



Violet Oon
SINGAPORE

HIGH TEA MENU

Available from 3pm to 5.30pm

SINGAPORE HIGH TEA SET

\$58 (serves 2)

SAVOURY

EGG SALAD TARTLET WITH PINEAPPLE PATCHAREE

EGG MAYO WITH CHIVES IN A HOUSE-MADE CHEESE
TARTLET TOPPED WITH PINEAPPLE PATCHAREE

CORONATION CHICKEN ON CRISPY WANTON SKIN

DICED CHICKEN IN A MILD CREAMY CURRY MAYO
WITH RASINS ON A CRISPY WONTON LEAF

CREAM CHEESE AND CUCUMBER OPENFACE SANDWICH

DILL-INFUSED CREAM CHEESE ON BREAD TOPPED
WITH CUCUMBER

OTAK ON BELGIUM ENDIVE

A SPICED COCONUT CREAM FISH QUENELLE SERVED
ON A BELGIUM ENDIVE

KUAY PIE TEE

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

TAUHU GORENG

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

CHILLI CRAB TARTLET WITH QUAIL EGG

CHILLI CRAB IN A HOUSE-MADE CHEESE TARTLET
TOPPED WITH A QUAIL EGG

SWEET

SUGEE FINANCIER

A TRADITIONAL EURASIAN RICH MOIST CAKE OF
SEMOLINA AND GROUND ALMONDS. RICH, MOIST,
AND LACED WITH BRANDY

KUEH DAH DAH

GRATED COCONUT COOKED WITH GULA MELAKA SYRUP
AND COCONUT MILK, WRAPPED IN A DELICATE PANCAKE

MINI GULA MELAKA CUPCAKES

GULA MELAKA CAKE TOPPED WITH CASHEW CRUMBLE
INFUSED WITH RUM

KUEH KO SUI

A SOFT AND CHEWY STEAMED CAKE MADE WITH
PANDAN AND COCONUT INFUSED RICE AND TAPIOCA
FLOUR, COATED WITH FRESHLY GRATED COCONUT

BUBUR CHA CHA PUDDING

COCONUT PUDDING TOPPED WITH SWEET POTATO,
YAM, AGAR AGAR AND GULA MELAKA SYRUP

HOUSE-MADE SCONES SERVED WITH CLOTTED CREAM AND JAM

TWO PLAIN AND TWO GULA MELAKA SCONES SERVED
WITH CLOTTED CREAM AND JAMS

Upgrade to premium tea for an additional \$8++

SCONES . 12

A SELECTION OF FOUR HOUSE-MADE SCONES — TWO PLAIN AND TWO GULA MELAKA,
SERVED WITH CLOTTED CREAM AND JAMS