



MENU

We remember our childhood days where the familiarity of family cooking gives comfort to the soul. At VO 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.



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PICKLES

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NYONYA ARCHAR . 6

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

ATCHARA ^(V) . 4

GREEN PAPAYA PICKLE WITH RAISINS, CARROTS
AND JULIENNED GINGER

SAMBAL TIMUN NANAS ^(V) . 4

PINEAPPLE AND CUCUMBER WITH CHILLIES,
ONIONS AND LIGHTLY SWEET RICE VINEGAR

SAYOR KUAKCHYE ^(V) . 4

PIQUANT MUSTARD GREEN AND
GINGER PICKLE

SOUP

PONG TAUHU SOUP . 11

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

SIO BAK KIAM CHYE . 9

ROASTED PORK, SALTED MUSTARD GREENS, DRIED CHILLI, WITH FRESH MUSTARD
GREENS IN A NUTMEG PERFUMED BROTH

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SALADS

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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

TAU HU GORENG ^(V) . 9

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

SAMBAL KIM CHIAM UDANG . 15

LILY BUDS TOSSED IN A PIQUANT SWEET AND SPICY DRESSING TOPPED WITH PRAWNS AND STAR FRUIT

(V) — VEGETARIAN (*) — VEGETARIAN OPTION AVAILABLE

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

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.

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STARTERS
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NGOH HIANG . 17

DEEP FRIED FRESH PRAWN, CRAB MEAT, CHICKEN AND WATER CHESTNUT ROLLS SEASONED WITH FIVE SPICE POWDER WRAPPED IN BEANCURD SKIN

KUAY PIE TEE . 17

JULIENED 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

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 . 15

DEEP FRIED TURMERIC AND LEMONGRASS CHICKEN WINGS SERVED WITH A SPICY CHINCHALOK SAMBAL

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..... 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

CURRY CHICKEN . 16

CHICKEN AND POTATOES STEWED IN NYONYA CURRY POWDER, CURRY LEAVES AND COCONUT CREAM

BABI PONG TAY . 18

BELLY OF PORK SLOW-BRAISED WITH DRIED MUSHROOMS AND BAMBOO SHOOTS FLAVOURED WITH YELLOW-BEAN PASTE, CINNAMON AND CLOVES

BABI ASSAM . 18

SPICY AND SOUR TAMARIND PORK STEW WITH WHOLE RED AND GREEN CHILLIES

BEEF RENDANG . 23

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

AUNTY NANNY'S DAGING CHABEK

BEEF CHEEK . 36

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

..... SEAFOOD

SAMBAL UDANG . 27

FRIED PRAWNS TOPPED WITH A SPICY, MILDLY SWEET AND TANGY TAMARIND SAMBAL SAUCE

UDANG GORENG CHILLI . 32

ANGKA PRAWNS TOSSED IN A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

IKAN GORENG CHILLI . 19

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

FISH TEMPRA . 22

FRIED FILLET OF BABY SEA BASS TOPPED WITH A SWEET, SOUR AND MILDLY HOT SAUCE OF CHILLIES, ONIONS, SWEET SOYA SAUCE AND LIMAU KESTURI

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

COD IN CREAMY

LAKSA SAUCE . 39

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

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... **VEGETABLES** ...

SAMBAL BENDI . 10

LADY'S FINGERS IN A SPICY AND TANGY DRIED PRAWN FLOSS PASTE

SAMBAL EGGPLANT (*) . 12

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

CHAP CHYE . 15

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

SAYOR LODEH (V) . 13

MIXED VEGETABLES AND TEMPEH IN A MILDLY SPICED FRAGRANT COCONUT GRAVY

MEATLESS MEATBALLS

RENDANG (V) . 15

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

SAMBAL PETAI WITH PRAWNS . 18

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

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

DRY LAKSA . 24

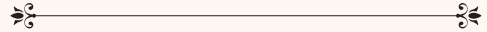
FRESH RICE NOODLE TOSSED IN VIOLET'S LAKSA GRAVY TOPPED WITH PRAWNS, TAU POK AND BEAN SPROUTS

DRY MEE SIAM . 21

FRESH RICE NOODLES FRIED WITH MEE SIAM CHILLI SAMBAL TOPPED WITH PRAWNS, JULIENED BEAN CURD AND CHINESE CHIVES

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



ROTI JALA . 7

TRADITIONAL NYONYA LACE PANCAKE

NASI KUNNING . 3.50

GLUTINOUS AND JASMINE RICE INFUSED WITH TURMERIC STEAMED WITH COCONUT MILK

JASMINE RICE . 2

(V) — VEGETARIAN (*) — VEGETARIAN OPTION AVAILABLE

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*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.*

DESSERTS

KESTURI LEMON PIE WITH PAPAYA AND LIMAU KESTURI COMPOTE . 13

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

BUBUR CHA CHA PANNACOTTA . 10

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

PULOT HITAM . 12

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

MINI KUEH SARLAT . 10

STEAMED PANDAN CUSTARD LAYERED ON GLUTINOUS RICE

SUGEE CAKE . 12

TRADITIONAL RICH AND MOIST EURASIAN CAKE OF SEMOLINA AND GROUND ALMONDS INFUSED
WITH BRANDY

GULA MELAKA CAKE . 13

GULA MELAKA SOFT CENTRE POUND CAKE TOPPED WITH CHOPPED CASHEWS

KUEH BENG KAH . 10

GRATED TAPIOCA CAKE TOPPED WITH GULA MELAKA SYRUP AND COCONUT MILK

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST



MAY YOUR RICE BOWL
ALWAYS BE FULL.

— *v.o*



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