



ENGLISH  
TEA HOUSE  
& RESTAURANT

# The Tea House Chronicle

- August 2011 -



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

We were delighted to have so many of our English Tea House friends visit the Kota Kinabalu restaurant during the first KK Food Festival in July. Many of you tucked into our special festival menu and enjoyed our promotional dishes. The firm favourite seemed to be the melt-in-your-mouth fillet of beef.

The fillet of beef was the first taster of some special 'fine dining' dishes that are being introduced into our restaurants by our new Executive Chef, Maurizio Ferraiuolo. Maurizio recently joined the team after 14 years extensive experience gained in fine dining operations in Italy, London and Asia, including working for the renowned Harrods department store and being a Personal Chef to its well known owner, Mr Al Fayed.

Maurizio is now working with the team at the English Tea House to develop and improve our menus, including the introduction of our 'fine dining' options. Why not come and try our special steak this month and see what you think?



*Cheers!  
Rory*



**200 guests from the  
Sabah Tourism  
Network enjoyed a  
cocktail and buffet  
spread in Kota  
Kinabalu**

**The English Tea  
House at the finale  
of the inaugural  
KK Food Fest**



**A father teaching his  
son the traditional  
English game of  
croquet at the English  
Tea House in Sandakan**

## This Month's Promotions!

**MUST  
TRY!**



### Rib Eye Steak

A grilled rib eye steak, with  
romaine salad and  
shaved cheddar

**ONLY RM 58.00++**



### Pimms No.1

A refreshing English cocktail  
of Pimm's, lemonade and  
mixed fruits

**RM 10.00++**



### Singapore Laksa

A mild coconut curry broth with  
seafood and chicken

**RM17.50++**

## History of Fine Dining

The Victorian era was a period of extravagant entertaining for the upper middle and high classes. Victorian meals consisted of as many as nine courses, although many dishes were light and petite-sized. Fine ingredients, such as exotic spices imported from distant countries, were used in lavishly prepared meals.

Culinary schools were established for the first time in history, while popular recipe books by chefs such as Agnes B. Marshall and Isabella Beeton became all the rage in England. Detailed measurements and instructions were written down for the first time during this era. New kitchen gadgets such as the can-opener and Ball-Mason jars were introduced.

In addition, Victorians began adopting a host of manners and customs surrounding mealtime, in accordance with Beeton's maxim: "A place for everything and everything in its place." Through her widely-read recipe books, Beeton also popularized such phrases as "Dine we must and we may as well dine elegantly as well as wholesomely."

## From Our Guest Book

"Lovely afternoon tea and great service thank you!"  
(Sophie - Denmark)

"Best location for a cream tea and we have had our fair share! Good, good, perfect!"  
(Alice and Katie - England)

"Croquet was fantastic, best food on this trip!"  
(Fem Sollerman - Sweden)

## English Tea House & Restaurant

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