

Best of both worlds for CNY meals

By N. TRISHA

EATING OUT

Monday, 06 Jan 2025

Related News



EAT AND DRINK 21 Nov 2024

Yuletide specials on buffet menu

METRO NEWS 13 Dec 2023

Penang hotels add touch of nostalgia to festive decor

PROPERTY 20 Nov 2024

E&O launches RM60bil masterplan for Andaman Island development...



Assistant Chinese banquet chef Brian Ang showing the wide array of seafood, vegetable and meat options available at the Chinese New Year Steamboat and BBQ Reunion Dinner at Planters Lounge, Eastern & Oriental Hotel in George Town. — Photos: KT GOH/The Star

A GREAT way to usher in the Year of the Snake is by indulging in a variety of meat and seafood dishes with friends and family.

On Jan 28, Planters Lounge is having a Chinese New Year Steamboat and BBQ Reunion Dinner from 6.30pm to 10pm at the Eastern & Oriental Hotel in George Town, Penang.

It is priced at RM228nett (adult) and RM128nett (children or senior citizens).

Dinner begins with the obligatory Prosperity Yee Sang for diners to toss.

For the steamboat segment, there are chicken broth and tom yam options to blanch seafood items such as white and tiger prawns, sea cucumber, red snapper fillet, salmon fillet, seabass fillet, clam, green mussel, black mussel, half-shell scallop, sea asparagus, cuttlefish, squid, mud crab, crab claw, white fish ball, Teochew fish dumpling and wantan dumpling.

Also available are sliced beef and lamb, chicken, sliced duck and chicken meat balls to add flavour to the broths.

Besides vegetables, there are over 20 mushroom types to choose from including button, wood ear, shimeji, shitake, enoki and abalone.



STARPICKS
MIDEA GROUP FORGES GLOBAL SUCCESS

EATING OUT

Monday, 06 Jan 2025

Related News



EAT AND DRINK 21 Nov 2024

Yuletide specials on buffet menu

METRO NEWS 13 Dec 2023

Penang hotels add touch of nostalgia to festive decor

PROPERTY 20 Nov 2024

E&O launches RM60bil masterplan for Andaman Island development...



The charcoal grill section provides ample choices for diners.

As for eggs, chicken, duck and century eggs are available in addition to bean curd and noodle options.

To heighten the flavours of meats and seafood, there are 15 condiments.

Complementing the steamboat are Lotus Fried Rice, Wok Fried Longevity Noodles and Wok Fried Vegetables with Garlic and Oyster Sauce.

The charcoal grill section will have diners spoilt for choice – one trip will not be enough.

Sizzling on the grill are minute steak, lamb slices, chicken wings, chicken bratwurst sausages, tiger prawns, slipper lobster, salmon and seabass fillets and chicken satay, complete with condiments.

An array of sauces accompanies the grilled items, including mint, black pepper, lemon butter and many others.

To complete the festivities, dig into 13 desserts including local favourites like Sago Gula Melaka, Shanghai Pancake, Glutinous Rice Ball Soup, Bubur Chacha, Leng Chee Kang, egg tarts and festive cookies.

The Orange Chiffon Cake, Mandarin Orange Panna Cotta and Matcha Crème Brûlée add to the list of fun delights.

Enjoy the same steamboat and barbecue dinner on the first and second day of Chinese New Year (Jan 29 and 30) at Planters Lounge from 6.30pm to 10pm at RM218nett (adult) and RM118nett for children/senior citizens.

Over at Sarkies, the Chinese New Year Reunion Dinner on Jan 28 is priced at RM238nett (adult) and RM138nett (children/senior citizens).

On the first and second day of the lunar new year, lunch will be served from noon to 2.30pm, priced at RM188nett (adult) and RM108nett (children/senior citizens) while dinner will be from 6.30pm to 10pm at RM228nett (adult) and RM128nett (children/senior citizens).

The hotel has a host of takeaways that are available until Feb 12, but a three-day pre-order is required.

Options include a whole roasted duck (RM168), whole herbal chicken (RM158), roasted lamb leg (serves eight to 10 pax) for RM780 and roasted prime beef (serves eight to 10 pax) at RM980.

The hotel also offers a vegetarian yee sang platter (RM98), fresh salmon sashimi yee sang platter (RM178) and sliced abalone yee sang platter (RM238).

As for sweets, there are pineapple tarts, peanut butter cookies, almond cookies, cashewnut cookies (100g, RM28), mandarin orange macaron with six pieces per box (RM88), mandarin orange butter cake (1kg, RM218), longan flan cake (1kg, RM188) and lychee rose cake (1kg, RM188).

For takeaway enquiries, call 04-222 2000.

PLANTERS LOUNGE, 6th Floor, Eastern & Oriental Hotel, George Town, Penang. (Tel: 04-222 2151. Email: fbcentral.resv@eohotels.com). Business hours: 7am–11pm, daily.

This is the writer's personal observation and not an endorsement by StarMetro.

EATING OUT

Monday, 06 Jan 2025

Related News



EAT AND DRINK 21 Nov 2024

Yuletide specials on buffet menu

METRO NEWS 13 Dec 2023

Penang hotels add touch of nostalgia to festive decor

PROPERTY 20 Nov 2024

E&O launches RM60bil masterplan for Andaman Island development...