



ENGLISH
TEA HOUSE
& RESTAURANT

The Tea House Chronicle

- April 2011 -



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

I've got some good news for those of you who have been asking me when there is going to be an English Tea House in KK! Next month we will be officially opening our first Kota Kinabalu restaurant at Jesselton Point, next to the 'Cock n Bull'. We are planning an exciting launch event - we will be in touch with more details soon!

And we have just launched our new look website www.englishteahouse.org, with great promotions and info on our new Kota Kinabalu Tea House & Restaurant.

I'd like to thank everyone for their support of the Tea House over the years and for making it possible to be here opening a second one! To reward your continued custom we are working on a new loyalty scheme for our much valued customers so I'll keep you posted on that too.

I'd like to remind you all that we are on Facebook and Trip Advisor so any feedback is gratefully received!

I look forward to seeing you soon,

*Cheers!
Rory*

This Month's Promotions!



Victoria Sandwich

A new addition to our classic British sweets! Light sponge cake with strawberry jam & fresh cream filling

ONLY RM12.00++



Chicken & Leek pie

served with
mash potato and fresh vegetables

ONLY RM16.00++

Try Our Refreshing New Beverages

Fruity Splash

MOCKTAIL

A burst of fresh pineapple & mango juice with strawberry puree and a dash of grenadine

RM12.00++



Firefly

COCKTAIL

A tangy mix of vodka, grape juice & soda with a splash of lime juice

RM 22.00++



Kastam Department of Sandakan enjoying our Malay Dome Set for lunch!

Happy Birthday Issac!

Great fun was had by all, birthday fun I'm sure he will never forget!



Kastam Department of Sandakan sitting down to a delicious supper!

English Trifle

A trifle is a dessert dish made from thick (or often solidified) custard, fruit, sponge cake, fruit juice or gelatin, and whipped cream. These ingredients are usually arranged in layers with fruit and sponge on the bottom, and custard and cream on top.

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 when milk was added and the custard was poured over alcohol soaked bread. Research indicates it evolved from a similar dessert known as a fool or foole, and originally the two names were used interchangeably.

While some people consider the inclusion of gelatin to be a recent variation, the earliest known recipe to include jelly dates from 1747, and the poet Oliver Wendell Holmes wrote of trifles containing jelly in 1861.



From Our Guest Book

" Beautiful breezy spot with the best cup of tea I've had in a long time. Lovely views, friendly staff. Will be back for a spot of dinner" (Max & Natalie - Manchester, England)

" What a wonderful place to enjoy an elegant afternoon tea. Thankyou Rory!" (Ken & Geraldine - Australia)

" Thankyou very much...great food and very very good staff. We are going to tell about you in France" (Herve & Fareh - France)

English Tea House & Restaurant

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