



Violet Oon  
SINGAPORE

## MENU

Enjoy our Singaporean signatures with our  
takeaway and delivery service.

### TAKEAWAY

Takeaway of orders are available from 12pm to 9pm  
Kindly place orders at least 45 minutes before pick-up time.

### DELIVERY

Enjoy free delivery on orders over \$100.  
A flat delivery charge of \$15 applies for other orders.  
Kindly place orders at least 2 hours before delivery time.

TO PLACE AN ORDER, PLEASE CALL OR WHATSAPP US (FROM 10AM) AT

**9834 9935**

OR EMAIL US AT: [EAT@VIOLETOON.COM](mailto:EAT@VIOLETOON.COM)

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A  
GROUP MMM  
*Partnership*

# NATIONAL KITCHEN



*by*

Violet Oon

SINGAPORE



*A*  
GROUP MMM  
*Partnership*

## SOUP

### PONG TAUHU SOUP . 11

PRAWN, CHICKEN AND BEAN CURD DUMPLINGS IN A NYONYA HOME MADE  
PRAWN BISQUE WITH JULIENNED BAMBOO SHOOT

## SALADS

### GADO GADO . 18

TEMPEH, FRIED BEAN CURD, HARD-BOILED EGGS, POTATOES, LONG BEANS, CABBAGE,  
CUCUMBER AND LONTONG RICE TOPPED WITH A MILDLY SPICY CREAMY PEANUT SAUCE  
AND PRAWN CRACKERS

### TAU HU GORENG <sup>(V)</sup> . 11

FRIED BEAN CURD ON A BED OF JULIENNED CUCUMBER AND FRESH BEANSPROUTS  
TOPPED WITH VIOLET'S SIGNATURE SWEET AND TANGY PEANUT SAUCE

### SAMBAL KIM CHIAM UDANG . 15

LILY BUDS TOSSED IN A SWEET AND SPICY DRESSING TOPPED WITH PRAWNS AND STARFRUIT

## STARTERS

### NGOH HIANG . 18

DEEP FRIED FRESH PRAWN, CRAB MEAT, CHICKEN AND WATER CHESTNUT ROLLS SEASONED WITH  
FIVE SPICE POWDER WRAPPED IN BEANCURD SKIN

### KUAY PIE TEE . 18

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

### CHICKEN SATAY . 16

#### ADDITIONAL CHICKEN SATAY . 6

GRILLED CHICKEN MARINATED IN SPICES 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

### CORONATION CHICKEN IN WANTAN LEAF CUP . 9

A DISH TO CELEBRATE OUR COLONIAL HERITAGE. DICED CHICKEN IN A CREAMY CURRY SAUCE WITH  
GOLDEN RAISIN CHUTNEY SERVED IN WANTAN LEAF CUP

(V) – VEGETARIAN OPTION    PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

ENJOY FREE DELIVERY ON ORDERS OF A MINIMUM FINAL BILL OF \$100

## MEAT

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

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 THIGH STEWED IN A MELANGE OF SPICES IN A COCONUT GRAVY WITH BAMBOO SHOOT

### **VO CURRY CHICKEN . 19**

CHICKEN AND POTATOES STEWED IN NYONYA CURRY POWDER, CURRY LEAVES AND COCONUT CREAM

### **AYAM PONG TAY . 19**

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

### **BEEF RENDANG . 25**

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

### **DAGING CHABEK BEEF CHEEK . 37**

SLOW BRAISED BEEF CHEEK IN A RICH SPICY TAMARIND GULA MELAKA GRAVY AND COCONUT

## SEAFOOD

### **SAMBAL BAJAK BARRAMUNDI . 28**

CRISPY BARRAMUNDI FILLET TOPPED WITH A FRAGRANT CARAMELIZED CHILLI PADI SAMBAL

### **GARAM ASSAM FISH . 24**

RED SNAPPER FILLETS IN A SPICY AND SOUR GRAVY WITH PINEAPPLE SLICES AND LADIES FINGERS TOPPED WITH JULIENNE PINK GINGER FLOWER

### **COD IN CREAMY LAKSA SAUCE . 39**

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

### **FISH TEMPRA . 22**

FRIED FILLET OF BABY SEA BASS TOPPED WITH A SWEET, SOUR AND MILDLY HOT SAUCE OF CHILLIES, ONIONS, SWEET SOYA SAUCE AND LIMAU KESTURI

### **BUTTER PRAWN . 33**

FRIED ANGKA PRAWNS TOSSED IN BUTTER FLOSS AND CRISPY CURRY LEAVES

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

ANGKA PRAWNS TOSSED IN A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

### **UDANG CHILLI PADI LEMAK . 32**

PRAWNS COOKED IN A SPICY CREAMY COCONUT GRAVY INFUSED WITH LEMONGRASS AND KEFIR LIME LEAF

### **SOTONG REMPAH TITEK . 34**

STUFFED SOTONG WITH MINCED CHICKEN AND PRAWNS TOPPED WITH A SPICY PIQUANT CREAMY COCONUT SAUCE

## VEGETABLES

### **SAMBAL EGGPLANT (\*) . 15**

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

### **CHAP CHYE . 16**

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

### **SAYOR LODEH (V) . 15**

MIXED VEGETABLES AND TEMPEH IN A MILDLY SPICED FRAGRANT COCONUT GRAVY

### **LADIES FINGERS LEMAK (V) . 15**

CHARRED LADIES FINGERS IN A CREAMY TURMERIC INFUSED COCONUT SAUCE

### **MEATLESS MEATBALLS RENDANG (V) . 15**

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

(\*) — VEGETARIAN OPTION AVAILABLE

(V) — VEGETARIAN OPTION    PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

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..... RICE & NOODLES .....

**DRY LAKSA . 26**

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

**DRY BEEF HOR FUN . 22**

BEEF TENDERLOIN FLASH-FRIED ON SILKY WOK-FRIED FRESH RICE NOODLES, WITH A SIDE OF FRESH POACHED KAILAN

**NASI GORENG NYONYA WITH HAE BEE AND PRAWNS . 23**

FRIED RICE TOPPED WITH PRAWNS, HAE BEE AND SAMBAL BLACHEN

**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



**NASI KUNING RICE . 3.50**

GLUTINOUS AND JASMINE RICE INFUSED WITH TURMERIC STEAMED WITH COCONUT MILK

**CHICKEN RICE RICE . 3**

**JASMINE RICE . 2**

**ROTI PRATA . 2**



===== **DESSERTS** =====

**PULOT HITAM WITH COCONUT ICE CREAM . 13**

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

**KUEH BENG KAH . 15**

GRATED TAPIOCA CAKE TOPPED WITH GULA MELAKA SYRUP AND COCONUT MILK

**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 VANILLA ICE CREAM . 15**

TRADITIONAL RICH AND MOIST EURASIAN CAKE OF SEMOLINA AND GROUND ALMONDS INFUSED WITH BRANDY. SERVED WITH VANILLA ICE CREAM AND LEMON SAUCE

**PINEAPPLE UPSIDE DOWN CAKE . 15**

LIGHT BUTTER SPONGE TOPPED WITH PINEAPPLE AND A GULA MELAKA GLAZE SERVED WITH A VANILLA CUSTARD SAUCE



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SUNDAY POH PIAH PARTY

*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.*

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**NYONYA POH PIAH PARTY . 58**

*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.



ONLY AVAILABLE ON SUNDAYS  
TO PRE-ORDER, PLEASE CALL US

**9834 9935**

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