

Kampung Night Ramadhan Buffet 2023 @ Eastern & Oriental Hotel, Penang

If any of you are seeking a truly unforgettable Ramadhan dining experience in 2023, check out **Kampung Night Ramadhan Buffet** offered by **Eastern & Oriental Hotel Penang**. The extravagant iftar dishes served during the buffet include traditional Malay dishes, fresh seafood to Japanese & Western delicacies. There are takeaways goodies offered by the hotel with a 3 days advance notice required.

Kampung Night Ramadhan buffet is available from 22 March - 23 April. The price is RM 198 nett per adult and RM 118 nett per child or senior citizen. A promotion of dine 4 pay 3 is applicable for adults.

Thanks to Eastern and Oriental Hotel Penang for extending the invitation







For starters, treat yourself with either traditional Malay greens that includes Ulam-ulaman, Gado-gado, Kerabu, Thai Glass Noodles, Tempeh, Sotong Kangkung or Western salad such as romaine lettuce, baby spinach, beetroot and more. Cheese couter are setup right beside the salad counter as well.

Fresh and chilled seafood such as oysters, spanner crabs, slipper lobsters, crayfish, scallops, green mussels, black mussels and prawns are available too.

I definitely had a wonderful time starting the night by enjoying some freshly sliced salmon and tuna from the chef on the spot.



My Japanese cravings were immediately triggered upon savouring the sashimi and I am glad Kampung Night Ramadhan buffet also churn out a selection of sushi such as Uramaki, Nigiri, Futomaki, Gunkan and Inari.



The hot entree counter at Kampung Night Ramadhan buffet is robust with activities as diners come and dig into the delicacies here. Among the worthy mentioned including beef rendang tok, Oxtail masak merah, kurma kambing berkentang, seafood otak-otak, crabs with yellow curry sauce, wok fried kam heonh half shell mussel, butter golden nestrum prawns and many more.

Choose either steamed jasmine rice or biryani rice to go along with the dishes.

On top of that, two of E&O Signature - salmon fish head curry in claypot and roasted duck served with hoi sin sauce also make a comeback in this Ramadhan buffet.



To heighten the atmosphere of Ramadhan, the talented culinary team also prepared a big bowl of Sotong Buncit in Chef Special Sambal. This dish turned out to be one of the favourite by the diners during the night.







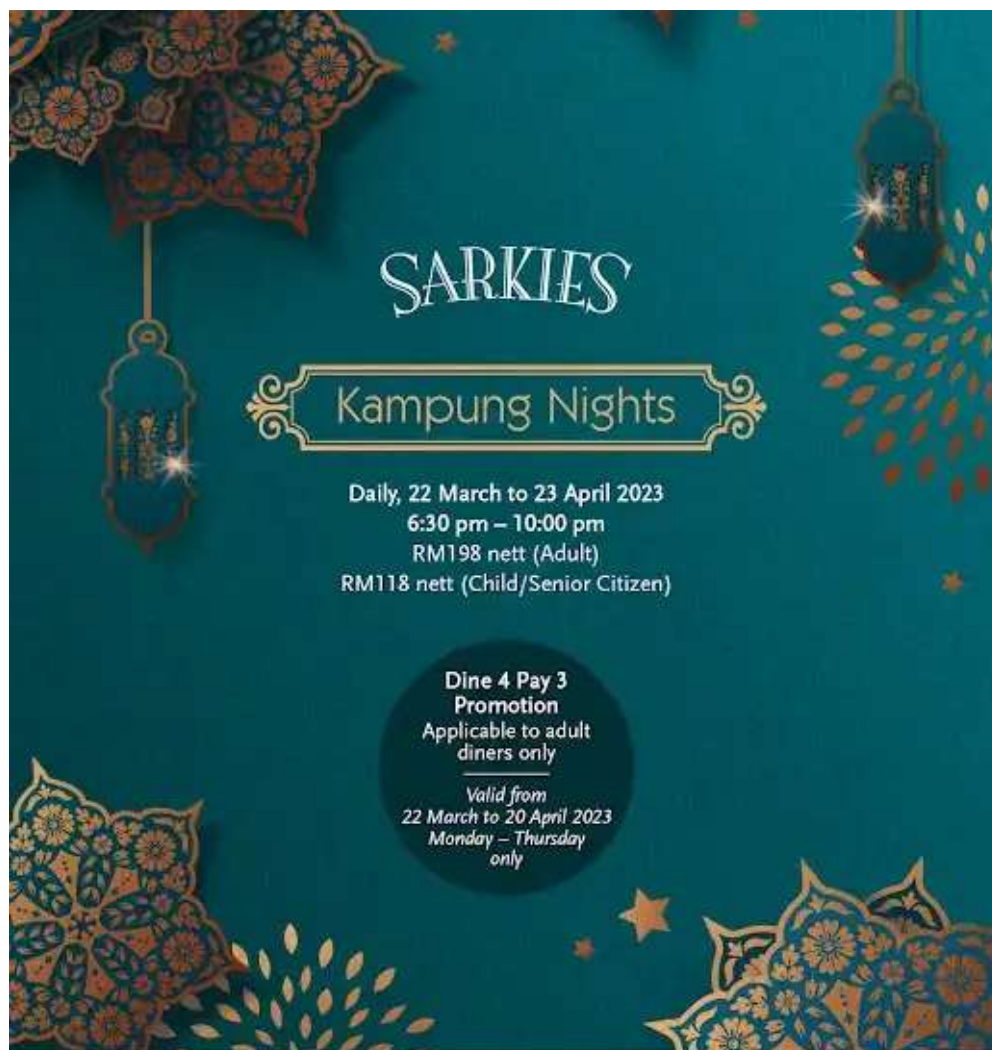
The hotel culinary team also churn out a selections of cravery dishes, such as oven baked rib eye beef with air assam, roasted boneless lamb leg with mint chutney and cucumber raita and butterfly percik chicken.

Besides, the live grilling action counter also non stop serving salmon fillet, seabass filet, tiger prawns, lamb chops and marianted beef to satiate your appetite.

Alto Shaam oven in the hotel also churn out some all-time favourites including caramelized chilli crispy baby crabs, squid tempura, bergedil with sambal kicap, burung puyu goreng berempah and many more for your dinner.

Of course, Ramadhan all-time favourite roasted lamb and satay are available in the al-fresco area of the restaurant.

Besides, there will be a wide selection of local and international desserts to end your dinner here.



For reservations, please contact Sarkies from 9am to 10pm
Call/WhatsApp: +016 419 8094 / +016 419 8438
Call: +604 222 2151 or Email: fbcentral.resv@eohotels.com

For group bookings (10 persons and above), we require a security deposit of 50% from the total bill.
Not valid with any other offers or discounts. Not valid in eve of and during public holidays.



Scan to book
(via UMAI)

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