



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

We are nearing the end of an exciting year for the English Tea House and to thank you all for your support and positive feedback during this year, we're giving all restaurant customers a FREE mini Mince Pie with their order during December. A Mince Pie is a delicious sweet pastry, traditionally enjoyed at Christmas time.

Adding to the excitement of our year, is the recent opening of the Fish & Chips shop next to our restaurant at Jesselton Point, Kota Kinabalu. The shop offers our signature Fish and Chips to take away. Mouthwatering, fresh cod, salmon or red snapper fried in a light batter with a generous portion of chips and malt vinegar, to be enjoyed while strolling around Jesselton Point or to take home to enjoy with family and friends. The Fish & Chips takeaway is open everyday from 12 noon to 1am. Stop by on your way home today!

We hosted two wonderful weddings at our Sandakan restaurant during November. Congratulations to Mr Raymond and Mrs Fui Fui as well as Mr Dellalif and Mrs Juriana. We wish both couples lots of joy and happiness.

With Christmas rapidly approaching, we have developed a sumptuous festive menu. Full details are available on our website www.englishteahouse.org/christmas. Book early to avoid disappointment!

We look forward to seeing you soon.

*Cheers!
Rory*



*Mr Dellalif's and
Mrs Juriana's
wedding celebration*



*Mr Bjorn, Mrs Jessica,
Miss Jenny and Miss
Hanna, our first
customers at our
newly opened
Fish and Chips shop*

This Month's Promotions!



Mince pies

Full of rich, sticky, sweet fruits and spices wrapped in a delicious pastry.

Mini Mince pies gift boxes are also available for sale

ONLY RM 13.50++



Cornish Pasty

Cornwall's most iconic food product

A pastry case filled with beef, potatoes and swede

ONLY RM 17.50++

History of the Cornish pasty

The term "pasty" is an English word for a pie, of venison or other meat, baked without a dish.

They were eaten by royalty, as a letter from a baker to Henry VIII's third wife, Jane Seymour (1508-1537) confirms: "...hope this pasty reaches you in better condition than the last one..."

During the 17th and 18th centuries, the pasty became popular with working people in Cornwall, where tin miners and others adopted it due to its unique shape, forming a complete meal that could be carried easily and eaten without cutlery. In a mine, the pasty's dense, folded pastry could stay warm for several hours, and if it did get cold, it could easily be warmed on a shovel over a candle.

Side-crippled pasties gave rise to the suggestion that the miner might have eaten the pasty holding the thick edge of the pastry, which was later discarded, thereby ensuring that his dirty fingers (possibly including traces of arsenic) did not touch his food or his mouth.

According to the earliest Cornish recipe book, published in 1929, the Cornish pasties "were eaten from end-to-end". This is "the true Cornish way" to eat a pasty.



From Our Guest Book

"Thank you for the tasty lunch" (Janine Selewski - Zurich, Switzerland)

"Hidden gem!!! Loved it here. Played croquet and Gail lost" (Gail and Chris - Glasgow, Scotland)

"Splendid, makes Sandakan a true beauty :)" (Sivorajan - Melaka, West Malaysia)



*Mr Raymond's and
Mrs Fui Fui's
wedding celebration*