

SPECIALLY CRAFTED GRILL SELECTION

SHARING DISHES

Composed Salad:

- *Roasted Pumpkin Salad with Cranberries, Walnuts & Italian Dressing*
- *Grilled Watermelon Salad with Feta Cheese & Orange Candy*

Freshly Toasted Ciabatta Bread:

Served with Extra Virgin Olive Oil & Balsamic Vinegar

Pasta Dishes:

- *Your choice of pasta - penne or macaroni*
- *Your choice of sauce - pesto or pomodoro*

THE MEAT

Australian Beef Tenderloin - Marinated with Salt, Black Pepper crust & Rosemary

Lamb Chops - Marinated with Char Siew, Scallion, Ginger, Garlic & Mustard

Malaysian Satay - Beef & Chicken Satay Served with Peanut Sauce

THE SEA

Fish Skewers - Marinated with Lemongrass

Sustainable Tiger Prawn - Marinated with Garlic, Chopped Red Chilli & Coriander

Baby Abalone - Marinated with Garlic & Ginger

THE FARM

Jacket Idaho Potato - Sour Cream & Spring Onions

Cameron Highland Sweet Corn

Balik Pulau Pumpkin "Anson Farm"

SWEET TIME

Chef "Aaron" Signature Chocolate Mousse & Vanilla Ice Cream

Price: RM270.00 / Per Person

Minimum Order 4 Pax

All prices above are inclusive of Sales & Service Tax (SST) 6%

We reserve the right to change our menu dishes without notice subject to ingredient availability, seasonal and or due to operational factors.

EXPERIENCE THE "CUCINA"

OUR STORY

"CUCINA" is known for "Kitchen Story". Eythrope's "Kitchen" curated menu likely offers a delightful array of dishes. Pairing these delights with panoramic views of lush landscapes and distant horizons overlooking Georgetown, Penang.

FOUR COURSE SET MENU

Insalata:

Caesar - Buttermilk Dressing, Parmigiano Reggiano Cheese, Sous Vide Egg, Cashew Nuts & Croutons

Zuppa:

Zuppa di Pomodoro - Heirloom, Roma, Cherry Tomato, Carrot, Red Pepper Flakes, Basil Oil

Secondi:

Scaloppine di Pollo | Barramundi alla Griglia - Chicken Escalope & Grilled Barramundi, Roasted Baby Potatoes with Rustic Mustard Cream

Dolce:

Panna Cotta - Mango Compote, Fig Brulé

Price: RM138.00 / Per Person

Minimum Order 2 Pax

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EYTHROPE HORIZON HAWKER

THE “CHAR KOAY TEOW”

Cook to order on Famous Penang All Time Favourite!

Flat Rice Noodles, Sea Shrimp, Bean Sprouts, Chives, Cockless Chinese Chicken Sausage, Duck Egg with Home made Soy Sauce

AUNTY MAYBLE PO PIAH & PIE TEE

A self wrapped po piah with Penang Farm ingredients to choose from including selection of seafood

Ingredients:

- *Sweet Turnip Stew “Bang Kuang Char”*
- *House made Po Piah Skin by Aunty “Mayble”*
- *Plum Sauce, Hoi Sin sauce & Chilli Sauce*
- *Fried Shallots, Fried Garlic & Dry Flat Fish*
- *Scrambled Eggs, Crispy Beancurd & Bean Sprouts*
- *Crab Meat, Baby Shrimp, Lettuce & French Beans*

MEMORIES

Crushed Peanut Sugar Candy “Khong Thng” Wrapped in Po Piah Skin

DESSERT

Panna Cotta:

- *Cendol Panna Cotta*
- *Coconut Panna Cotta, Pandan Jelly, Gula Melaka Crumble*

Price: RM148.00 / Per Person

Minimum Order 2 Pax

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LOK LOK WITH A VIEW

OUR STORY

Lok Lok has its roots in communal dining, where friends and family gather around a hot pot to cook and share food. This tradition evolved into street food, making it accessible and popular among locals and tourist alike. This concept is simple yet engaging: various skewered items such as meats, seafood, vegetables, and tofu are displayed for diners to choose from. Once selected, the skewers are cooked in the communal pot, creating a fun and interactive dining experience.

SOUP BASE

Soup Options:

- *Chicken Broth*
- *Curry Broth*

PENANG STYLE STREET STEAMBOAT

Meat Skewers:

- *Prawn, Fish Ball, Crab Stick, Cheese Tofu, Cockles, Prawn Dumpling, Siew Mai, Beef Ball, Chicken Sausage, Baby Octopus, Baby Abalone & Hotate*

Vegetable Skewers:

- *Broccoli, Lady Finger, Nai Pak, Button Mushroom, Young Corn*

Sauce:

- *Sweet Sauce, Spicy Shrimp Sauce, Cincalok Sauce*

Noodle:

- *Glass Noodles & Maggie Noodle*

DESSERT

Traditional Herbal Dessert - Golden Longan Broth, Lily Bud, Gingko Nuts, White Fungus, Red Dates & Sago

Price: RM160.00 (No Beef) - RM190.00 (Beef) / Per Person

Minimum Order 2 Pax

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FROM MUM'S KITCHEN

OUR STORY

Every dish is a heartfelt tribute to the timeless recipes and cherished memories passed down through generations. This is more than just a kitchen it's a sanctuary of love, warmth and tradition.

STARTER

"Cincalok" - Cincalok Marinated Chicken, Shallot, Young Mango, Salad

SOUP

Herbal Chicken Soup - Rich Chicken Broth, Cage Free Chicken, Wolfberries, Dates, Mushroom, Dried Scallop & Chinese Herbs

DUCK

Roasted Anelica Duck - Served with Kyuri, Scallion, Manta and Hoi Sin Sauce

FISH

Barramundi - Steamed Barramundi with Crispy Radish, Garlic with Superior Soya Sauce

CHICKEN

Spicy Bean Chicken - Wok Fried Chicken with Spicy Bean Sauce & Pepper

RICE

Steam Lotus Leaf Rice - Steamed Glutinous Rice with Smoked Duck, Dried Seafood, Black Mushroom, Wrapped with Lotus Leaf

DESSERT

Double Boiled Peach Gum - Red Dates, Sea Coconut, Snow Fungus & Forest Honey with Osmanthus

Price: RM180.00 / Per Person

Minimum Order 2 Pax

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