



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

It's another month and we are already thinking of ways to amaze our customers.

The month of October kept all our staff busy. We had an exhibition booth at the Sabah Trade Centre Likas during the Sabah Food, Hospitality and Tourism Exhibition 2012 where we served our all time favourite, scones with clotted cream and strawberry jam, to hungry crowds. We also had a fine dining cooking demonstration by our Executive Chef, Maurizio Ferraiuolo. (All recipes will be published soon on our Facebook page).

Thank you again to all our invaluable customers who keep on contributing to the success of our restaurant. Also, congratulations to the newwiveds, Mr Rano and Mrs Norsitah, and Alber and Elaine. We wish you all lots of happiness.

Good news! Keep your eyes and ears open for further info on our upcoming new outlet.....

See you soon!

*Cheers!
Rory*



*Mr Albert and
Mrs Elaine's
exquisite wedding
reception*



*Mr Rano and
Mrs Norsitah's
fascinating wedding
celebration*

This Month's Promotions!

Love It!
You'll!



**Panna Cotta with
pickled young
papaya**

A lovely ivory colored,
rich flavored pudding
with a delicious
papaya sauce.

RM 9.50++

Chicken liver terrine with orange chutney

A stunning starter,
smooth and velvety
served with a wonderful
orange chutney.

Another reason to visit
our restaurant.

RM 12.50++



History of Terrine

Yes, terrines have a history, and not just in France. In Victorian England, meat and fish were pounded with spices and seasoning and 'potted' - protected beneath a layer of fat and kept somewhere cold.

In Edwardian times, cooking was often lavish, with much attention given to presentation. Many game meats were used such as hare, pheasant, grouse etc when in season. Cold luncheons were popular, either in the form of picnics or lunch parties related to events such as shooting or seasonal sports. Meats left from lunches and dinners would normally be pressed into terrine moulds and served with homemade fruit chutneys and toasted bread.

It has to be said, however, that the Edwardians adopted terrines from the French who made this dish popular amongst favourites.



From Our Guest Book

" Food was phenomenal ,setting was lovely "
(Paul Kelly - Waterford, Ireland)

" Friendly staff, awesome view and meal, thanks "
(Christoph Brümhuber - Erding, Germany)

" Perfect service, outstanding friendly staff "
(Marc and Erika Bech Meyer - Switzerland)



*English Tea House
booth at the
Sabah Food,
Hospitality And Tourism
Exhibition 2012*