

Violet Oon

SINGAPORE

SINGAPORE HIGH TEA

\$56++ PER SET (FOR 2 PAX)

SERVED WITH YOUR CHOICE OF KOPI VO OR TEA THAT IS SPECIALLY HAND-BLENDED EACH SEASON FOR VIOLET OON FROM THE SINGAPORE TEA COMPANY

SAVOURY

OTAK CROSTINI

A SPICED COCONUT CREAM FISH QUENELLE SERVED ON A BUTTERED CROSTINI

KUEH PIE TEE

JULIENNE OF BAMBOO SHOOT AND TURNIP POACHED IN A PRAWN BISQUE SERVED IN A DEEP FRIED "TOP HAT" CUP TOPPED WITH PRAWN

PULLED BEEF SAMBAL PAO

SLOW COOKED PULLED BEEF IN A SPICY AND MILDLY SWEET SAMBAL SERVED IN A STEAMED BUN

NASI KUNING SERUNDING

GLUTINOUS RICE INFUSED WITH TURMERIC TOPPED WITH SPICY FRIED COCONUT FLAKES

HAE BEE HIAM SANDWICH

SPICY DRIED SHRIMP FLOSS FINGER SANDWICH

BUAH KEULAK CROSTINI

THE DELECTABLE BLACK DIAMOND OF THE NYONYA KITCHEN INFUSED WITH A MÉLANGE OF SPICES, MINCED PRAWNS AND COCONUT MILK ON A BUTTERED CROSTINI

SWEET

KUEH BENG KAH

FRESH TAPIOCA CAKE INFUSED WITH COCONUT CREAM AND SERVED WITH COCONUT MILK AND GULA MELAKA

ROTI JALA WITH GULA MELAKA AND BANANA SAUCE

TRADITIONAL NYONYA LACED PANCAKE SERVED WITH A GULA MELAKA AND BANANA COCONUT SAUCE

KESTURI PIE

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

MINI GULA MELAKA CUPCAKES

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

KUEH LAPIS SAGO

PEARL TAPIOCA MULTI COLORED LAYERED STEAMED CAKE INFUSED WITH PANDAN

KUEH DAH DAH

GRATED COCONUT COOKED WITH GULA MELAKA WRAPPED IN PANDAN INFUSED CREPE

DRY LAKSA ADDITIONAL \$16++ (FOR 2 PAX)

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