

Violet Oon

SATAY BAR & GRILL



A
GROUP MMM
Partnership

SALADS

SPICY WINGED BEAN SALAD WITH KERISIK . 12

SLICED WINGED BEAN TOSSED IN A TANGY AND SPICY HAE BEE HIAM
CHILLI FLOSS TOPPED WITH TOASTED COCONUT SHAVINGS

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

SMALL BITES

KUEH PIE TEE . 17

JULIENNED 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

NGOH HIANG . 17

DEEP FRIED PRAWN, CRAB AND MINCED CHICKEN WITH WATER CHESTNUT
SEASONED WITH FIVE SPICE POWDER AND WRAPPED IN BEAN CURD SKIN

SILVER FISH FRITTERS . 12

CRISPY SILVER FISH FRITTERS SERVED WITH VO'S SPICY CHILLI SAUCE

MAINS

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

BABI PONG TAY . 18

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

BEEF RENDANG . 23

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

ASSAM BAK . 20

TANGY PAN FRIED BELLY OF PORK SERVED WITH A GARLIC VINAIGRETTE

(V) — VEGETARIAN

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

SATAY

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

PORK SATAY HAINAN . 16

PORK TENDERLOIN MARINATED IN SPICES, GRILLED AND SERVED WITH A SPICY PEANUT SAUCE TOPPED WITH GRATED PINEAPPLE, STEAMED RICE CAKE, CUCUMBER AND RED ONION

BEEF SATAY . 17

150-DAY GRAIN-FED BLACK ANGUS BEEF MARINATED IN SPICES, GRILLED AND SERVED WITH A SPICY PEANUT SAUCE TOPPED WITH GRATED PINEAPPLE, STEAMED RICE CAKE, CUCUMBER AND RED ONION

IMPOSSIBLE SATAY . 17

IMPOSSIBLE MEAT MARINATED IN SPICES, GRILLED AND SERVED WITH A SPICY PEANUT SAUCE TOPPED WITH GRATED PINEAPPLE, STEAMED RICE CAKE, CUCUMBER AND RED ONION

PRAWN SATAY . 20

GRILLED TIGER PRAWNS MARINATED IN AUNT Y NANNY'S LEMAK COCONUT REMPAH DRIZZLED WITH FRESH SQUEEZED CALAMANSI JUICE

TRIBE SATAY . 15

HONEYCOMB BEEF TRIPE MARINATED IN AUNT Y NANNY'S LEMAK COCONUT REMPAH DRIZZLED WITH FRESH SQUEEZED CALAMANSI JUICE

GRILL

GARAM ASSAM BARRAMUNDI WITH PINEAPPLE AND GINGER FLOWER . 32

GRILLED LOCAL FARMED BARRAMUNDI TOPPED WITH A PIQUANT COMPOTE OF DICED PINEAPPLE PERFUMED WITH GINGER FLOWER JULIENNE AND LAKSA LEAF

HAE BEE HIAM SEA BASS WITH CINCHALOK RELISH . 42

GRILLED WHOLE SEA BASS TOPPED WITH DRIED SHRIMP AND CHILLI SAMBAL SERVED WITH A RELISH OF CINCHALOK, JULIENNE KAFFIR LIME SKIN AND PINK GINGER FLOWER

DAGING PANGGANG SAMBAL HIJAU . 50

200-DAY GRAIN FED BLACK ANGUS BEEF RIB EYE GRILLED AND INFUSED WITH GARLIC KESTURI TOPPED WITH GREEN CHILLI PADI SAMBAL AND GARLIC CONFIT

KUNYIT LEMAK SOTONG . 26

GRILLED SQUID ON A BED OF CREAMY TURMERIC-INFUSED SAUCE PERFUMED WITH JULIENNE CORIANDER

SAMBAL BAJAK UDANG . 35

GRILLED TIGER PRAWN TOPPED WITH A CHILLI PADI SAMBAL

BUAH KELUAK OTAK . 16

THE DELECTABLE BLACK DIAMOND OF THE NYONYA KITCHEN INFUSED WITH A MÉLANGE OF SPICES, MINCED PRAWNS AND COCONUT MILK WRAPPED IN A BANANA LEAF AND GRILLED

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VEGETABLES

MEATLESS MEATBALLS ^(V) . 15

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

SAYUR LODEH ^(V) . 13

MIXED VEGETABLES AND TEMPEH IN A MILDLY FRAGRANT SPICED COCONUT GRAVY

CHAP CHYE . 15

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

NOODLES AND RICE

DRY LAKSA . 24

FRESH RICE NOODLES TOSSED IN VIOLET'S LAKSA GRAVY TOPPED WITH PRAWNS, TAU POK, SLICED FISH CAKES AND BEAN SPROUTS WITH A LAKSA LEAF PESTO

DRY MEE SIAM . 21

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

NASI GORENG NYONYA . 23

FRIED JASMINE RICE TOSSED WITH PRAWNS, HAE BEE, SAMBAL BELACAN AND FRESH CUCUMBER SERVED WITH SAMBAL IKAN BILIS HIJAU

NASI GORENG NYONYA PEDAS . 22

OUR CLASSIC NASI GORENG NYONYA MADE EXTRA SPICY FOR CHILLI LOVERS



NASI LEMAK RICE . 2

JASMINE RICE STEAMED WITH COCONUT MILK

JASMINE RICE . 2

DESSERT

CHENDOL WITH DURIAN PENGAT SAUCE . 15

HANDMADE CHENDOL, RED BEAN AND ATTAP CHEE SERVED WITH GULA MELAKA SHAVED ICE TOPPED WITH VO'S DURIAN PENGAT SAUCE AND DURIAN FLESH

KUEH BENG KAH . 10

GRATED TAPIOCA CAKE SERVED WITH GULA MELAKA SYRUP AND COCONUT MILK

PULOT HITAM WITH COCONUT ICE CREAM . 12

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

VO'S ICE CREAM WITH CASHEW CRUNCH . 10

A SCOOP OF BOTH COCONUT AND GULA MELAKA ICE CREAM WITH TOASTED CASHEW NUTS AND GULA MELAKA SYRUP

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