



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

*Goodbye 2011! and a big WELCOME to a successful, joyful and fun filled 2012!*

*A big THANK YOU to all of our customers for the kind comments and support during 2011. Can't wait to thank you all personally at our Sandakan and Kota Kinabalu restaurants.*

*We noticed an increase in families and big groups of friends coming for our Fish & Chips. So to reward our loyal customers, we have decided to introduce the "English Tea House Fish & Chips Loyalty Card". Collect your loyalty card free-of-charge from our restaurants. You will receive a chop for every Fish and Chips you purchase. Once you have collected 9 stamps, you are eligible for a FREE standard Fish & Chips portion, redeemable at any time. This offer is valid in any of our restaurants and outlets.*

*And there's more!! Because of your loyal support, we have decided that all subscribers to the Tea House Chronicle and also all diners who complete our feedback form while visiting our restaurants, will be automatically eligible for our prize draw each month. Our first prize will be drawn in January. So, watch this space for news of the winner!*

*We hope you have enjoyed the free mini Mince Pie in December. Due to popular demand, we have decided to continue giving away this complimentary traditional English treat for the whole of January as well! So next time you pop in our restaurants for something to eat, look out for them. And don't forget, they are also available to purchase in gift boxes - they are a perfect treat to take to friends for Chinese New Year too!*

*Looking forward to see you again.*

*Cheers!  
Rory*



*A very happy 3rd  
birthday celebration for  
Terence Ng*



*Buffer lunch  
in honour of  
Ms Dewi Puspa*



*Buffer Lunch  
for  
Sandakan Sibungal*

## This Month's Promotions!



**Baked apple  
with toffee sauce and  
clotted cream**

Comforting juicy apple topped with a delicious toffee sauce and served with our homemade clotted cream

**ONLY RM 6.90++**



**Bubble and Squeak  
with roast chicken breast  
and onion gravy**

Pan fried crushed potatoes and other seasonal vegetables served with a dazzling chicken breast and onion gravy

**ONLY RM 15.50++**



## History of Bubble and Squeak

*Bubble and Squeak is a traditional English dish made with the shallow-fried leftover vegetables from a roast dinner. The main ingredients are potato and cabbage, but carrots, peas, brussel sprouts, and other vegetables can be added. These are fried in a pan together with mashed potatoes or crushed roast potatoes until the mixture is well-cooked and brown on the sides.*

*The name comes from the bubble and squeak sound made as it cooks and it is used throughout the United Kingdom, Australia and other Commonwealth countries.*

*Meat was traditionally added to the bubble and squeak itself, although nowadays it is more commonly made without meat. Bubble and squeak was a popular dish during World War II, as it was an easy way of using leftovers during a period when most foods were subject to rationing.*



*The earliest known recipe was by Maria Rundell (1745-1828), writer of "A New System of Domestic Cookery", the most popular English cookbook of the first half of the nineteenth century.*

## From Our Guest Book

*"Fantastic tea and scones, a taste of England in Sandakan"  
(Sarah and Tom - Brighton, England)*

*"Totally awesome in every way"  
(Yurie Takaharhi - Japan)*

*"Great Fish and Chips and a delicious Apple Crumble. Love the setting"  
(Elizabeth J. Kanur - Kuala Lumpur, West Malaysia)*