



MENU

We remember our childhood days where the familiarity of family cooking gives comfort to the soul. At Violet Oon Singapore, we bring you your favourite Singapore and Nyonya dishes redefined using the finest ingredients and spices enjoyed in an elegant and luxurious environment.

We hope you enjoy your experience with us where every day is a celebration and where food is all about love, sharing, family and friends.



A
GROUP MMM
Partnership

SMALL PLATES

Makan Kechil, the small eats of the Singapore kitchen, always formed the backdrop of 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.

NGOH HIANG . 14

DEEP FRIED BEANCURD SKIN ROLL WITH PRAWN, CRAB, CHICKEN AND WATER CHESTNUT SEASONED WITH FIVE SPICE POWDER

KUAY PIE TEE . 14

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

BUTTER COD . 18

TENDER CHUNKS OF FRIED COD ON A BED OF CANTONESE BUTTER SAUCE WITH A HINT OF CHILLI, TOPPED WITH EGG FLOSS AND CURRY LEAVES

CRISPY KUROBUTA PORK FINGERLINGS WITH GARLIC AND CURRY LEAVES . 18

JUICY KUROBUTA PORK MARINATED IN A DELICATELY SPICED BATTER AND DEEP FRIED TO A TENDER CRISP. SERVED WITH A SIDE OF VO CHILLI SAUCE

SHOESTRING FRIES WITH MAKASSAR AIOLI DIP (V) . 15

SHOESTRING FRIES SERVED WITH A CREAMY GARLIC AND CHILLI DIP

SALAD

MARMITE BABY SOTONG SALAD . 25

CRISPY BABY SQUID TOSSED IN A MARMITE SAUCE SERVED ON A BED OF MIXED GREENS, CUCUMBER AND CHERRY TOMATOES WITH HOUSE-MADE VINAIGRETTE

MANGO KERABU WITH IKAN BILIS . 10

FINE STRIPS OF SOUR GREEN MANGOES, FINELY SLICED ONIONS, TOMATOES, AND PINK GINGER FLOWERS TOSSED IN A SWEET AND SOUR PLUM AND CHILLI INFUSED SAUCE

TAUHU GORENG (V) . 9

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

(V) – VEGETARIAN OPTION PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

ROTI & SANDWICHES

ROTI VIOLET TUNA WALA-WALA . 15

CRISPY TUNA FLAKES SEASONED WITH SPICES, MUSTARD SEEDS AND CRISPY CURRY LEAF, SERVED ON A FLUFFY ROTI PRATA

OTAK TOAST . 16

SPICED COCONUT CREAM FISH QUENELLE SERVED ON TOAST
SERVED WITH A SIDE OF HOUSE SALAD

CLUB SANDWICH . 22

A POPULAR CLASSIC OF BACON, CHICKEN, CHEDDAR CHEESE AND BABY ROMAINE LETTUCE, TOPPED WITH TOMATO AND A FRIED EGG BETWEEN SLICES OF TOASTED BREAD. SERVED WITH A SIDE OF STEAK FRIES

NOODLES & RICE

BEEF HOR FUN . 26

SLICES OF 150 DAY GRAIN-FED BLACK ANGUS TENDERLOIN FLASH-FRIED CANTONESE STYLE WITH A BLACK BEAN SAUCE INFUSION ON SILKY WOK-FRIED FRESH RICE NOODLES, WITH A SIDE OF FRESH POACHED KAILAN

HAINANESE CHICKEN RICE . 21

A SINGAPORE CLASSIC OF POACHED CHICKEN AND FRAGRANT RICE INFUSED WITH RICH CHICKEN BROTH. SERVED WITH CHILLI GARLIC SAUCE, GINGER JAM AND THICK, DARK SOYA SAUCE

DRY LAKSA . 24

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

NASI GORENG NYONYA WITH CRISPY HAE BEE AND CHICKEN . 16

FRIED JASMINE RICE TOSSED WITH CHICKEN, HAE BEE, SAMBAL BELACAN AND FRESH CUCUMBER, SERVED WITH SAMBAL IKAN BILIS HIJAU

JASMINE RICE . 2

BROWN RICE . 3

CHICKEN RICE . 3

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❁ ————— **NYONYA POH PIAH PARTY** ————— ❁

Seldom found out of the home, the ritual of the poh piah party is a precious invitation often extended only to the most special of friends and family. Acquaint yourself with the social niceties of rolling your own fresh poh piah with our fold-it-yourself family special.

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NYONYA POH PIAH PARTY . 58

Fold-It-Yourself Family Poh Piah Party (6 pcs)

Starring a rich bamboo shoot and jicama stew braised in a house-made prawn bisque and Fujian bean paste, this set comprises 6 fresh poh piah skins and a feast of sauces and condiments to complete the essential poh piah party experience.

Includes Chinese sausage, steamed prawns, egg, cucumber, bean sprouts, coriander leaves, sweet fruit sauce, ground raw garlic, fresh chilli sauce, deep fried garlic, toasted peanuts, and dried sole fish.

NYONYA POH PIAH PARTY (V) . 56

Fold-It-Yourself Family Poh Piah Party (6 pcs)

Our vegetarian set comprises 6 fresh poh piah skins, a rich bamboo shoot and jicama stew braised with Fujian bean paste, and a spread of vegetarian-friendly sauces and condiments to complete the essential poh piah party experience.

Includes braised flower mushrooms, vegetarian duck, eggs, cucumber, bean sprouts, coriander leaves, sweet fruit sauce, ground raw garlic, fresh chilli sauce, deep fried garlic, crispy eggs, and toasted peanuts.

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PARTY ADD-ON

STEAMED BLUE SWIMMER CRAB MEAT . 22

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MAINS



HAINANESE PORK CHOP . 34

A STAPLE OF THE BRITISH HAINANESE KITCHEN. DEEP FRIED KUROBUTA PORK LOIN CRUSTED WITH A CREAM CRACKER BATTER, TOPPED WITH A HOUSE-MADE TOMATO REDUCTION. SERVED WITH STEAK CUT FRIES AND A SIDE OF PETIT POIS TOSSED WITH MINCED KALE

VO'S SHEPHERD'S PIE WITH HOUSE SALAD . 24

SLOW-BRAISED MINCED BEEF TOPPED WITH CREAMY MASHED POTATO AND BAKED TO CRISPY PERFECTION. MADE TO A TRADITIONAL ENGLISH RECIPE LONG FAVOURED BY SINGAPORE HOUSEHOLDS

CHICKEN CURRY WITH ROTI PRATA . 19

A FRAGRANT AND MILD, CREAMY CURRY OF CHICKEN AND POTATO SLOW-COOKED IN SPICED COCONUT MILK SERVED WITH A SIDE OF ROTI PRATA

LITTLE INDIA FISH CURRY WITH ROTI PRATA . 22

A FRAGRANT AND CREAMY CURRY WITH RED SNAPPER AND LADIES' FINGERS COOKED IN SPICED COCONUT MILK SERVED WITH A SIDE OF ROTI PRATA

LITTLE INDIA VEGETABLE CURRY WITH ROTI PRATA (V) . 17

A ROBUST VEGETABLE CURRY OF EGGPLANT, OKRA, TOMATOES, AND CABBAGE, INFUSED WITH TAMARIND JUICE AND CREAMY COCONUT MILK. TOPPED WITH FRESH CURRY LEAVES AND SERVED WITH A SIDE OF ROTI PRATA



FROM OUR NYONYA KITCHEN

BEEF RENDANG . 23

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

AYAM BUAH KELUAK . 23

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

BABI PONG TAY . 18

SLOW-BRAISED PORK BELLY WITH DRIED MUSHROOM AND BAMBOO SHOOT
FLAVOURED WITH BEAN PASTE, CINNAMON AND CLOVES

MEATLESS MEATBALL RENDANG (V) . 15

WALNUT AND CHEESE BALLS BRAISED IN A CREAMY COCONUT SAUCE
FLAVOURED WITH A MELANGE OF SPICES, KAFFIR AND BAY LEAVES

VEGETABLES

CHAP CHYE . 15

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

SAYUR LODEH (V) . 13

MIXED VEGETABLES AND TEMPEH IN A FRAGRANT AND MILDLY SPICY COCONUT GRAVY

SAYUR PAKU GULAI (V) . 16

FIDDLEHEAD FERNS LIGHTLY POACHED AND SERVED ON A BED OF
COCONUT-SPICED GULAI SAUCE



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CHAR-GRILLED

CHICKEN SATAY . 15

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

PORK SATAY . 16

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

IMPOSSIBLE SATAY . 17

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

AYAM PANGGANG KATONG —

1/4 CHICKEN . 16 | 1/2 CHICKEN . 25

PLUMP, JUICY, LIGHTLY SPICED CHICKEN BBQ WITH A BRUSH OF GULA MELAKA SYRUP.
SERVED WITH SOUR AND PIQUANT ATCHARA AND VO CHILLI SAUCE

GARAM ASSAM BARRAMUNDI WITH PINEAPPLE AND GINGER FLOWER . 32

GRILLED LOCAL FARMED BARRAMUNDI TOPPED WITH A PIQUANT COMPOTE OF DICED PINEAPPLE
PERFUMED WITH GINGER FLOWER JULIENNE AND LAKSA LEAF

UDANG GORENG CHILLI PANGGANG . 35

GRILLED TIGER PRAWNS TOPPED WITH A SPICY GORENG CHILLI SAMBAL

KUNYIT LEMAK SOTONG . 26

GRILLED SQUID ON A BED OF CREAMY TURMERIC-INFUSED SAUCE
PERFUMED WITH JULIENNE CORIANDER

VEGETABLES

BROCCOLINI BUAH KERAS (V) . 17

CHARGRILLED BROCCOLINI SERVED WITH A TANGY CANDLENUT COCONUT SAUCE AND PINE NUTS

EGGPLANT WITH SAMBAL (V) . 13

HALVED EGGPLANTS GRILLED AND TOPPED WITH GREEN SAMBAL HIJAU AND SPICY
GORENG CHILLI SAMBAL

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DESSERT

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GULA MELAKA TEA CAKE WITH COCONUT ICE CREAM . 15

GULA MELAKA TEA CAKE SERVED WITH COCONUT
ICE CREAM, TOPPED WITH TOASTED COCONUT
FLAKES AND GULA MELAKA SAUCE

SUGEE CAKE WITH CALAMANSI DRIZZLE AND ICE CREAM . 15

A TRADITIONAL EURASIAN CAKE OF SEMOLINA
AND GROUND ALMONDS TOPPED WITH A LIME
DRIZZLE AND SERVED WITH VANILLA ICE CREAM
ON THE SIDE

KUEH BENG KAH . 13

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

PANDAN GULA MELAKA CAKE . 13

A LIGHT AND AIRY SPONGE CAKE INFUSED
WITH FRESH PANDAN JUICE AND LAYERS OF
BUTTERCREAM FROSTING AND DESSICATED
COCONUT TOSSED IN A GULA MELAKA SYRUP

HORLICKS CAKE . 13

LAYERS OF HORLICKS INFUSED SPONGE CAKE WITH
VELVETY SMOOTH HORLICKS BUTTERCREAM AND
A CRUNCHY MALT CRUMBLE

PULOT HITAM WITH COCONUT ICE CREAM . 12

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

BUBUR CHA CHA PANNACOTTA . 12

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

ICE CREAM COUPES

**COCONUT ICE CREAM WITH HOUSE-MADE GULA MELAKA CRUMBLE,
TOASTED COCONUT AND GULA MELAKA SYRUP . 9**

VANILLA ICE CREAM WITH HOUSE-MADE MALT CRUMBLE . 8

**GULA MELAKA ICE CREAM TOPPED WITH
TOASTED CASHEW NUTS AND COCONUT SHAVINGS . 8**

**CHOCOLATE ICE CREAM TOPPED WITH
HOUSE-MADE CORNFLAKE CRUNCH . 8**



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