



ENGLISH
TEA HOUSE
& RESTAURANT

The Tea House Chronicle

- June 2011 -



*Hello
and a warm welcome
from the
English Tea House
family...*

Well, what a busy start it has been at our new Kota Kinabalu restaurant. We hosted a Mad Hatter's Tea Party and then celebrated the Royal Wedding in style. It has been so much fun and I want to thank everyone for their support of both our Tea Houses!

A bit of news for those visiting our Sandakan restaurant. We have a new and exciting Chef who joined our team and has been impressing us all with his new dishes and bringing his experience from KL fine dining restaurants to Sabah...so prepare yourselves for some new tasty treats!



*Finally, I'd like to remind you all of our new look website www.englishteahouse.org, with information on both our Kota Kinabalu and Sandakan restaurants, details of forthcoming events and promotions and all the latest news. You can also follow us on **Facebook** and **Tripadvisor**, where all feedback and comments are gratefully received and appreciated!*

I look forward to seeing you soon,

*Cheers!
Rory*

This Month's Promotions!



Beef Tenderloin

served on a bed of
mashed potato, fresh
vegetables &
rich mushroom sauce

ONLY RM68.00++



Pimm's No.1

a refreshing English cocktail
of Pimm's, lemonade and
mixed fruits

ONLY RM10.00++

English Breakfast Tea

English Breakfast tea is a black tea blend usually described as full-bodied, robust, and/or rich, and blended to go well with milk and sugar, in a style traditionally associated with a hearty English breakfast. It is the most common style of tea in Britain.

The black teas included in the blend vary, with Assam, Ceylon and Kenyan teas predominating, and Keemun sometimes included in more expensive blends. Common brands of English Breakfast tea (which do not always include the term itself in the branding) include Typhoo, PG Tips, Twinings, Tetley, Yorkshire Tea, Dilmah and many own brands.

Accounts of its origins vary. Drinking a blend of black teas for breakfast is indeed a longstanding British custom. The practice of referring to such a blend as "English Breakfast tea" appears to have originated not in England but America, as far back as Colonial times.

An additional account (referencing a period-era "Journal of Commerce" article) dates the blend to 1843 and a tea merchant named Richard Davies in New York City. Davies, an English immigrant, started with a base of Congou and added a bit of Pekoe and Pouchong. It sold for 50 cents a pound, and its success led to imitators, helping to popularize the name.



*A special VIP food
tasting evening took
place at our Sandakan
restaurant*

*Ms. Norlela surprises
her fiance for his
birthday at our
Sandakan
restaurant*



*Live TV footage of the
Royal Wedding along
with 3 course meal was
enjoyed by all at our
Kota Kinabalu
restaurant*

From Our Guest Book

"Chin, Chin. Pip, Pip. A positively spiffing tuna sandwich and a tittalating high tea. Graceful service. Thankyou!!"
(Jac & James - Melbourne/Australia)

"We are back like we said we would be after only 2 days. Once again lovely food and nice, tasty, cooling mocktails. We loved the afternoon here playing many games of croquet. Thankyou so much for this perfect little place!" (Jacob & Jeannette - Denmark)

"Atmospheric, lovely views and helpful staff" (David & Susie - England)

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Tel: (Office) +6088 448630 (SDK) +6089 222544 (KK) +6088 213848
Email: info@englishteahouse.org Website: www.englishteahouse.org