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 was 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 welcomed 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.
MAY YOUR RICE BOWL ALWAYS BE FULL.

— V.O
SOUP

**Mulligatawny Soup . 16**
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 shallot, spring onion 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 shallot, pan-fried ladies’ fingers, spring onion and coriander leaves

**Sweet Corn Soup . 16**
A comforting broth from Singapore’s classic Cantonese restaurant heritage in a rich chicken stock with sweet corn and finely diced chicken

STARTERS

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

**Kuay Pie Tee . 17**
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

**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

**Idly Served with Coconut and Tomato Chutney . 8**
South Indian fermented steamed rice cake served with fresh coconut and tomato chutney

**Turmeric Chicken Wings . 15**
Deep fried turmeric and lemongrass chicken wings served with a spicy chinchalok sambal

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

(V) – Vegetarian option    Prices subject to service charge and prevailing GST
SALADS

**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

**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

**Oriental Chicken Salad . 24**
Poached chicken, almonds, water chestnut and crispy lettuce in an oyster sauce and rice vinegar dressing, topped with crispy fried wanton strips and toasted sesame seeds

**Beauty Salad (V) . 24**
A salad inspired by ingredients that are traditionally associated with health and beauty in our Chinese culture. Lotus root slices, wolfberries, roasted almonds, and golden raisins tossed with tarragon dressing and topped with orange segments on a bed of baby spinach

**Oriental Tofu Salad (V) . 22**
Pan fried tofu, almonds, water chestnuts and crispy lettuce in a vegetarian oyster sauce and rice vinegar dressing, topped with crispy fried wanton strips and toasted sesame seeds

SANDWICHES

**Club Sandwich with Island Spread and Steak Fries . 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
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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

Oxtail Stew . 42
A classic Singaporean oxtail stew with a brandy reduction and mashed potato, served with a side of cherry tomato, celery and carrot

VO’s Shepherd’s Pie with House Salad . 24
Slow-braised mince 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 Jala . 24
A fragrant and mild, creamy curry of chicken and potato slow-cooked in spiced coconut milk served with a traditional laced pancake

Fish Curry with Roti Jala . 29
A fragrant and creamy curry with red snapper and ladies’ fingers cooked in spiced coconut milk served with a traditional laced pancake
NOODLES & RICE

**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

**Roasted Sarawak Black Pepper Tiger Prawn Pasta . 26**
Singapore’s classic black pepper prawns fried in fresh toasted Sarawak black pepper and butter tossed with spaghetti and topped with arugula

**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

**Nasi Goreng Nyonya with Crispy Hae Bee . 23**
Fried jasmine rice tossed with prawns, hae bee, sambal belacan and fresh cucumber, served with sambal ikan bilis hijau

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**Jasmine Rice . 1**

**Brown Rice . 3**

**Chicken Rice . 3**

*Prices subject to service charge and prevailing GST*
FROM OUR NONYA 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

**COD FISH WITH CREAMY LAKSA SAUCE AND CORIANDER PESTO . 39**
Baked cod in a delectable creamy laksa sauce, drizzled with coriander pesto

**UDANG GORENG CHILLI . 32**
Prawns tossed in a fragrant and spicy chilli padi garlic sauce

**SAMBAL EGGPLANT NYONYA . 12**
Wedges of fried eggplant topped with a spicy and sour sambal sauce

**CHAP CHYE . 15**
Classic nyonya festive dish of braised mixed vegetables and beancurd skin in a rich prawn bisque

**SAYUR LODEH . 13**
Mixed vegetables and tempeh in a fragrant and mildly spicy coconut gravy

**MEATLESS MEATBALL RENDANG . 15**
Walnut and cheese balls braised in a creamy coconut sauce flavoured with a melange of spices, kaffir and bay leaves

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Prices subject to service charge and prevailing GST
DESSERT

**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

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

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

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

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

**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