



Violet Oon

SINGAPORE

..... HIGH TEA



A
GROUP MMM
Partnership



Violet Oon

SINGAPORE

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 WANTON 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 DAH DAH

GRATED COCONUT COOKED WITH GULA MELAKA SYRUP AND COCONUT MILK, WRAPPED IN A DELICATE PANCAKE

MINI GULA MELAKA CUPCAKES

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

KUEH KO SUI

A SOFT AND CHEWY STEAMED CAKE MADE WITH PANDAN AND COCONUT INFUSED RICE AND TAPIOCA FLOUR, COATED WITH FRESHLY GRATED COCONUT

BUBUR CHA CHA PANNA COTTA

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

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

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

SERVED WITH TEA OR COFFEE

Upgrade to premium tea for an additional \$8++

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

SERVED WITH TEA OR COFFEE

Upgrade to premium tea for an additional \$8++

PLATTERS

SCONES . 12

A SELECTION OF FOUR HOUSE-MADE SCONES
— TWO PLAIN AND TWO GULA MELAKA,
SERVED WITH CLOTTED CREAM AND JAMS

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

OPEN-FACED SANDWICHES AND TARTLETTS (8PCS) . 18

TWO OF EACH:

CHILLI CRAB WITH QUAIL EGG TARTLET

CHILLI CRAB IN A HOUSE-MADE CHEESE
TARTLET TOPPED WITH A QUAIL EGG

CORIANDER, CUCUMBER AND CREAM CHEESE SANDWICH

DILL-INFUSED CREAM CHEESE ON BREAD
TOPPED WITH CUCUMBER

SMOKED SALMON WITH CREAM CHEESE ON CROSTINI

SMOKED SALMON ATOP CHIVE-INFUSED
CREAM CHEESE ON BREAD

EGG SALAD TARTLET WITH PINEAPPLE PATCHAREE

EGG MAYO WITH CHIVES IN A HOUSE-MADE
CHEESE TARTLET TOPPED WITH PINEAPPLE PATCHAREE

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

KUAY PIE TEE . 17

JULIENNE 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

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 RIENTAL VINAIGRETTE TOPPED WITH TOFU, WATER CHESTNUT, CILANTRO, CHERRY TOMATOES, CARROT AND CRISPY WANTON SKIN

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

NGOH HIANG . 17

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

YAM CAKE . 12

A TRADITIONAL STEAMED YAM CAKE CALLED WU TAO GAO. TOPPED WITH DRIED PRAWN, CHINESE SAUSAGE, DRIED MUSHROOM, MINCED PORK, FIVE SPICE POWDER AND FRIED SHALLOT

SHOESTRING FRIES WITH MAKASSAR AIOLI DIP . 15

SHOESTRING FRIES SERVED WITH A CREAMY GARLIC AND CHILLI DIP

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

SANDWICHES & TOASTS

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 CHUTNEYON 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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SWEET

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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

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

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VO's CAKE SELECTION

OUR SIGNATURE CAKES ARE
BAKED FRESH. KINDLY ASK YOUR SERVER FOR
TODAY'S SELECTION

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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



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MAY YOUR RICE BOWL
ALWAYS BE FULL.

— *V.O*



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ION ORCHARD
2 ORCHARD TURN, #03-28/29, SINGAPORE 238801

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JEWEL CHANGI AIRPORT
78 AIRPORT BLVD, #01-205/206, SINGAPORE 819666

VIOLET OON SINGAPORE
881 BUKIT TIMAH ROAD, SINGAPORE 279893

NATIONAL KITCHEN BY VIOLET OON SINGAPORE
NATIONAL GALLERY SINGAPORE (CITY HALL WING)
1 ST. ANDREW'S ROAD #02-01, SINGAPORE 178957

VIOLET OON SATAY BAR & GRILL
3B RIVER VALLEY ROAD
#01-18, CLARKE QUAY, SINGAPORE 179021

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