Violet Oon
SINGAPORE

HIGH TEA

A GROUP MMM Partnership
**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

**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**
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

**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 Pannacotta**
Coconut pannacotta topped with sweet potato, yam, agar agar and gula melaka syrup

**Mini Gula Melaka Cupcakes**
Gula melaka tea cake served with coconut ice cream, topped with toasted coconut flakes and gula melaka sauce

**House-Made Scones served with Clotted Cream and Jam**
Plain and fluffy Gula Melaka Scones served with Clotted Cream and Jam

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

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

Ngoh Hiang . 14
Deep fried beancurd skin roll with prawn, crab, chicken and water chestnut seasoned with five spice powder

Kueh 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

Yam Cake . 12
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

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

Little India Vegetable Curry with Roti Prata (V) . 15
A robust vegetable curry of eggplant, okra, tomatoes, and cabbage, infused with tamarind juice and coconut milk served with a side of roti prata

Dry Laksa . 24
Fresh rice noodle tossed in Violet’s laksa gravy, topped with prawns, tau pok and bean sprouts

ROTIR & SANDWICHES

Roti Violet with Avocado Nyonya (V) . 15
Creamy avocado topped with feta, dill, fresh lime segment and a hint of paprika, served on a fluffy roti prata

Roti Violet Tuna Wala-Wala . 14
Crispy tuna flakes seasoned with spices, mustard seeds and crispy curry leaf on a fluffy 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

(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

**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

**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

**Pandan Gula Melaka Cake . 13**
A light and airy sponge cake infused with fresh pandan juice and layers of buttercream frosting and desiccated coconut tossed in a gula melaka syrup

**VO Nyonya Kaya Toast . 8**
Coconut egg custard infused with fresh pandan served on a thick cut buttered toast

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**

Prices subject to service charge and prevailing GST