

Celebrate Chinese New Year with a Sumptuous Steamboat & BBQ @ Eastern & Oriental Hotel, Penang

Chinese New Year is all about gathering with friends and family for a reunion and celebrating it over a sumptuous feast. The Eastern & Oriental (E&O) Hotel in Penang perfectly captures this spirit with their exquisite Chinese New Year Steamboat & BBQ dining experience. Combining the warmth of tradition with the sophistication of modern dining, E&O offers the ideal setting to create cherished memories during this festive season.



Steamboat, a symbol of togetherness and abundance, takes centre stage in this celebration. At E&O, the steamboat experience is elevated with a variety of fresh ingredients, from succulent prawns and tender meats to delicate dumplings and vibrant vegetables. Each bite bursts with flavour as you cook your chosen ingredients in aromatic broths tailored to your taste.



Featuring fresh seafood ingredients to go with hotpot, all at unlimited servings to ease you seafood cravings.



Prawns, mussels, crabs and etc.



If you are a meat lover then you can enjoy their sliced lamb, chicken breast meat or even better the duck breast are really good to cook in soup.



Vegetables, mushrooms and all kinds of noodles and eggs are also available.



There are more than 10 types of condiments and dipping sauce available so you will mix and match to create your own preferred sauce.

Adding to the indulgence is the BBQ spread, featuring marinated meats, seafood, and a selection of skewers grilled to perfection. The combination of steamboat and BBQ creates a dining experience that caters to all palates, ensuring everyone at the table finds something they love.



The chef will be ready at the grilling station and you just gotta pick your favourite ingredients to let them cook on the spot. Definitely gonna make sure your food is freshly prepared and ready for your table.



There are also some mains available on the Steamboat & BBQ Buffet dinner so you can get your carbo craving fixed.

Lotus Fried Rice

Wok Fried Longevity Noodle

Wok Fried Vegetables with Garlic & Oyster Sauce



Some traditional Chinese desserts like Bubur Cha-cha, Sago Gula Melaka, Lean Chee Kang, Glutinous Rice Ball soup and many more available.



Freshly cut fruits.





This Chinese New Year, gather your loved ones and celebrate over a feast that reflects the joy and abundance of the season. At the E&O Hotel, every detail is thoughtfully crafted to make your reunion unforgettable. Raise a toast to new beginnings, savour the flavours of the season, and welcome the Year of the Dragon with love, laughter, and prosperity.

Don't wait—book your spot now and let the celebrations begin! Call: **+604 222 2151** or email: fbcentral.resv@eohotels.com to make reservations.





No Chinese New Year celebration is complete without an array of festive goodies, and the Eastern & Oriental Hotel spares no effort in curating a delectable selection. From melt-in-your-mouth pineapple tarts and buttery almond cookies to peanut butter cookies, each treat is crafted with precision and packed with auspicious meaning. These goodies not only satisfy the palate but also symbolise prosperity, happiness, and success for the year ahead. Guests can indulge in these delicacies during their visit or bring them home beautifully packaged, perfect for sharing with loved ones or gifting to friends and colleagues.



Adding to the allure are modern twists on traditional favourites, such as flavoured Mandarin Orange Butter Cake, Orange Flan Cake and Lychee Rose Cake that combine Eastern and Western flavours. The hotel's pastry chefs ensure that each creation is not only a treat for the taste buds but also a visual delight. The prosperity design makes these goodies an irresistible addition to your festive table or a thoughtful present to spread joy and blessings. Whether you're savouring these delights at the hotel or gifting them to others, they are sure to add a sweet touch to your Chinese New Year celebrations.



The Eastern & Oriental Hotel's Prosperity Yee Sang, signature roast duck, and herbal chicken are more than just dishes—they are a celebration of heritage and culinary excellence. The Yee Sang brings a vibrant start to the meal, encouraging joy and unity as diners toss it together. The roast duck, with its golden-brown skin and flavourful marinade, is a showstopper that delights the palate with its crispy and succulent texture. Complementing these is the herbal chicken, a dish that embodies the balance of nourishment and taste, infused with the essence of traditional Chinese herbs. Together, these dishes form a feast that perfectly captures the essence of Chinese New Year—a time of abundance, togetherness, and cherished traditions.



Prosperity Yee Sang available in Vegetarian version, Fresh Salmon Sashimi and Sliced Abalone version.



For reservations, please contact Festive Desk from 10am to 6pm
Call: +604 222 2000 Email: fbcentral.resv@eohotels.com