



*When I was a child growing up in Malacca and Singapore, I looked forward to my aunts' and grandaunt's cooking with excited anticipation.*

*At 16, I begged them to teach me how to cook the dishes of my Peranakan heritage and that is how my culinary journey began. Later on, I embarked on a career as a food critic and met some of the top chefs in the world who would welcome me into their kitchens.*

*Welcome to My Kitchen where every day is a celebration and where food is all about love, sharing, family and friends.*

*Vidit Ban*

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## PICKLES

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**NYONYA ARCHAR . 6**

MIXED VEGETABLE PICKLE IN A SOUR,  
SWEET AND HOT SPICE SAUCE

**ATCHARA <sup>(V)</sup> . 4**

GREEN PAPAYA PICKLE WITH RAISINS, CARROTS  
AND JULIENNED GINGER

**SAMBAL TIMUN NANAS <sup>(V)</sup> . 4**

PINEAPPLE AND CUCUMBER WITH CHILLIES,  
ONIONS AND LIGHTLY SWEET RICE VINEGAR

**SAYOR KUAKCHYE <sup>(V)</sup> . 4**

PIQUANT MUSTARD GREEN AND  
GINGER PICKLE

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## SOUP

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**PONG TAUHU SOUP . 11**

PRAWN, PORK AND BEAN CURD DUMPLINGS IN A NYONYA HOME MADE  
PRAWN BISQUE WITH JULIENNED BAMBOO SHOOT

**SIO BAK KIAM CHYE . 9**

ROASTED PORK, SALTED MUSTARD GREENS, DRIED CHILLI, WITH FRESH MUSTARD  
GREENS IN A NUTMEG PERFUMED BROTH

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## SALADS

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**GADO GADO . 18**

TEMPEH, FRIED BEAN CURD, HARD-BOILED EGGS, POTATOES, LONG BEANS, CABBAGE, CUCUMBER  
AND LONTONG RICE TOPPED WITH A MILDLY SPICY CREAMY PEANUT SAUCE AND PRAWN CRACKERS

**TAU HU GORENG <sup>(V)</sup> . 9**

FRIED BEAN CURD ON A BED OF JULIENNED CUCUMBER AND FRESH BEANSPOUTS TOPPED WITH  
VIOLET'S SIGNATURE SWEET AND TANGY PEANUT SAUCE

**SAMBAL KIM CHIAM UDANG . 15**

LILY BUDS TOSSED IN A PIQUANT SWEET AND SPICY DRESSING TOPPED WITH PRAWNS AND STAR FRUIT

(V) — VEGETARIAN (\* ) — VEGETARIAN OPTION AVAILABLE

*Makan Kechil, the Small Eats of the Singapore kitchen always formed the backdrop of my family's mahjong and cheki sessions on lazy afternoons where the women would gather to gossip and snack on these tasty morsels while still engrossed in the game.*

..... **STARTERS** .....

**NGOH HIANG . 15**

DEEP FRIED FRESH PRAWN, CRAB MEAT, PORK AND WATER CHESTNUT ROLLS SEASONED WITH 5 SPICE POWDER WRAPPED IN BEANCURD SKIN

**KUAY PIE TEE . 17**

JULIENNED BAMBOO SHOOT AND TURNIP POACHED IN A PRAWN BISQUE SERVED IN A DEEP FRIED "TOP HAT" CUP TOPPED WITH PRAWN, CHILLI SAUCE AND A SWEET FRUIT SAUCE

**CORONATION CHICKEN IN WANTAN LEAF CUP . 9**

A DISH TO CELEBRATE OUR COLONIAL HERITAGE. DICED CHICKEN IN A CREAMY CURRY SAUCE WITH GOLDEN RAISIN CHUTNEY SERVED IN WANTAN LEAF CUP

**TURMERIC CHICKEN WINGS . 13**

DEEP FRIED TURMERIC AND LEMONGRASS CHICKEN WINGS SERVED WITH A SPICY CHINCHALOK SAMBAL

(V) — VEGETARIAN (\* ) — VEGETARIAN OPTION AVAILABLE

..... **MEAT** .....

**BUAH KELUAK AYAM . 23**

CLASSIC NYONYA SPICY AND TANGY CHICKEN STEW AND BUAH KELUAK NUT INFUSED WITH FRESH ROOT SPICES OF LENGKUAS AND TURMERIC

**REBUNG MASAK LEMAK . 19**

CHICKEN STEWED IN A MELANGE OF SPICES IN A COCONUT GRAVY WITH BAMBOO SHOOT

**CURRY CHICKEN . 16**

CHICKEN AND POTATOES STEWED IN NYONYA CURRY POWDER, CURRY LEAVES AND COCONUT CREAM

**BABI PONG TAY . 18**

BELLY OF PORK SLOW-BRAISED WITH DRIED MUSHROOMS AND BAMBOO SHOOTS FLAVOURED WITH YELLOW-BEAN PASTE, CINNAMON AND CLOVES

**BABI ASSAM . 18**

SPICY AND SOUR TAMARIND PORK STEW WITH WHOLE RED AND GREEN CHILLIES

**BEEF RENDANG . 23**

TENDER BEEF SHIN BRAISED IN A MELANGE OF SPICES FLAVOURED WITH KAFFIR AND BAY LEAVES IN A CREAMY COCONUT CREAM SAUCE

**AUNTY NANNY'S DAGING CHABEK  
BEEF CHEEK . 36**

AUNTY NANNY'S SLOW BRAISED BEEF CHEEK IN A RICH SPICY TAMARIND GULA MELAKA GRAVY AND COCONUT

..... **SEAFOOD** .....

**SAMBAL UDANG . 27**

FRIED PRAWNS TOPPED WITH A SPICY, MILDLY SWEET AND TANGY TAMARIND SAMBAL SAUCE

**UDANG GORENG CHILLI . 32**

ANGKA PRAWNS TOSSED IN A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

**IKAN GORENG CHILLI . 19**

FRIED RED SNAPPER TOPPED WITH A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

**FISH TEMPRA . 22**

FRIED FILLET OF BABY SEA BASS TOPPED WITH A SWEET, SOUR AND MILDLY HOT SAUCE OF CHILLIES, ONIONS, SWEET SOYA SAUCE AND LIMAU KESTURI

**GARAM ASSAM FISH . 23**

SPANISH MACKEREL FILLETS IN A SPICY AND SOUR GRAVY WITH PINEAPPLE SLICES AND LADIES FINGERS TOPPED WITH JULIENNE PINK GINGER FLOWER

**COD IN CREAMY**

**LAKSA SAUCE . 39**

BAKED COD IN A DELECTABLE CREAMY LAKSA SAUCE DRIZZLED WITH CORIANDER PESTO

... **VEGETABLES** ...

**SAMBAL BENDI . 10**

LADY'S FINGERS IN A SPICY AND TANGY DRIED PRAWN FLOSS PASTE

**SAMBAL EGGPLANT (\*) . 12**

WEDGES OF FRIED EGGPLANT TOPPED WITH A SPICY AND SOUR SAMBAL SAUCE

**CHAP CHYE . 15**

CLASSIC NYONYA FESTIVE DISH OF MIXED VEGETABLES AND BEAN CURD SKIN BRAISED IN A RICH PRAWN BISQUE

**SAYOR LODEH (V) . 13**

MIXED VEGETABLES AND TEMPEH IN A MILDLY SPICED FRAGRANT COCONUT GRAVY

**MEATLESS MEATBALLS**

**RENDANG (V) . 15**

WALNUT AND CHEESE DUMPLINGS BRAISED IN SPICES FLAVOURED WITH KAFFIR AND BAY LEAVES IN A CREAMY COCONUT CREAM SAUCE

**SAMBAL PETAI WITH PRAWNS . 18**

STINKY GREEN BEAN FRIED IN A SPICY DRIED PRAWN SAMBAL SAUCE WITH PRAWNS

... **RICE & NOODLES** ...

**DRY LAKSA . 22**

FRESH RICE NOODLE TOSSED IN VIOLET'S LAKSA GRAVY TOPPED WITH PRAWNS, TAU POK AND BEAN SPROUTS

**DRY MEE SIAM . 21**

FRESH RICE NOODLES FRIED WITH MEE SIAM CHILLI SAMBAL TOPPED WITH PRAWNS, JULIENNED BEAN CURD AND CHINESE CHIVES

**BUAH KELUAK NOODLE . 24**

THE DELECTABLE BLACK DIAMOND OF THE NYONYA KITCHEN INFUSED WITH SPICES, MINCED PRAWNS, CHILLI PADI AND COCONUT MILK TOSSED WITH SPAGHETTI NOODLE



**ROTI JALA . 7**

TRADITIONAL NYONYA LACE PANCAKE

**NASI KUNNING . 3.50**

GLUTINOUS AND JASMINE RICE INFUSED WITH TURMERIC STEAMED WITH COCONUT MILK

**JASMINE RICE . 1**

*One of my happiest teenage memories is that of learning to make exquisite  
Nyonya kuehs from my Grand Aunt Nanny.*

*She insisted that I had to get them all perfectly formed of the same shape and size.  
I would burn the midnight oil to earn her praise for these  
tiny morsels of Cuci Mulut – sweet endings to a delicious meal.*

## DESSERTS

### **KESTURI LEMON PIE WITH PAPAYA AND LIMAU KESTURI COMPOTE . 13**

A CITRUS CURD ON A BUTTERY SHORTCRUST BASE TOPPED WITH A PAPAYA AND LIMAU KESTURI  
COMPOTE SERVED WITH CLOTTED CREAM

### **BUBUR CHA CHA PANNACOTTA . 10**

COCONUT PANNACOTTA TOPPED WITH SWEET POTATO, YAM, AGAR AGAR AND GULA MELAKA SYRUP

### **PULOT HITAM . 12**

BLACK GLUTINOUS RICE STEWED WITH GULA MELAKA AND COCONUT MILK TOPPED WITH COCONUT  
ICE CREAM

### **MINI KUEH SARLAT . 10**

STEAMED PANDAN CUSTARD LAYERED ON GLUTINOUS RICE

### **SUGEE CAKE . 12**

TRADITIONAL RICH AND MOIST EURASIAN CAKE OF SEMOLINA AND GROUND ALMONDS INFUSED  
WITH BRANDY

### **GULA MELAKA CAKE . 13**

GULA MELAKA SOFT CENTRE POUND CAKE TOPPED WITH CHOPPED CASHEWS



MAY YOUR RICE BOWL  
ALWAYS BE FULL.

— *v.o*



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