



Violet Oon  
SINGAPORE

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**TAKEAWAY &  
HOME DELIVERY**

Spending more time at home?  
Take our Singaporean Peranakan signatures away  
with our new takeaway and delivery service.

Pick-up of orders are available in our restaurants during lunch  
and dinner service hours. Kindly place orders at least  
30 minutes before pick-up time.

Delivery of takeaway orders are available  
at a flat charge of \$20.



To place an order, please ring:

Violet Oon Singapore at Jewel Changi Airport:  
9815 9646 (12pm-2.30pm and 6pm-9pm)

78 Airport Blvd, #01-205/206, Singapore 819666



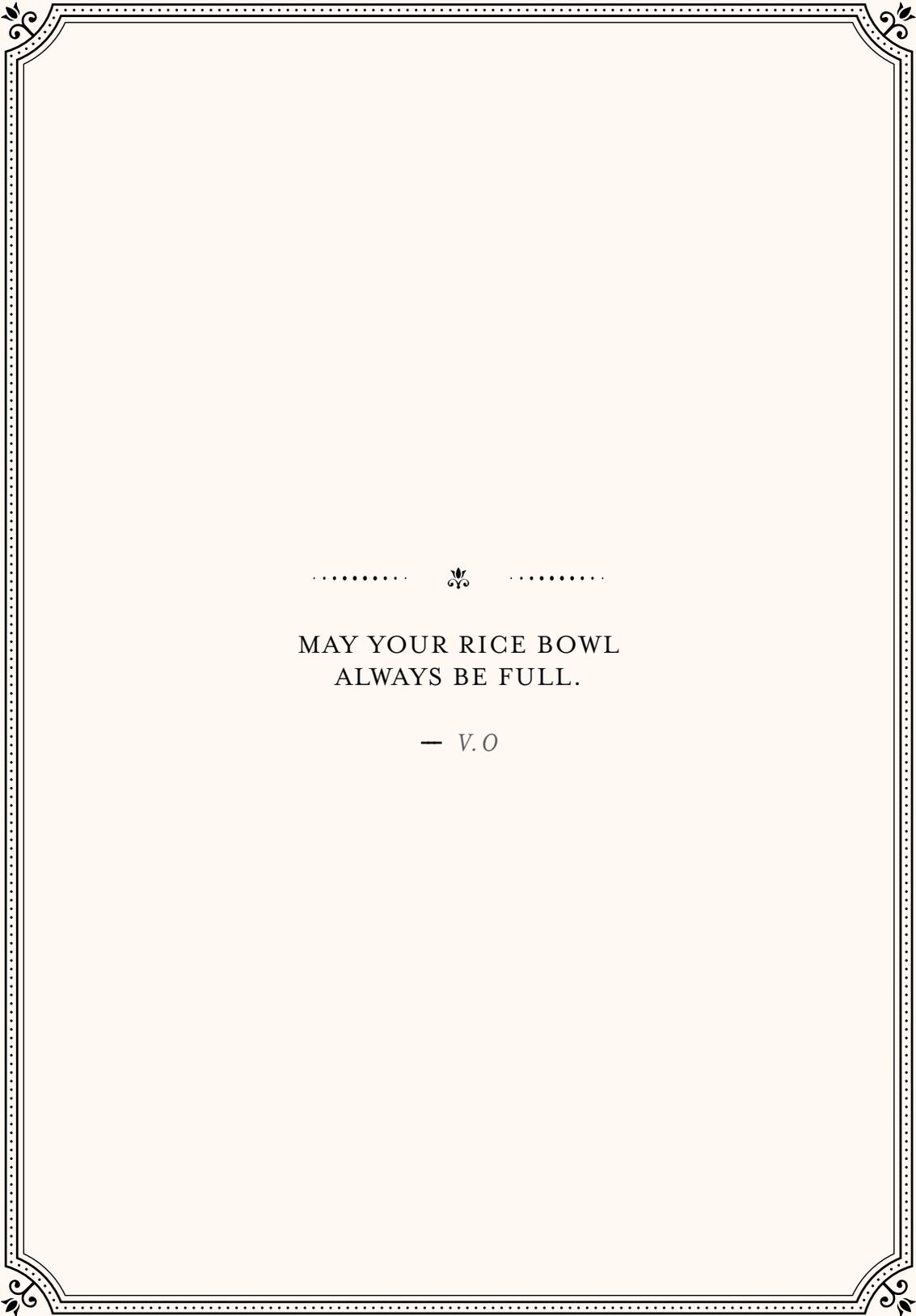
## JEWEL MENU

*We remember our childhood days where the familiarity of family cooking gives comfort to the soul. At VO 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.*



A  
GROUP MMM  
Partnership



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MAY YOUR RICE BOWL  
ALWAYS BE FULL.

— *V.O*

## SOUP

### **MULLIGATAWNY SOUP . 16**

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 SHALLOT, SPRING ONION AND CORIANDER LEAVES

### **MULLIGATAWNY SOUP <sup>(V)</sup> . 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 LEAVES

## STARTERS

### **NGOH HIANG . 18**

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

### **KUAY PIE TEE . 17**

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

### **CHICKEN SATAY . 16**

#### **ADDITIONAL CHICKEN SATAY . 6**

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

### **TURMERIC CHICKEN WINGS . 15**

DEEP FRIED TURMERIC AND LEMONGRASS CHICKEN WINGS SERVED WITH A SPICY CHINCHALOK SAMBAL

### **SHOESTRING FRIES WITH MAKASSAR AIOLI DIP . 15**

SHOESTRING FRIES SERVED WITH A CREAMY GARLIC AND CHILLI DIP

## SALADS

### **ORIENTAL CHICKEN SALAD . 24**

POACHED CHICKEN, ALMONDS, WATER CHESTNUT AND CRISPY LETTUCE IN AN OYSTER SAUCE AND RICE VINEGAR DRESSING, TOPPED WITH CRISPY FRIED WANTON STRIPS AND TOASTED SESAME SEEDS

### **ORIENTAL TOFU SALAD <sup>(V)</sup> . 22**

PAN FRIED TOFU, ALMONDS, WATER CHESTNUTS AND CRISPY LETTUCE IN A VEGETARIAN OYSTER SAUCE AND RICE VINEGAR DRESSING, TOPPED WITH CRISPY FRIED WANTON STRIPS AND TOASTED SESAME SEEDS

### **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

### **BEAUTY SALAD <sup>(V)</sup> . 24**

A SALAD INSPIRED BY INGREDIENTS THAT ARE TRADITIONALLY ASSOCIATED WITH HEALTH AND BEAUTY IN OUR CHINESE CULTURE. LOTUS ROOT SLICES, WOLFBERRIES, ROASTED ALMONDS, AND GOLDEN RAISINS TOSSED WITH TARAGON DRESSING AND TOPPED WITH ORANGE SEGMENTS ON A BED OF BABY SPINACH

## SANDWICHES

### **CLUB SANDWICH WITH ISLAND SPREAD AND STEAK FRIES . 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



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## MAINS

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### **HAINANESE PORK CHOP . 35**

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 MINCE 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 JALA . 24**

A FRAGRANT AND MILD, CREAMY CURRY OF CHICKEN AND  
POTATO SLOW-COOKED IN SPICED COCONUT MILK SERVED WITH  
A TRADITIONAL LACED PANCAKE

### **FISH CURRY WITH ROTI JALA . 30**

A FRAGRANT AND CREAMY CURRY WITH RED SNAPPER AND  
LADIES' FINGERS COOKED IN SPICED COCONUT MILK SERVED WITH  
A TRADITIONAL LACED PANCAKE



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PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST



## NOODLES & RICE

### **HAINANESE CHICKEN RICE . 22**

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 . 25**

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

### **ROASTED SARAWAK BLACK PEPPER TIGER PRAWN PASTA . 26**

SINGAPORE'S CLASSIC BLACK PEPPER PRAWNS FRIED IN FRESH TOASTED SARAWAK BLACK PEPPER AND BUTTER TOSSED WITH SPAGHETTI AND TOPPED WITH ARUGULA

### **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

### **NASI GORENG NYONYA WITH CRISPY HAE BEE . 23**

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

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### **JASMINE RICE . 2**

### **BROWN RICE . 3**

### **CHICKEN RICE . 3**

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

## FROM OUR NONYA KITCHEN

### **BEEF RENDANG . 25**

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

### **BUAH KELUAK AYAM . 25**

CLASSIC SPICY AND TANGY CHICKEN STEW AND BUAH KELUAK NUT INFUSED WITH FRESH ROOT SPICES OF LENGKUAS AND TURMERIC

### **BABI PONG TAY . 19**

SLOW-BRAISED PORK BELLY WITH DRIED MUSHROOM AND BAMBOO SHOOT FLAVOURED WITH BEAN PASTE, CINNAMON AND CLOVES

### **COD FISH WITH CREAMY LAKSA SAUCE AND CORIANDER PESTO . 39**

BAKED COD IN A DELECTABLE CREAMY LAKSA SAUCE, DRIZZLED WITH CORIANDER PESTO

### **UDANG GORENG CHILLI . 33**

PRAWNS TOSSED IN A FRAGRANT AND SPICY CHILLI PADI GARLIC SAUCE

### **SAMBAL EGGPLANT NYONYA . 13**

WEDGES OF FRIED EGGPLANT TOPPED WITH A SPICY AND SOUR SAMBAL SAUCE

### **CHAP CHYE . 16**

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

### **SAYUR LODEH <sup>(V)</sup> . 14**

MIXED VEGETABLES AND TEMPEH IN A FRAGRANT AND MILDLY SPICY COCONUT GRAVY

### **MEATLESS MEATBALL RENDANG . 15**

WALNUT AND CHEESE BALLS BRAISED IN A CREAMY COCONUT SAUCE FLAVOURED WITH A MELANGE OF SPICES, KAFFIR AND BAY LEAVES



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**DESSERT**  
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**GULA MELAKA TEA CAKE WITH  
COCONUT ICE CREAM . 15**

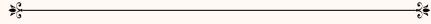
GULA MELAKA TEA CAKE SERVED WITH COCONUT  
ICE CREAM, TOPPED WITH TOASTED COCONUT  
FLAKES AND GULA MELAKA SAUCE

**KUEH BENG KAH . 15**

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

**PINEAPPLE UPSIDE DOWN CAKE WITH  
HOMEMADE CUSTARD . 13**

LIGHT BUTTER SPONGE TOPPED WITH PINEAPPLE  
AND A BUTTERSCOTCH SAUCE



**VO's CAKE SELECTION**

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



**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