SINGAPORE HIGH TEA SET
$58 (serves 2)

SAVOURY

EGG SALAD TARTLET WITH PINEAPPLE PATCHAREE
Egg mayo with chives in a house-made cheese tartlet topped with pineapple patcharee

CORONATION CHICKEN ON CRISPY WONTON SKIN
Diced chicken in a mild creamy curry mayo with rasins on a crispy wonton leaf

CREAM CHEESE AND CUCUMBER OPENFACE SANDWICH
Dill-infused cream cheese on bread topped with cucumber

OTAK ON BELGIUM ENDIVE
A spiced coconut cream fish quenelle served on a Belgium Endive

KUAY PIE TEE
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

YAM CAKE
A traditional steamed yam cake called Wu Tao Gao. Topped with dried prawn, Chinese sausage, dried mushroom, minced pork, five spiced powder and fried shallot

CHILLI CRAB TARTLET WITH QUAIL EGG
Chilli crab in a house-made cheese tartlet topped with a quail egg

SWEET

FINANCIER
A traditional Eurasian rich moist cake of semolina and ground almonds. Rich, moist, and laced with brandy

KUEH KO SUI
A soft and chewy steamed cake made with pandan and coconut infused rice and tapioca flour, coated with freshly grated coconut

KUEH DAH DAH
Grated coconut cooked with gula melaka syrup and coconut milk, wrapped in a delicate pancake

BUBUR CHA CHA PANNA COTTA
Coconut pannacotta topped with sweet potato, yam, agar agar and gula melaka syrup

KUEH LAPIS
Multi-coloured, layered steamed cake with pearl tapioca infused with pandan

HOUSE-MADE SCONES SERVED WITH CLOTTED CREAM AND JAM
Two plain and two gula melaka scones served with clotted cream and jams

Upgrade to premium tea for an additional $8++

Prices subject to service charge and prevailing GST
**ISLAND**

$22

**ONE PLAIN AND ONE GULA MELAKA SCONE SERVED WITH CLOTTED CREAM AND JAM**

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**A SLICE OF CAKE OF YOUR CHOICE FROM OUR SIGNATURE CAKE SELECTION**

Our cakes are baked fresh. Kindly ask your server for today’s selection

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**SERVED WITH TEA OR COFFEE**

Upgrade to premium tea for an additional $8++

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**GARDEN**

$16

**A SLICE OF CAKE OF YOUR CHOICE FROM OUR SIGNATURE CAKE SELECTION**

Our cakes are baked fresh. Kindly ask your server for today’s selection

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**SERVED WITH TEA OR COFFEE**

Upgrade to premium tea for an additional $8++

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**PLATTERS**

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**SCONES . 12**

A selection of four house-made scones — two plain and two gula melaka, served with clotted cream and jams

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**FINANCIERS . 12**

A platter of sugee financiers, a traditional Eurasian cake of semolina and ground almonds laced with brandy. Features five financiers garnished with assorted toppings

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**OPEN-FACED SANDWICHES AND TARTLETS (8PCS) . 18**

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**CHILLI CRAB WITH QUAIL EGG TARTLET**

**SMOKED SALMON WITH CREAM CHEESE ON CROSTINI**

Chilli crab in a house-made cheese tartlet topped with a quail egg

Smoked salmon atop chive-infused cream cheese on bread

**CORIANDER, CUCUMBER AND CREAM CHEESE SANDWICH**

**EGG SALAD TARTLET WITH PINEAPPLE PATCHAREE**

Dill-infused cream cheese on bread topped with cucumber

Egg mayo with chives in a house-made cheese tartlet topped with pineapple patcharee

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Prices subject to service charge and prevailing GST
SAVOURY

**Mulligatawny Soup . 15**
A cornerstone of British Indian cuisine. A mild, creamy curry broth with chicken and rice infused with a myriad of spices and topped with deep fried shallots, spring onions and coriander leaves

**Mulligatawny Soup (V) . 15**
A cornerstone of classic British Indian cuisine. A curry broth with cauliflower and rice infused with a myriad of spices and topped with deep fried shallots, pan-fried ladies' fingers, spring onion and coriander

**Kuay Pie Tee . 17**
Juliened 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

**Ngoh Hiang . 17**
Deep fried beancurd skin roll with prawn, crab, chicken and water chestnut seasoned with five spice powder

**Oriental Chicken Salad . 24**
Fresh greens tossed in a tasty oriental vinaigrette topped with diced chicken, water chestnut, cilantro, cherry tomatoes, carrot, almonds and crispy wanton skin

**Oriental Tofu Salad (V) . 22**
Fresh greens tossed in a tasty oriental vinaigrette topped with tofu, water chestnut, cilantro, cherry tomatoes, carrot and crispy wanton skin

**Salmon with Kale Kerabu . 26**
Fresh baby kale, pineapple cubes, cherry tomatoes, sliced shallot and flame grilled salmon in a kerabu sauce of sambal belacan and coconut cream

**Shoestring Fries with Makassar Aioli Dip . 15**
Shoestring fries served with a creamy garlic and chilli dip

**Club Sandwich with Island Aioli Makassar Spread . 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

**Steak Sandwich . 28**
Chargrilled 150 day grain-fed Black Angus rib eye, sliced and topped with a spicy green chilli chutney on a bed of baby romaine lettuce and red onions served on sourdough toast and a side of steak fries

(V) – Vegetarian option

Prices subject to service charge and prevailing GST
SWEET

**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.

**Bubur Cha Cha Pannacotta . 12**
Coconut pannacotta topped with sweet potato, yam, agar agar and gula melaka syrup.

**Kueh Beng Kah . 13**
Fresh tapioca cake infused with coconut cream and served with coconut milk and gula melaka.

**Pineapple Upside Down Cake with Homemade Custard . 14.50**
Light butter sponge topped with pineapple and a butterscotch sauce.

**Kueh Dah Dah . 13**
Grated coconut cooked with gula melaka syrup and coconut milk, wrapped in a delicate pandan infused pancake.

*VO’s Cake Selection*
Our signature cakes are baked fresh. Kindly ask your server for today’s selection.

ICE CREAM

**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 Cornflakes Crunch . 8**

Prices subject to service charge and prevailing GST.
MAY YOUR RICE BOWL ALWAYS BE FULL.

— V.O
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