RM108 (child and senior citizen). Call 016-419-8094 or 04-222-2151 or email fbcentral.resv@eohotels.com for reservations.



The kampung setting entrance to Sarkies



Rina is the general manager at Park Hyatt Siem Reap »



By <u>pghyperlocal</u>



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