



Java Tree at Eastern & Oriental Hotel (E&O), Penang

CK Lam February 19, 2020 George Town, Penang

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Looking for something unique in your next culinary adventure? Add to that a touch of colonial heritage ambiance and architecture, and you've arrived at Java Tree at Eastern & Oriental Hotel, Penang.

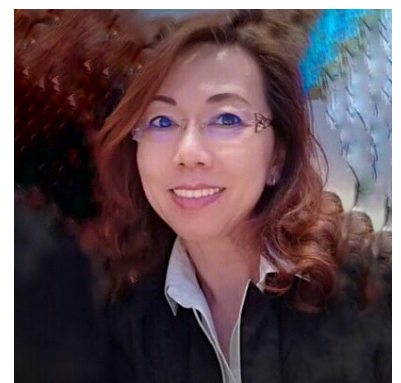
Occupying the ground floor of the Heritage Wing, Java Tree is the dining restaurant charming epicureans with not only its classic European cuisines but also an assortment of Straits Nyonya delights – all complemented by a selection of fine wines and beverages.



Relish the flavors of their European menu which strikes a balance between classic appetizers and mains. The dishes presented here are the Homemade Gravlax, Waldorf

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Armed with a camera and a huge appetite, this writer and columnist has been combing for the best gastronomical delights besides promoting Penang cuisines, culture and heritage since 2007. The articles are read both in print and online.

Salad, French Onion Soup, Salted Cod Fillet, Beef Wellington, as well as the Beef Bourguignon.

The Waldorf Salad is a healthy appetizer that strikes a balance between the sweet and sour notes of fruits (apple & grapes) with the added texture of nuts.



Waldorf Salad RM25



Homemade Gravlax RM40

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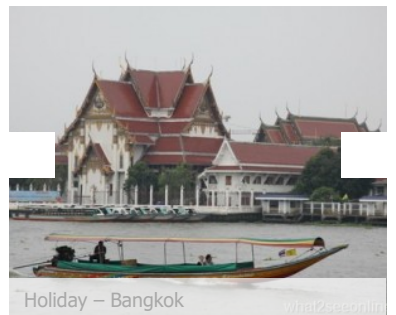
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French Onion Soup RM30

On the other hand, the Salted Cod Fillet poached in milk is served with Hollandaise sauce, poached egg, baby spinach, and whole-grain mustard mash.



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Salted Cod Fillet RM125

The Beef Wellington offers a premium cut of beef tenderloin wrapped in puff pastry and served with baby vegetables and neutral jus while the Beef Bourguignon has a recipe showcasing tenderness of slow-braised beef in red wine.



Beef Wellington RM85



Beef Bourguignon RM85



After pleasing your palate with the savory dishes, treat yourself to a variety of time-honoured classic desserts – cakes and miniature desserts created-in-house by executive pastry chef Nazeri Ismail and his team. Java Tree offers an exceptional dining experience with the desserts served from the dessert trolley. This pleasant surprise definitely makes for a special end to the meal.



Desserts served from the dessert trolley



Likewise, broaden your palate at Java Tree with its Straits Nyonya menu. Guests can take the opportunity to experience the Straits Nyonya culture by sampling Malacca history on a plate.

Consulted by Malaccan, Sharon Ann De Souza, the menu is updated with a selection of Straits Nyonya dishes prepared with fresh herbs and spices. A meal may begin with appetizers of Blackened Top Hats (pastry casings with jicama, carrot, cuttlefish, shredded egg, and salmon roe), and Otak-Otak (local mackerel fish paste with coconut cream, turmeric, and kaffir lime). Onward, savory main dishes are served accompanied by rice and condiments like Cincalok (fermented small shrimps) and Achar (pickled vegetables).



Appetizer – Blackened Top Hats RM15
pastry shell, jicama, carrot, cuttlefish, shredded egg, salmon roe



Appetizer – Otak Otak RM30
local mackerel, coconut cream, tumeric, kaffir lime



From the savory dishes, move on to the Straits Nyonya sweetened delights. There are just two – one is the Sago Gula Melaka (sago pearls with coconut cream and palm treacle) and the other the Apom Bongwka (mini rice pancakes) accompanied by pengat pisang (warm coconut and banana sauce).



Apom Bongwka RM28 & Sago Gula Melaka RM28

The taste of the Straits Nyonya dishes is actually more full-bodied and intense as compared to the delicate Penang-style Nyonya fare. Its flavors are indeed a rare experience to Penangites and its visitors.



Chef de cuisine Shamsul Farez oversees the menus at Java Tree

Elegant decor, sparkling chandeliers, beautiful fresh flowers, high-quality dining ware and elegant cutlery (Eternum Signature range) allude to Java Tree's inviting ambiance. Popular with in-house guests and expatriates, this semi-formal dining restaurant is a dinner spot from 6.30pm till 11pm. The dress code is smart casual and guests are discouraged from wearing shorts, singlets, flip flops and gentlemen's sandals.



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