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Zhonghua Restaurant

Java Tree - Nyonya Food and Classic European Dishes Heritage Restaurant @ Eastern and Oriental Hotel, Penang

Peranakan cuisine, or better known as Nyonya cuisine has been in our staples since we were young without even realizing it. Those days, Peranakan cuisine used to be grandmother and mother's recipes, blending Chinese ingredients with various spices used by the local Malay community, creating plateful of dishes filled with aroma and spices scent. Today, **Java Tree**, one of the restaurant in **Eastern and Oriental Hotel Penang** showed appreciation into these Peranakan cuisine by adding finesse into these home-style dishes, offering aplenty of Nyonya food on a menu alongside with various classic European dishes.

Generally, Peranakan cuisine in Penang possess strong Thai influence. However, Java Tree strives to offers a refreshing taste by serving Straits Nyonya food which origins from southern region of Peninsular Malaysia.

Thanks to Eastern and Oriental Hotel for hosting us



Classic European Set Dishes

About Us



A couple from Penang - Ee Pin & Shirleen who love travelling, hunting food, photography, trying new things, knowing new people. Please contact us at crispoflife@gmail.com for any queries, news, events, or reviews.

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Waldorf Salad (RM 25)



Homemade Gravlax (RM 40)

Jave Tree boasts a great range of European classic and Nyonya appetizers for you to munch before beginning before the main dishes. Something light to start will be **Waldorf Salad (RM 25)**, offering a slight tangy sensation contributed by the classic apple salad that garnished with candied walnut, glazed apple and fresh grapes.

Alternatively, why not go luxury with a plate of **Homemade Gravlax (RM 40)** marinated in Dill Mustard Dressing. It is skillfully sliced to thin pieces of salmon, offering a silky and sweet velvety texture that melts upon contact with tongue.



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Otak-Otak (RM 30)



Blackened Top Hats (RM 15)

The Nyonya appetizers here are amazing in taste. I am amazed with the flavour in Java Tree's **Otak Otak (RM 30)**, which is made of local Mackerel, coconut cream, tumeric and kaffir lime. It gives a flavourful fish taste in soft texture with a subtle spices scent. The Otak-otak here made me recall the renowned Otak-otak I once had in Muar, Johor, albeit the version here offers a more delicate and refined texture.

With a fancy name, **Blackened Top Hats (RM 15)** is actually a classic Peranakan finger food - Pie Tee. The pastry shell holds a mixture of ingredients, which included Jicama, carrot, cuttlefish then topped with shredded egg and salmon roe.

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French Onion Soup (RM 30)

After some light appetizers, the restaurant offers a few selections of soup such as French Onion Soup (RM 30), Potato and Leek Soup (RM 20) or Peranakan Itim Tim (RM 30) to warm your stomach.



Pineapple Prawn Curry (RM 75)



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Pais Buah Keluak (RM 65)

Java Tree offers a few classic Nyonya dishes that best eaten along with rice. Should you prefer a dish that has a more complex flavour, go for the **Pineapple Prawn Curry (RM 75)**. The deep sea Tiger Prawns are fresh and has been depoop (string of black stuff at its back removed), with the curry offers an intense sweet and sour taste instead of the fiery hot spiciness that complement white rice well. Just like any Nyonya cuisine, spices are the key ingredients that made this Pineapple Prawn Curry a success.

On the other hand, **Pais Buah Keluak (RM 65)** gives a more subtle and light taste that let you enjoy the natural sweetness of the grilled snapper. The chef has skillfully grill the snapper into a perfection, bringing the right flavour to this flaky fish.



Beef Bourguignon (RM 85)



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Beef Wellington (RM 85)



Salted Cod Fillet (RM 125)

Apart from conventional Nyonya dishes, Java Tree also offers a series of classic European dishes that everyone loves, such as **Beef Wellington (RM 85)** and **Beef Bourguignon (RM 85)**. Alternatively, you may splurge by having **Salted Cod Fillet (RM 125)**, which is poached in milk and served with whole grain mustard mash, baby spinach, then topped with a delicate poached egg run by Hollandaise Sauce.



Apom Bongwka (RM 28)

Mini ricke panckes, warm coconut and banana sauce



Sago Gula Melaka (RM 28)

It is such a rejoice and see these uncommon Nyonya desserts available in Java Tree. The first is **Apom Bongwka (RM 28)**, featuring fluffy rice pancakes that best eaten with the sweet concoction made of warm coconut and banana sauce. Another is **Sago Gula Melaka (RM 28)** that has chewy Sago pearls drenched in a mixture of Coconut Cream and Palm Treacle.

Not many restaurants are having these desserts nowadays.



While you are dining at Java Tree, try to look out for this dessert trolley serving a variety of Western influenced desserts such as cakes, Cannoli, Mango Souffle, tarts and etc. You may order directly from the cart for any desserts that captivate your taste buds at the first sight.



Another worthy mention is that Java Tree serves warm mantou with mango chutney as one of the bread selections when you dining here.

On top of that, the restaurant practices a dress code policy that do not allow sandals, slippers shorts, and singlets. Semi casual is encouraged.



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~End~

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