

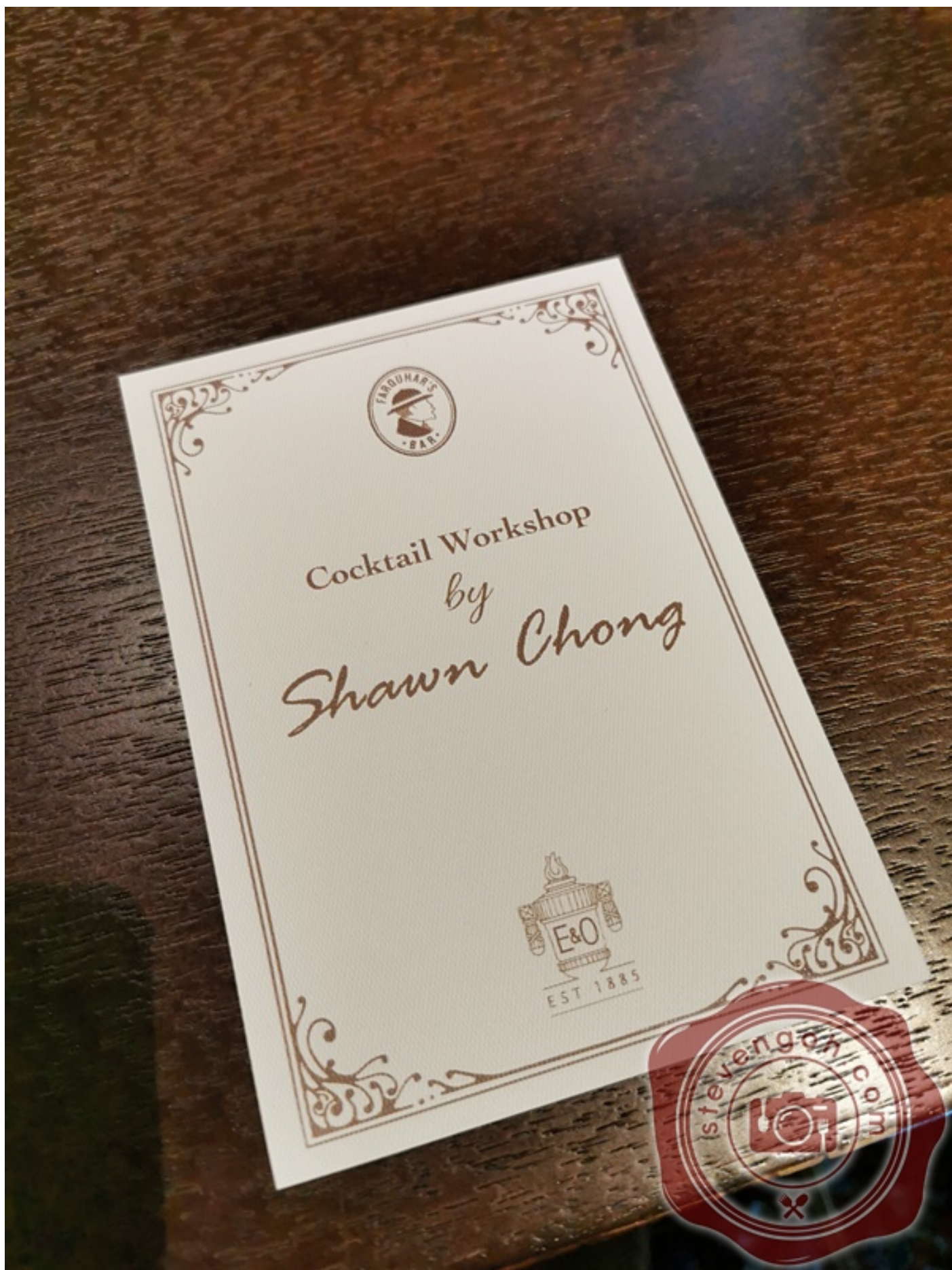


Award-winning Malaysian Bartender Shawn Chong To Host Cocktail Workshop At Penang-Based Farquhar's Bar

by [stevengoh](#) on [May 21, 2023](#) in [Georgetown](#), [State Penang](#), [The Events](#), [The Lifestyle](#)

On Saturday, May 20, 2023, from 4-6 pm, celebrated Malaysian bartender **Shawn Chong** was hosting a cocktail-making workshop at Farquhar's Bar in Penang's Eastern & Oriental Hotel. Cocktail enthusiasts in Penang are invited to attend this two-hour workshop.





During the workshop, Chong, a three-time Diageo World Class Malaysia Champion, was showcasing the creation of three distinct cocktails: Gin & Tonic, Earl Grey Gimlet, and El Président. These cocktails will highlight the exceptional quality and versatility of Angostura rums and Portobello Road Gin, two premium spirits. Chong gained recognition after launching his first bar, Omakase + Appreciate, in 2013, which secured the No.10

spot on Asia's 50 Best Bars list in 2016. In the same year, he also established an academy dedicated to bar and spirits education.





Chong currently dedicates most of his time as the head bartender and owner of Bar Mizukami, a specialized bar located in Kuala Lumpur. Additionally, he is the founder and leader of the Mizukami Collective, an initiative that forms partnerships with other venues to create distinctive beverage and cocktail programs while assisting in the development of bar teams.



"I am thrilled to be at Farquhar's Bar, sharing my expertise with cocktail enthusiasts who have a curiosity for the art of cocktail-making," expressed Chong. "I have always held Angostura's rums and Portobello Road Gin in high regard, and the cocktails crafted for this event feature ingredients and liqueurs that perfectly complement and highlight their unique qualities."



After the cocktail workshop, Chong will continue to serve as a guest bartender at Farquhar's Bar from 8pm onwards, offering his signature cocktails made with Angostura rums and Portobello Road Gin.

The cocktail workshop is priced at RM99 nett per person and includes the listed cocktails along with finger food. To make reservations, please contact Farquhar's Bar at +604 222 2151 or send an email to fbcentral.resv@eohotels.com.



Angostura Rum, with its roots dating back to 1824 when founder Dr. Johann Siebert introduced aromatic bitters, is headquartered in Trinidad & Tobago. Having been in production for over 75 years, Angostura rum currently holds the distinction of being the most-awarded rum range in the world.

Established in 2011, **Portobello Road Gin** emerged onto the scene with its acclaimed London Dry Gin. The creation of their signature gin involved nine months of meticulous experimentation and rigorous taste testing conducted by industry experts. Crafted from a blend of nine botanicals, including juniper berries and orris from Tuscany, Spanish lemon peels, bitter orange peels sourced from Haiti or Morocco, nutmeg from Indonesia, and cassia bark from South East Asia, Portobello Road Gin has garnered numerous prestigious awards.

