

Chinese New Year 2024 Steamboat & BBQ Dinner @ Eastern & Oriental Hotel Penang

Eastern & Oriental Hotel Penang is full of vibrance in the upcoming Dragon Year of 2024. Ranging from simple takeaways of Chinese New Year cookies, to a classic reunion dinner with steamboat and BBQ or a casual gathering for Chinese New Year gathering lunch, Eastern & Oriental Hotel has it all for you.

Thanks to Eastern & Oriental Hotel for extending the invitation





Chinese New Year Steamboat & BBQ Reunion Dinner is available on 9 February 2024 from 6.30pm - 10pm at Planters Lounge. While the steamboat and BBQ dinner continues on 10 & 11 February 2024. It is priced at RM 228 nett per adult and RM 138 nett for child and senior citizen on 9 Feb, while it is priced at RM 208 nett per adult and RM 118 nett on 10 & 11 Feb 2024.

During the steamboat & BBQ Dinner, you will have Yee Sang for tossing to a new auspicious year, and access to wide range of seafood such as sea asparagus, tiger prawns, mud crabs, squid, salmon fillet and many others seafood, along with meat and vegetables.



**Chinese New Year Steamboat
& BBQ Reunion Dinner**

5 February 2024 | 6:30pm - 10:00pm
RM228 nett (Adult) RM138 nett (Child/Senior Citizen)

**Chinese New Year Steamboat
& BBQ Dinner**

10 & 11 February 2024 | 6:30pm - 10:00pm
RM208 nett (Adult) RM118 nett (Child/Senior Citizen)

PROSPERITY YEE SANG

With Condiments

CHOICE OF BROTH

- Chicken
- Tom Yam

SEAFOOD SELECTION

- White Prawn
- Sea Cucumber
- Salmon Fillet
- Clam
- Sea Asparagus
- Squid
- Green Mussel
- Crab Claw
- White Fish Ball
- Wonton Dumpling
- Tiger Prawn
- Red Snapper Fillet
- Sea bass Fillet
- Top Shell
- Cuttlefish
- Mud Crab
- Crab Stick
- Teochew Fish Dumpling
- Sui Kow

MEAT

- Sticad Beef
- Chicken
- Chicken Meatball
- Sticad Lamb
- Sticad Duck

EGGS

- Chicken Egg
- Century Egg
- Duck Egg

VEGETABLES

- Tang Hain
- Chinese Spinach
- Choy Sum
- Pea Sprout
- Iceberg Lettuce
- Carrot
- Leek
- Cauliflower
- Broccoli
- Snow Pea
- Young Corn
- Long Cabbage
- Nai Pak
- Siew Pak Choy
- Lettuce
- White Radish
- Button Mushroom
- Wood Ear Mushroom
- Shimeji Mushroom
- Enoki Mushroom
- Shiitake Mushroom
- Abalone Mushroom

BEAN CURD

- Soft Bean Curd
- Bean Curd Skin
- Hard Bean Curd
- Japanese Bean Curd

NOODLES

- Yellow Noodle
- Bee Hoon
- Udon
- Koay Teow
- Glass Noodle
- Yee Mae

STEAMBOAT CONDIMENTS & DIPPING SAUCE

- Tomato Sauce
- Chili Sauce
- Peanut Sauce
- Bird Eye Chili
- Red Chili
- Chopped Garlic
- Garlic Oil
- Light Soya Sauce
- Homemade Special Chili Sauce
- Coriander Oyster Garlic Sauce
- White Radish Spicy Sauce
- Thai Sweet Chili Sauce
- Pickled Green Chili
- Chinese Parsley
- Dark Soya Sauce

MAIN COURSE SELECTION

- Lotus Fried Rice
- Wok Fried Longevity Noodles
- Wok Fried Vegetables with Garlic & Oyster Sauce

FROM THE CHARCOAL GRILL

- Minute Steak
- Lamb Slice
- Tiger Prawn
- Salmon Fillet
- Chicken Satay with Condiments
- Chicken Bratwurst Sausage
- Chicken Wing
- Slipper Lobster
- Seabass Fillet

Sauces & Condiments

- Mint Sauce / Black Pepper Sauce / Thyme Jus / Lemon Butter Sauce / Peanut Sauce / Mustard / LP Sauce / HP Sauce / Horseradish / Lemon Wedges

DESSERTS AND SWEETS

- Egg Tart
- Mango Pudding
- Festive Cookies
- Sago Gula Melaka
- Shanghai Pancake
- Bubur Cha-Cha
- Fresh Tropical Fruits
- Peanut Butter Cake
- Mandarin Orange Panna Cotta
- Orange Chiffon Cake
- Matcha Cheesecake Brittle
- Glutinous Rice Ball Soup
- Lychee Kang

Menu is subject to change based on market availability

At the same time, the charcoal grill will also serve minute steak, lamb slices, tiger prawns, salmon fillet, bratwurst sausages, slipper lobsters, seabass fillet and satay .

There will also a dedicated main course counter serving lotus fried rice, wok fried longevity noodles and wok fried vegetables. A variety of desserts included peanut butter cakes, festive cookies, bubur cha cha, Shanghai pancakes and etc will be served too.









The hotel also prepares some takeaway goodies for those who prefer to celebrate at home. Among the classics must have are roasted duck, herbal chicken, roasted lamb legs for 8-10 pax, and roasted prime beef.

There are 3 types of Yee Sang, namely Vegetarian Yee Sang, Salmon Yee Sang and sliced abalone Yee Sang along with a variety of festive cookies for takeaway too.


 EASTERN & ORIENTAL
 HOTEL

Chinese New Year Goodies Takeaway

Available from 18 January to 24 February 2024
3 days pre-order required.

Pineapple Tart	100 gm	RM 28
Peanut Butter Cookies	100 gm	RM 28
Almond Cookies	100 gm	RM 28
Cashewnut Cookies	100 gm	RM 28
Mandarin Orange Macaroon	5 pieces/box	RM 88
Mandarin Orange Butter Cake	1 kg	RM 218
Longan Flan Cake	1 kg	RM 188
Lychee Rose Cake	1 kg	RM 188
Vegetarian Yee Sang	Platter	RM 98
Fresh Salmon Sashimi Yee Sang	Platter	RM 168
Sliced Abalone Yee Sang	Platter	RM 228
Roasted Duck	Whole	RM 168
Herbal Chicken	Whole	RM 138
Roasted Lamb Leg (8-10 pax)	Whole	RM 688
Roasted Prime Beef (8-10 pax)	Whole	RM 888

Please contact Festive Desk from 9am to 10pm
Call +604 222 2151 or email fbcentral.resv@eohotels.com

All nett prices are inclusive of 9% Service Charge.

Eastern & Oriental Hotel
 10, Lebuh Farquhar, 10200, Penang, Malaysia
 +6016 - 419 8094 / +6016 - 419 8438 / +604 - 222 2151

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