We remember our childhood days where the familiarity of family cooking gives comfort to the soul. At Violet Oon 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.
SMALL PLATES

Makan Kechil, the small eats of the Singapore kitchen, always formed the backdrop of 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.

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

KUAY 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

BUTTER COD . 18
Tender chunks of fried cod on a bed of Cantonese butter sauce with a hint of chilli, topped with egg floss and curry leaves

CRISPY KUROBUTA PORK FINGERLINGS WITH GARLIC AND CURRY LEAVES . 18
Juicy Kurobuta pork marinated in a delicately spiced batter and deep fried to a tender crisp. Served with a side of VO Chilli Sauce

SHOESTRING FRIES WITH MAKASSAR AIOLI DIP (V) . 15
Shoestring fries served with a creamy garlic and chilli dip

SALAD

MARMITE BABY SOTONG SALAD . 25
Crispy baby squid tossed in a marmite sauce served on a bed of mixed greens, cucumber and cherry tomatoes with house-made vinaigrette

MANGO KERABU WITH IKAN BILIS . 10
Fine strips of sour green mangoes, finely sliced onions, tomatoes, and pink ginger flowers tossed in a sweet and sour plum and chilli infused sauce

TAUHU GORENG (V) . 9
Fried beancurd on a bed of julienned cucumber and fresh bean sprouts topped with Violet’s signature sweet and tangy peanut sauce

(V) – Vegetarian option  Prices subject to service charge and prevailing gst
**ROTI & SANDWICHES**

**Roti Violet Tuna Wala-Wala** . 15
Crispy tuna flakes seasoned with spices, mustard seeds and crispy curry leaf, served on a fluffy roti 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

**NOODLES & RICE**

**Beef Hor Fun** . 26
Slices of 150 day grain-fed Black Angus tenderloin flash-fried Cantonese style with a black bean sauce infusion on silky wok-fried fresh rice noodles, with a side of fresh poached kailan

**Hainanese Chicken Rice** . 21
A Singapore classic of poached chicken and fragrant rice infused with rich chicken broth. Served with chilli garlic sauce, ginger jam and thick, dark soya sauce

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

**Nasi Goreng Nyonya with Crispy Hae Bee and Chicken** . 16
Fried jasmine rice tossed with chicken, hae bee, sambal belacan and fresh cucumber, served with sambal ikan bilis hijau

**Jasmine Rice** . 2  **Brown Rice** . 3  **Chicken Rice** . 3

Prices subject to service charge and prevailing GST
Seldom found out of the home, the ritual of the poh piah party is a precious invitation often extended only to the most special of friends and family. Acquaint yourself with the social niceties of rolling your own fresh poh piah with our fold-it-yourself family special.

**Nyonya Poh Piah Party**

Fold-It-Yourself Family Poh Piah Party (6 pcs)

Starring a rich bamboo shoot and jicama stew braised in a house-made prawn bisque and Fujian bean paste, this set comprises 6 fresh poh piah skins and a feast of sauces and condiments to complete the essential poh piah party experience.

Includes Chinese sausage, steamed prawns, egg, cucumber, bean sprouts, coriander leaves, sweet fruit sauce, ground raw garlic, fresh chilli sauce, deep fried garlic, toasted peanuts, and dried sole fish.

**Nyonya Poh Piah Party (V)**

Fold-It-Yourself Family Poh Piah Party (6 pcs)

Our vegetarian set comprises 6 fresh poh piah skins, a rich bamboo shoot and jicama stew braised with Fujian bean paste, and a spread of vegetarian-friendly sauces and condiments to complete the essential poh piah party experience.

Includes braised flower mushrooms, vegetarian duck, eggs, cucumber, bean sprouts, coriander leaves, sweet fruit sauce, ground raw garlic, fresh chilli sauce, deep fried garlic, crispy eggs, and toasted peanuts.

**Party Add-on**

Steamed Blue Swimmer Crab Meat . 22

(V) – Vegetarian option  Prices subject to service charge and prevailing gst
MAINS

**Hainanese Pork Chop** 34
A staple of the British Hainanese kitchen. Deep fried Kurobuta pork loin crusted with a cream cracker batter, topped with a house-made tomato reduction. Served with steak cut fries and a side of petit pois tossed with minced kale.

**VO’s Shepherd’s Pie with House Salad** 24
Slow-braised minced beef topped with creamy mashed potato and baked to crispy perfection. Made to a traditional English recipe long favoured by Singapore households.

**Chicken Curry with Roti Prata** 19
A fragrant and mild, creamy curry of chicken and potato slow-cooked in spiced coconut milk served with a side of roti prata.

**Little India Fish Curry with Roti Prata** 22
A fragrant and creamy curry with red snapper and ladies’ fingers cooked in spiced coconut milk served with a side of roti prata.

**Little India Vegetable Curry with Roti Prata (V)** 17
A robust vegetable curry of eggplant, okra, tomatoes, and cabbage, infused with tamarind juice and creamy coconut milk. Topped with fresh curry leaves and served with a side of roti prata.

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(V) – Vegetarian option   Prices subject to service charge and prevailing GST
FROM OUR NYONYA KITCHEN

**BEEF RENDANG . 23**
Tender beef shin braised in a creamy coconut sauce flavoured with a melange of spices, kaffir and bay leaves

**AYAM BUAH KELUAK . 23**
Classic spicy and tangy chicken stew and buah keluak nut infused with fresh root spices of lengkuas and turmeric

**BABI PONG TAY . 18**
Slow-braised pork belly with dried mushroom and bamboo shoot flavoured with bean paste, cinnamon and cloves

**MEATLESS MEATBALL RENDANG (V) . 15**
Walnut and cheese balls braised in a creamy coconut sauce flavoured with a melange of spices, kaffir and bay leaves

**VEGETABLES**

**CHAP CHYE . 15**
Classic nyonya festive dish of braised mixed vegetables and beancurd skin in a rich prawn bisque

**SAYUR LODEH (V) . 13**
Mixed vegetables and tempeh in a fragrant and mildly spicy coconut gravy

**SAYUR PAKU GULAI (V) . 16**
Fiddlehead ferns lightly poached and served on a bed of coconut-spiced gulai sauce

(V) – Vegetarian option    Prices subject to service charge and prevailing gst
CHAR-GRILLED

**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 . 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

**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

**Ayam Panggang Katong —**
1/4 Chicken . 16 | 1/2 Chicken . 25
Plump, juicy, lightly spiced chicken BBQ with a brush of Gula Melaka Syrup.
Served with sour and piquant Atchara and VO Chilli Sauce

**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

**Udang Goreng Chilli Panggang . 35**
Grilled tiger prawns topped with a spicy Goreng Chilli sambal

**Kunyit Lemak Sotong . 26**
Grilled squid on a bed of creamy turmeric-infused sauce perfumed with julienne coriander

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**VEGETABLES**

**Broccolini Buah Keras (V) . 17**
Chargrilled broccolini served with a tangy candlenut coconut sauce and pine nuts

**Eggplant with Sambal (V) . 13**
Halved eggplants grilled and topped with green Sambal Hijau and spicy Goreng Chilli sambal

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DESSERT

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

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

Suggee 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

Horlicks Cake . 13
Layers of Horlicks infused sponge cake with velvety smooth Horlicks buttercream and a crunchy malt crumble

Kueh Beng Kah . 13
Fresh tapioca cake infused with coconut cream and served with coconut milk and gula melaka

Pulot Hitam with Coconut Ice Cream . 12
Black glutinous rice stewed with gula melaka and coconut milk topped with coconut ice cream

Bubur Cha Cha Pannacotta . 12
Coconut pannacotta topped with sweet potato, yam, agar agar and gula melaka syrup

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

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