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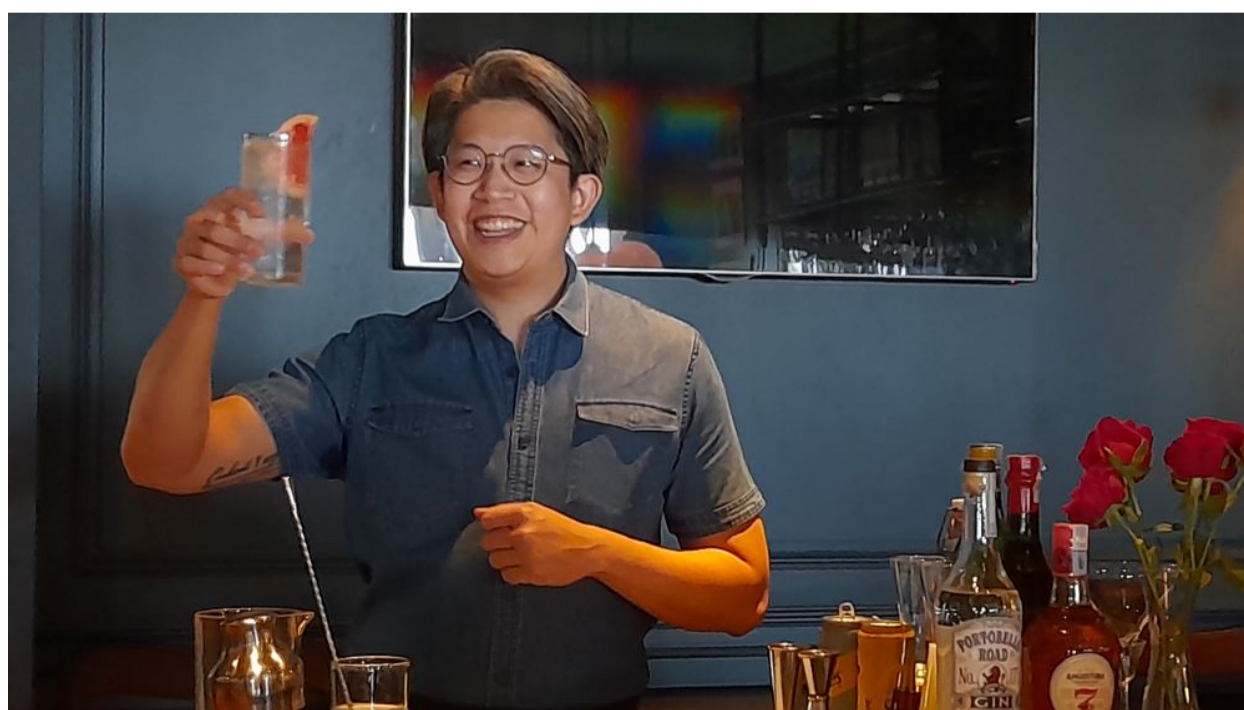
Malaysian mixologist Shawn Chong shows off his skills at the E&O Hotel



By [pghyperlocal](#)

MAY 22, 2023 [Bespoke](#), [Cocktails](#), [E&O Hotel](#), [Farquhar Bar](#),

[Folloqing](#), [Gin&Tonic](#), [Guests](#), [KL](#), [Media](#), [penang](#), [Shawn Chong](#), [Skills](#), [Techniques](#), [whisky](#).



Shawn with his gin & tonic

By V. Sivaji

Malaysian mixologist Shawn Chong made a stopover in Penang to showcase his talents in making cocktails at the E&O Hotel.

The workshop held at the iconic hotel's Farquhar Bar saw a select group of guests and media members get an insight into the proper way to "build" a cocktail.

Chong is a three-time Diageo World Class Malaysia Champion, and first rose to prominence after opening his first bar, Omakase + Appreciate in 2013, which ranked No.10 in the Asia's 50 Best Bars list in 2016.

He is now the head bartender and owner of Bar Mizukami, a bespoke bar in Kuala Lumpur.

During the workshop, Chong demonstrated the creation of three unique cocktails, the Gin & Tonic, Earl Grey Gimlet, and the rum-based El Presidente.

All three cocktails featured Angostura rums and Portobello Road Gin, two premium spirits known for their quality and versatility.

Lucky guests also had a chance to try their hand in making their own cocktails under the watchful eyes of Chong.



A guest trying his hand in making a cocktail

"It is exciting to be at Farquhar's Bar to share my experience with enthusiasts who are curious to know more about the art of cocktail-making techniques," said Chong.

He also held a second session to be the guest bartender at Farquhar's Bar to feature his signature cocktails using Angostura rums and Portobello Road Gin.

Meanwhile, Chong was one of the pioneers of the modern cocktail movement ever since his introduction to the industry in 2009.

His passion to raise the cocktail culture in Malaysia can be attributed to a number of efforts to elevate the bar industry.

Also present at the enlightening session was E&O Hotel general manager Ms Alison Fraser, F&B director Colin Wong and marcom manager, Ms Eileen Chong.

The promotion was made possible by Single Malt Sdn Bhd represented by its marketing manager Ms Lini Pong.

Angostura Rum – Based in Trinidad & Tobago, Angostura's history stretches back to 1824, when founder Dr. Johann Siegert first produced aromatic bitters. Angostura rum has been produced for over 75 years and is today the world's most awarded rum range.

Portobello Road Gin – Portobello Road Gin was founded in 2011, launching with what was to become a multi-award winning London Dry Gin. Its signature gin is the product of nine months of experimentation and rigorous taste tests from industry experts, and is made from a blend of nine botanicals, including juniper berries and orris from Tuscany, Spanish lemon peels, bitter orange peels from Haiti or Morocco, nutmeg from Indonesia and cassia bark from South East Asia.



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