



VioletOon
SINGAPORE

HIGH TEA MENU

Available from 3pm to 5.30pm

SINGAPORE HIGH TEA SET

\$58 (serves 2)

SAVOURY

CORONATION CHICKEN ON CRISPY WANTON SKIN

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

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

OTAK ON BELGIUM ENDIVE

A SPICED COCONUT CREAM FISH QUENELLE SERVED
ON A BELGIUM ENDIVE

CHILLI CRAB TARTLET WITH QUAIL EGG

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

PULLED BEEF SAMBAL PAO

SLOW COOKED PULLED BEEF IN A SPICY AND MILDLY
SWEET SAMBAL SERVED IN A STEAMED BUN

DRY LAKSA

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

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

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

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST