



# NATIONAL KITCHEN



*by*

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SINGAPORE



*As a child I looked forward with excited anticipation to the delectable feasts cooked by my Peranakan aunts and grandaunts. At 16, in 1965, I begged them to teach me how to cook the dishes of my Peranakan heritage and that is how my culinary journey in the kitchen began. My obsession with the national past-time of eating out began much earlier when my father would take me out all over Singapore for breakfast, lunch, tea, dinner and supper.*

*Later on, as a food critic, I met some of Singapore's Culinary Treasures, from local chefs, to hawkers to home cooks, who welcomed me into their kitchens. My culinary heart has always belonged to Singapore and I share this love with you.*

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

*Vishal Pan*

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## PICKLES

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### **PINEAPPLE PATCHEREE . 4**

PINEAPPLES, RAISINS, CHILLIES AND YOGHURT IN A SWEET SOUR SPICED GRAVY OF TURMERIC, GINGER, GARLIC AND SHALLOTS INFUSED WITH THE PERFUME OF CURRY LEAVES

### **NYONYA ARCHAR . 6**

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

## SOUP

### **KIAM CHYE ARK THNG . 10**

TRADITIONAL HEARTY FAMILY SOUP OF DUCK AND SALTED MUSTARD GREENS WITH A HINT OF SPICY CHILLIES

### **PONG TAUHU SOUP . 11**

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

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## SALADS

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### **ROJAK . 7**

GUAVA, SOUR MANGOES, ROSE APPLES, PINEAPPLE, CUCUMBERS, JULIENNE OF PINK GINGER FLOWERS, JELLYFISH AND CRISPY CRULLERS TOSSED IN A SWEET, SOUR AND MILDLY SPICY SAUCE

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

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

### **SAMBAL KIMCHIAM UDANG . 15**

LILY BUDS TOSSED IN A SWEET AND SPICY DRESSING TOPPED WITH PRAWNS AND STARFRUIT

### **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

(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 PRAWN, CRAB AND CHICKEN WITH WATER CHESTNUT SEASONED WITH FIVE SPICE POWDER WRAPPED IN BEAN CURD 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

### **SATAY . 15**

GRILLED CHICKEN MARINATED IN SPICES AND SERVED WITH A SPICY PEANUT SAUCE TOPPED WITH GRATED PINEAPPLE, STEAMED RICE CAKE, CUCUMBER AND RED ONION

### **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

### **IDLY SERVED WITH COCONUT & TOMATO CHUTNEY <sup>(V)</sup> . 7**

SOUTHERN INDIAN FERMENTED STEAMED RICE CAKE SERVED WITH FRESH COCONUT AND TOMATO CHUTNEY

(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

**CHICKEN AND PRAWN  
BOSTADOR . 15**

A DISH FROM OUR EURASIAN HERITAGE. MINCED CHICKEN AND PRAWNS IN A FRAGRANT SPICY SAUCE WITH GREEN CHILLI PADI TOPPED WITH GREEN CHILLI

**BEEF RENDANG . 23**

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

**DAGING CHABEK  
BEEF CHEEK . 36**

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

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

**CHILLI CRAB . MARKET PRICE**

OFTEN KNOWN AS THE NATIONAL DISH OF SINGAPORE- FRESH CRABS IN A SWEET AND SPICY GARLIC CHILLI SAUCE STREAKED WITH EGGS

**BUTTER PRAWN . 32**

FRIED ANGKA PRAWNS TOSSED IN BUTTER FLOSS AND CRISPY CURRY LEAVES

**UDANG GORENG CHILLI . 32**

ANGKA PRAWNS TOSSED IN A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

**FISH HEAD CURRY . 42**

RED SNAPPER FISH HEAD STEWED IN AN AROMATIC CURRY OF CUMIN, FENNEL, CHILIES, TURMERIC AND ONIONS WITH TOMATOES, BABY EGGPLANTS AND OKRA

**COD IN CREAMY  
LAKSA SAUCE . 39**

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

**IKAN GORENG CHILLI . 19**

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

**GARAM ASSAM FISH . 23**

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

MEAT FROM HALAL CERTIFIED SUPPLIERS

... **VEGETABLES** ...

**CHAP CHYE . 15**

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

**JU HEE CHAR . 13**

JULIENNE OF JICAMA, CARROTS, CABBAGE AND MUSHROOMS STEWED IN CUTTLEFISH BROTH TOPPED WITH DEEP FRIED CUTTLEFISH

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

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

**SAYUR LODEH (V) . 13**

MIXED VEGETABLES AND TEMPEH IN A MILDLY FRAGRANT SPICED COCONUT GRAVY

**SAMBAL PETAI WITH PRAWNS . 18**

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

**MEATLESS MEATBALLS**

**RENDANG (V) . 15**

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

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

**DRY LAKSA . 22**

FRESH RICE NOODLES 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, JULIENNE BEAN CURD AND CHINESE CHIVES

**HAINANESE CHICKEN RICE . 18**

THE SINGAPORE CLASSIC MADE WITH CHICKEN, FRAGRANT RICE INFUSED WITH RICH CHICKEN STOCK SERVED WITH CHILLI GARLIC SAUCE, GINGER JAM AND THICK DARK SOYA SAUCE

**HAKKA ABACUS BEADS . 18**

TRADITIONAL HANDMADE TARO DUMPLINGS TOSSED IN A MELANGE OF DRIED CUTTLE FISH, GROUND CHICKEN, DRIED SHRIMP, CHINESE MUSHROOMS, BEANCURD AND CHINESE CELERY

**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



**JASMINE RICE . 1**

**NASI LEMAK RICE . 2**

JASMINE RICE STEAMED WITH COCONUT MILK

**CHICKEN RICE RICE . 3**

**MANTOU . 5**

TRADITIONAL FRIED BUNS



*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.*

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**DESSERTS**  
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**ROTI JALA WITH GULA MELAKA AND BANANA SAUCE . 10**

TRADITIONAL NYONYA LACED PANCAKE SERVED WITH A GULA MELAKA AND  
BANANA COCONUT SAUCE

**KUEH BENG KAH . 10**

GRATED TAPIOCA CAKE TOPPED WITH GULA MELAKA SYRUP AND COCONUT MILK

**KUEH DAH DAH . 9**

GRATED COCONUT COOKED WITH GULA MELAKA WRAPPED IN PANDAN INFUSED CREPE

**PULOT HITAM WITH COCONUT ICE CREAM . 12**

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

**PINEAPPLE UPSIDE DOWN CAKE . 12**

LIGHT BUTTER SPONGE TOPPED WITH PINEAPPLE AND A BUTTERSCOTCH SAUCE



MAY YOUR RICE BOWL  
ALWAYS BE FULL.

— V.O