



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

What a busy start we've had to the year, with lots of bookings from people visiting during Chinese New Year and our Chef trying out numerous dishes for our special Valentine's Menu.

Our Valentine's Menu is a treat for couples! Using only the finest ingredients, we've developed a special menu to put you in a romantic mood and celebrate in style. Take a look at our website for more details...

A huge thank you, as always, to our faithful local customers and the many visitors from all over the world who take the time to leave comments in our Guest Book, on TripAdvisor and Facebook, or pass on their compliments to our staff. We are glad you continue to enjoy our food and service.

As a result of our ongoing success, we are delighted to announce that the English Tea House will be opening a new Tea Room in coming months. We can't give away too many details yet, but keep an eye out for next month's newsletter when we will give you more clues about the opening.

Wishing you all a relaxing holiday season full of good food, family and friends.

*Cheers!
Rory*



*Mr. Abdul Rashid Hee,
winner of January's
monthly prize draw.*

*Don't forget to drop off your
business card or fill in our
feedback forms. You could
be our next winner!*



*Dr Venki's birthday
dinner party.
Celebrating with
her mother, Dr Mannie
at our Sandakan
restaurant.*

This Month's Promotions!



Banoffee Pie

An English pastry base dessert made from chunky bananas, tempting cream and smooth homemade toffee sauce.

ONLY RM 9.95++

Cock-A-Leekie Soup

Chunky chicken soup-stew with leek. This British soup has been a favourite winter dish since medieval times.

ONLY RM 7.50++



History of Banoffee Pie

Banoffee pie was created by Ian Dowding and Nigel Mackenzie in 1972. Nigel Mackenzie owned a restaurant in East Sussex, England called The Hungry Monk and Ian Dowding was the Chef. Dowding apparently thought of the idea after seeing an American dish called "Blum's Coffee Toffee Pie" which consisted of smooth toffee topped with coffee flavoured cream. According to Dowding though, this recipe rarely worked – it either didn't set properly or dried "like concrete".

Together they adapted the idea to toffee and bananas and made up the word "banoffi", which has now turned into "banoffee" and is now part of the English language used to describe anything that tastes of banana and toffee. So they added the new Banoffee Pie to their menu and found it became so popular that diners would actually request table bookings only if this particular dessert was on the menu. In fact, they simply couldn't remove it from the menu.



Over the years, banoffee pie became more and more popular and is now served all over the world.

From Our Guest Book

" Super! " (Beatrice Vaseille - Paris, France)

" Perfect atmosphere, perfect food, perfect place. Thank you. " (Katja and Sara - Stockholm, Sweden)

" So English! Lovely food, excellent service " (Ted and Jodie Gradinski - Essex, United Kingdom)

" Cream of mushrooms was lovely " (Adele Booth - Adelaide, Australia)



*"Valentine's Day"
Book your romantic
candlelight dinner now
at one of our restaurants:*

**SDK +6089 222 544
KK +6088 213 848**