

PRIVACY POLICY



JAVA TREE @ EASTERN & ORIENTAL HOTEL, PENANG

[June 22, 2020](#) | [Choi Yen](#) | [Leave a comment](#)

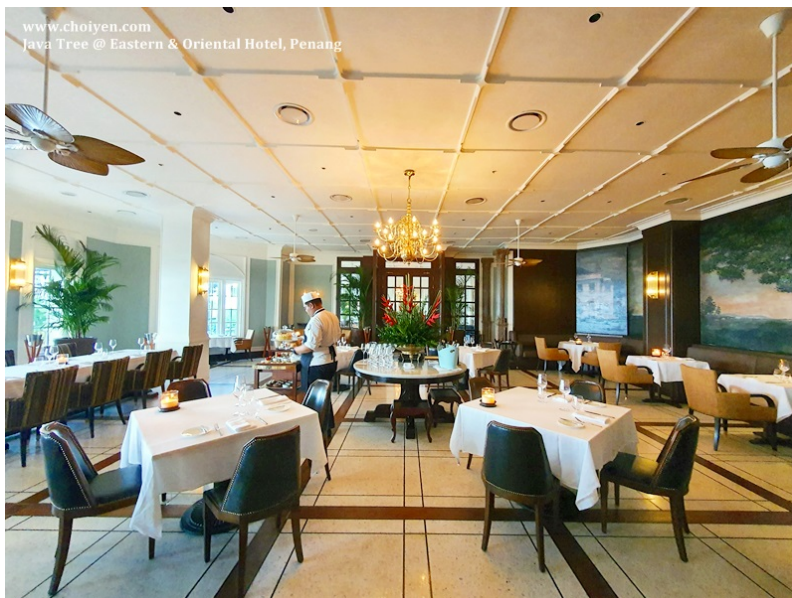
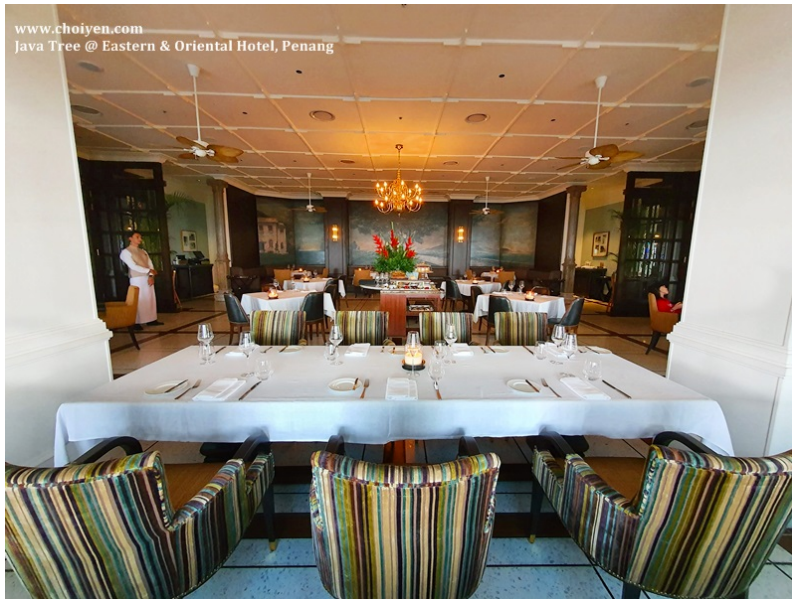
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Named after the iconic Java Tree that has stood majestically on the lawn between the Heritage Wing and Victory Annexe, Java Tree is a semi-formal dining which offers a good selection of Straits Nyonya and classic European cuisines, complemented by fine wines and beverages.



The huge painting of the E&O beloved Java Tree adorning one of the wall in the restaurant. The tree was planted long before the hotel was

built and it is the oldest and largest of it's kind in Penang.





Tables with pristine white table cloth and simple cushioned chairs, the white themed restaurant was charming and beautifully elegant. The ambience was simple but soothing, exuded a pleasing sense of tranquility, perfect for a cozy, quite dinner date. Service was top notch, with amiable staffs who were always at our service.



I literally screamed (in my heart :P) when I saw this glamorous dessert trolley filled with decadent array of desserts.







Seductively alluring cakes, pies, tarts and chocolate balls, so irresistible.



Complimentary bread and Mantou served with mango chutney and butter.

Whether you are a worshipper of local Nyonya cuisine or an enthusiast for Western European dishes, there's a temptation for you at Java Tree. The menu showcased some of the carefully selected dishes for ala carte order as well as set menu namely **Nyonya Signature Set (RM135.00/set)**, featuring a few appetizers, main dishes and a dessert course.



Appetizers Platter – featuring Blackened Top Hats, Lobak & Otak Otak



Blackened Top Hats

Little crispy charcoal pastry shells filled with cooked jicama, carrot, cuttlefish shredded egg and salmon roe, with a smudge of chili. The multitude of textures and flavours from the ingredients made this a perfect palate opener for more food to come.



Lobak

Being a big fan of Lobak, Java Tree's version was just average to me.
Made from chicken, shrimp, carrot, yam, shredded egg and salmon roe.



Otak Otak

Laden with spices, the mackerel fish custard has a good hint of creamy and robust note.



The soup and main course were presented in an exquisite ceramic 3-tier tiffin carrier.

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Java Tree @ Eastern & Oriental Hotel, Penang



Pickles



Itik Tim

It was a sour and piquant soup filled with duck, pickled mustard green and tomato. Itik Tim is a bowl of comfort during Nyonya festive season and household gatherings.



Terung Tempura



Eggplant cooked with onions for sweetness, soy sauce for savory, calamansi lime for sourness and hints of heat from chili, a dish that is easy to enjoy.



Oxtail Gulai

Redolent of spices, the curry was not overly creamy but sufficient for flooding one's rice. The meaty oxtail chunks and potatoes were cooked till tender, and they tasted so good after absorbing the flavours of the curry.



Pineapple Prawn Curry

This one was quite a mean version with its richness, thickness and creaminess. Redolent of lots of coconut milk and heavy dosage of spices, the pineapple added a natural fresh fruity note to the curry. The deep sea tiger prawns were large, fresh and juicy, cooked beautifully in the thick savory and lightly tangy curry.



Sago Gula Melaka

Tiny pearls of Sago shaped into flower shape, infused with beautiful natural blue hue from the butterfly pea flower, drenched in creamy coconut milk and gula Melaka is one of the desserts that I can never get enough off.

Other the Nyonya set, we also tried dishes from the European collection upon recommendation from the waiter.



Grilled Asparagus (RM30.00)



The fat asparagus still retained its juiciness after being grilled, nicely infused with pleasant smoky flavour. The combination of perfectly done poached egg, earthy note of the truffle, and the lemony of the Hollandaise sauce provided a burst of flavours to the dish.



Salted Cod Fillet (RM125.00)



Salted Cod Fillet was poached in milk rendered a lovely soft texture, lay on on bed of whole grain mustard mash and crowned with done to perfection poached egg and dressed with Hollandaise sauce. Everything seemed to achieve the targeted expectation but the the

combination of the potato mash, poached egg and Hollandaise sauce was a tad too rich for my palate. The baby spinach did contribute refreshing note to the dish nonetheless.



How can I left Java Tree without trying the dessert from the dessert trolley! I really wish I can have bigger stomach to try all the cakes and pastries on the trolley but we were so full after all the food. =.=”

Verdict: It’s definitely a lovely evening with great food which scored up to my expectation, impeccable service and enjoyable ambiance. Java Tree might not a regular casual eating place but it is certainly one of the places you should consider when comes to special occasions.

Java Tree

Lobby level, Heritage Wing (Entrance in [Palm Court](#))

Eastern & Oriental Hotel

10, Lebuhraya Farquhar, George Town, 10200 George Town, Pulau Pinang.

Tel: +604-222 2000

Operating Hours 6.30pm – 11:00pm (daily)

Dress Code: Smart casual. Guests are discouraged from wearing shorts, singlets, flip flops and gentlemen’s sandals

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