



ENGLISH
TEA HOUSE
& RESTAURANT

The Tea House Chronicle

- October 2011 -



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

Another month of exciting, fun and happy events.

First of all, congratulations to the newlyweds, Jane and Look, who celebrated their wedding reception at our Sandakan Restaurant recently.

We were delighted that TV2 chose our Sandakan restaurant to be featured as a 'must visit' Borneo attraction for the well-known travel programme, "Travelogue". Camera crew were everywhere when they came to film the programme – a lot of fun was had by all.

As you know, we cannot get Clotted Cream in Sabah. And although we serve great fresh cream, we would prefer to have the ideal cream to go with our scones. So, thanks to our dedicated team, along with our commitment to provide the very best for you, we have now produced our very own great tasting homemade Clotted Cream. We love it and I am sure you will too!

A big THANK YOU to all our customers for continuing to choose our restaurant to celebrate your family parties.

This month we are pleased to welcomed back Dani (Restaurant Manager – Sandakan) and Alex (Sous Chef – Kota Kinabalu) to the English Tea House family. We wish you both a long and successful career with us!

*Cheers!
Rory*

**Jane & Look's
Wedding reception
at our restaurant in
Sandakan**



**TV2 programme
TRAVELOGUE
"Borneo Destination"
13th Episode**

**Mr Fidle's family
gathering at our
Sandakan restaurant**



This Month's Promotions!



Traditional Trifle

A typically British dessert consisting of sponge cake topped with layers of jam, custard, and whipped cream

ONLY RM 14.50++

ETH Stew

Slow cooked succulent Australian beef served with parmantier potatoes & carrots

ONLY RM 32.50++



History of the English Trifle

As with many other puddings, which have evolved as a way of using up leftovers, trifle was created to use up stale cake. The earliest known use of the name trifle was for a thick cream flavoured with sugar, ginger and rosewater, the recipe for which was published in England, 1596, in a book called "The Good Housewife's Jewell" by Thomas Dawson. It wasn't until sixty years later that milk was added and the custard was poured over soaked bread. The earliest known recipe to include jelly dates from 1747 and by this time the British had already exported this delicious dessert to the U.S. where it became very popular especially in the southern states.

*Oliver Wendell Holmes, American author, waxed positively poetic about the dessert, calling it:
"That most wonderful object of domestic art called trifle... with its charming confusion of cream and cake and almonds and jam and jelly"*



From Our Guest Book

*"A great anniversary lunch, thanks"
(Annemarie and Darren - Isle of Man, UK)*

*"We came back and it was still great"
(Mette and Mads - Copenhagen, Denmark)*

*"Mr Shannon beat Mrs Shannon at croquet in the dark! Exquisite!"
(Lee and Amanda Shannon - Jersey, Channel Island U.K.)*

*"Lovely view, great service, music was entertaining"
(Caroline Henwood - Melbourne, Australia)*

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Tel: (Office) +6088 448630 (SDK) +6089 222544 (KK) +6088 213848

Email: info@englishteahouse.org Website: www.englishteahouse.org