



Violet Oon
SINGAPORE

HIGH TEA MENU

Available from 3pm to 5.30pm

SINGAPORE HIGH TEA SET

\$59⁺⁺ (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

BANDUNG AGAR AGAR

ROSE AND COCONUT MILK LAYERED JELLY

SWEET POTATO KUEH

STEAMED CHEWY SWEET POTATO CAKE COATED IN
FRESHLY GRATED COCONUT

COCONUT PINEAPPLE TART

GRATED COCONUT AND PINEAPPLE JAM IN A
BUTTERY TART

CHENDOL PUDDING

CHENDOL, RED BEAN AND GULA MELAKA ATOP A
COCONUT PUDDING

VALRHONA CHOCOLATE FLOURLESS CAKE

A RICH MOIST DARK CHOCOLATE CAKE

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



PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST