

# Violet Oon

SINGAPORE

## SINGAPORE HIGH TEA

\$56++ PER SET (FOR 2 PAX)

SERVED WITH YOUR CHOICE OF KOPI VO OR TEA THAT IS SPECIALLY HAND-BLENDED EACH SEASON FOR VIOLET OON FROM THE SINGAPORE TEA COMPANY

### SAVOURY

#### OTAK CROSTINI

A SPICED COCONUT CREAM FISH QUENELLE SERVED ON A BUTTERED CROSTINI

#### KUEH PIE TEE

JULIENNE OF BAMBOO SHOOT AND TURNIP POACHED IN A PRAWN BISQUE SERVED IN A DEEP FRIED "TOP HAT" CUP TOPPED WITH PRAWN

#### PULLED BEEF SAMBAL PAO

SLOW COOKED PULLED BEEF IN A SPICY AND MILDLY SWEET SAMBAL SERVED IN A STEAMED BUN

#### NASI KUNING SERUNDING

GLUTINOUS RICE INFUSED WITH TURMERIC TOPPED WITH SPICY FRIED COCONUT FLAKES

#### HAE BEE HIAM SANDWICH

SPICY DRIED SHRIMP FLOSS FINGER SANDWICH

#### BUAH KEULAK CROSTINI

THE DELECTABLE BLACK DIAMOND OF THE NYONYA KITCHEN INFUSED WITH A MÉLANGE OF SPICES, MINCED PRAWNS AND COCONUT MILK ON A BUTTERED CROSTINI

### SWEET

#### KUEH BENG KAH

FRESH TAPIOCA CAKE INFUSED WITH COCONUT CREAM AND SERVED WITH COCONUT MILK AND GULA MELAKA

#### ROTI JALA WITH GULA MELAKA AND BANANA SAUCE

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

#### KESTURI PIE

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

#### KUEH LAPIS LEGIT

A RICH LAYERED BUTTERY CAKE

#### KUEH LAPIS SAGO

PEARL TAPIOCA MULTI COLORED LAYERED STEAMED CAKE INFUSED WITH PANDAN

#### KUEH DAH DAH

GRATED COCONUT COOKED WITH GULA MELAKA WRAPPED IN PANDAN INFUSED CREPE

### DRY LAKSA

ADDITIONAL \$16++ (FOR 2 PAX)

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

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST