



STEVEN GOH'S PENANG FOOD AND PENANG LIFESTYLE

Penang Food Directory



E & O Java Tree, Georgetown – Refining Nyonya and Classic European Dishes

by [stevengoh](#) on [March 3, 2020](#) in [Ala-Carte](#), [Food Asian](#), [Food Western](#), [Georgetown](#), [Penang Food](#), [Pork Free](#), [Serving Style](#), [Set Meal](#), [State Penang](#)

Having been successful in its culinary for decades, E&O hotel has taken a step further to boast its culinary expertise by introducing a series of classic European and Nyonya cuisine into its menu.



The three new dining outlets, namely Java Tree, Palm Court and Farquhar's Bar have been opened to public since the revamp of the hotel's Heritage Wing last December.



Replacing the previous Sarkies and 1885 are Java Tree and Palm Court, while a remodelled Farquhar's Bar will be in operations in a new location at the Heritage Wing.

Below are the signatures in the new menu at Java Tree:

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RM 199

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Waldorf Salad – RM25, Classic Apple Salad, Candied Walnut, Glazed Apple, Fresh Grapes.



A delicately-presented starter with all the fruits and greens in one plate.



Beef Wellington – RM85, Beef Tenderloin Wrapped in Puff Pastry, Baby Vegetables, Neutral Jus.



The pastry was buttery and crispy while the inner beef was tender and juicy. It mixed well with the neutral jus.



Beef Bourguignon – RM85, Slow Braised in Red Wine, Pomme Mousseline, Baby Carrot, Sugar Snaps, Pearl Onion, Mushroom, Beef Bacon.



The red wine sauce was delightful and the meat of the beef was so tender and succulent.



Salted Cod Fillet – RM125, Poached in Milk, Whole Grain Mustard Mash, Baby Spinach, Poached Egg, Hollandaise Sauce.



The poached egg smeared in Hollandaise Sauce tasted savory and creamy. It is one of my favorites here.



Pais Buah Keluak – RM65, Grilled Snapper, Asian Truffle, Nyonya Spices.



This is one of the rare and soon-to-be extinct Nyonya dish. Buah keluak is a black nut (*Pangium edule*) found in South-East Asia. This fruit is very rare and the preparation of this dish is very tedious and not easy. The taste of this dish is also very unique as we don't get to taste this always since it is so rare.



Pineapple Prawn Curry – RM75, Deep-Sea Tiger Prawns, Pineapple.



Appetizing, sourish and creamy while the tiger prawns were so fresh and tender.



French Onion Soup - RM30, Caramelized Onion in Beef Stock, Gratinated Gruyere on Toast.



Two slices of baguette baked with cheese and herbs were dipped inside the French onion soup which contained caramelized onions. The beef stock was thick and delicious. This is a comfort food for many.



Homemade Gravlax – RM40, Marinated in Dill Mustard Dressing



The taste of the salmon was quite similar to smoked salmon while the mustard dressing really spiced up this dish.



Blackened Top Hats – RM15, Pastry shell, Jicama, Carrot, Cuttlefish, Shredded Egg, Salmon Roe.



Similar to Kuih Pai Tee, the only difference was the pastry shell was in black. This dish was packed with vegetables and topped with juicy salmon roe that burst in your mouth when taken.



Otak-otak – RM30, Local Mackerel, [Coconut Cream](#), Turmeric, Kaffir Lime.



The classic Nyonya dish where the fish was cooked with coconut milk, turmeric and egg. This is another classic and comfort food for many Nyonya dish lovers.



Apom Bongwka – RM28, one of the Nyonya desserts where the dough was cooked using some natural coloring from butterfly pea flower. It was served along with a bowl of dip that was made with coconut cream, banana slices and [gula melaka](#). It had a sweet and creamy sensation.



Sago Gula Melaka – RM28, another Nyonya style dessert where the sago was cooked with the coloring of butterfly pea flowers. The sago was based in a layer of savory coconut cream and a hint of gula melaka. This is one of my favorite desserts here.



Besides the delicious Nyonya desserts, there is an array of sweet delicacies to satisfy your sweet palate. This will be the perfect ending of your meal at Java Tree.



Overall, Java Tree is an [elegant](#) and relaxing place for some assortment of Straits Nyonya and classic European dishes. This is the place for you to enjoy your meal in a peaceful and calming ambience.

Editor's Review (5 Stars Rank):

Taste	★★★★★
Price (more stars, more reasonable)	★★★★☆
Food Presentation	★★★★★
Service	★★★★★
Overall	★★★★★

Quick Facts:

Family Friendly	✓
Parking	✓
Pork Free	✓
Alcohol	✓
Credit Card	✓
Reservation	✓
Private Room (Private Area)	✓
WIFI Available	✓

Operation hours: 6:30pm – 11:00pm (7 days a week)

Contact: 604-222 2000 [ext](#) 3177

Address: Eastern & [Oriental](#) Hotel, 10, Lebuhr Farquhar, 10200 Penang

GPS: 5° 42' 33.46" N, 100° 33' 58.91" E

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