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 $125.
A flat delivery charge of $20 applies for other orders.
($28 on Eve of Public Holiday and Public Holiday)
Kindly place orders at least 2 hours before delivery time.

TO PLACE AN ORDER, PLEASE CALL US (FROM 10AM) AT
9834 9935
OR EMAIL US AT: EAT@VIOLETOON.COM

VIOLETOON.COM
NATIONAL KITCHEN

by

Violet Oon

SINGAPORE
SOUP

Pong Tauhu Soup . 14
PRAWN, CHICKEN AND BEAN CURD DUMPLINGS IN A NYONYA HOME MADE
PRAWN BISQUE WITH JULIENNEED BAMBOO SHOOT

SALADS

Gado Gado . 20
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 . 15
FRIED BEAN CURD ON A BED OF JULIENNEED CUCUMBER AND FRESH BEANSPROUTS
TOPPED WITH VIOLET’S SIGNATURE SWEET AND TANGY PEANUT SAUCE
vegan

Sambal Kim Chiam Udang . 17
LILY BUDS TOSSED IN A SWEET AND SPICY DRESSING TOPPED WITH PRAWNS AND STARFRUIT

STARTERS

Ngoh Hiang . 20
DEEP FRIED FRESH PRAWN, CRAB MEAT, CHICKEN AND WATER CHESTNUT ROLLS SEASONED WITH
FIVE SPICE POWDER WRAPPED IN BEANCURD SKIN

Kuay Pie Tee . 19
JULIENNEED 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 . 18
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

Coronation Chicken in Wantan Leaf Cup . 14
A DISH TO CELEBRATE OUR COLONIAL HERITAGE. DICED CHICKEN IN A CREAMY CURRY SAUCE WITH
GOLDEN RAISIN CHUTNEY SERVED IN WANTAN LEAF CUP

Shrimp Paste Chicken Wings . 19
DEEP FRIED CHICKEN WINGS MARINATED WITH SHRIMP PASTE SERVED WITH A SIDE OF VO CHILLI SAUCE

Prices subject to service charge and prevailing GST
**MEAT**

- **Buah Keluak Ayam . 28**
  Classic Nyonya spicy and tangy chicken stew and buah keluak nut infused with fresh root spices of lengkuas and turmeric

- **Ayam Pong Tay . 27**
  Slow-braised chicken with dried mushroom and bamboo shoot flavoured with bean paste, cinnamon and cloves

- **Rebung Masak Lemak . 27**
  Chicken thigh stewed in a melange of spices in a coconut gravy with bamboo shoot

- **VO Curry Chicken . 27**
  Chicken and potatoes stewed in nyonya curry powder, curry leaves and coconut cream

- **Beef Rendang . 28**
  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 . 45**
  Slow braised angus beef cheek in a rich spicy tamarind gula melaka gravy and coconut

**SEAFOOD**

- **Sambal Bajak Barramundi . 31**
  Crispy barramundi fillet topped with a fragrant caramelized chilli padi sambal

- **Garam Assam Fish . 28**
  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 . 40**
  Baked cod in a delectable creamy laksa sauce drizzled with coriander pesto

- **Fish Tempura . 26**
  Fried fillet of baby sea bass topped with a sweet, sour and mildly hot sauce of chillies, onions, sweet soy sauce and limau kesturi

- **Butter Prawn . 37**
  Fried angka prawns tossed in butter floss and crispy curry leaves

- **Udang Goreng Chilli . 37**
  Angka prawns tossed in a spicy fragrant chilli padi garlic rempah

- **Udang Chilli Padi Lemak . 35**
  Prawns cooked in a spicy creamy coconut gravy infused with lemongrass and kefir lime leaf

- **Sotong Rempah Titek . 38**
  Stuffed sotong with minced chicken and prawns topped with a spicy piquant creamy coconut sauce

- **Ikan Goreng Chilli . 26**
  Fried red snapper topped with a spicy fragrant chilli padi garlic rempah

**VEGETABLES**

- **Sambal Eggplant . 19**
  Wedges of fried eggplant topped with a spicy and sour sambal sauce

- **Chap Chye . 19**
  Classic Nyonya festive dish of mixed vegetables and bean curd skin braised in a rich prawn bisque

- **Sayor Lodeh . 19**
  Mixed vegetables and tempeh in a mildly spiced fragrant coconut gravy
  vegan

- **Ladies Fingers Lemak . 19**
  Charred ladies fingers in a creamy turmeric infused coconut sauce
  vegan

- **Meatless Meatballs Rendang . 23**
  Walnut and cheese dumplings braised in spices flavoured with kaffir and bay leaves in a creamy coconut cream sauce
  vegetarian . contains egg and cheese

**Prices subject to service charge and prevailing GST**
RICE & NOODLES

Dry Laksa . 29
FRESH RICE NOODLE TOSSED IN VIOLET'S LAKSA GRAVY TOPPED WITH PRAWNS, TAU POK AND BEAN SPROUTS

Nasi Goreng Nyonya with Hae Bee and Prawns . 26
FRIED RICE TOPPED WITH PRAWNS, HAE BEE AND SAMBAL BLACHEN

Hainanese Chicken Rice . 26
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 . 4
GLUTINOUS AND JASMINE RICE INFUSED WITH TURMERIC STEAMED WITH COCONUT MILK

Brown Rice . 3

Chicken Rice Rice . 3

Jasmine Rice . 2

Roti Prata . 2

DESSERTS

Pulot Hitam with Coconut Ice Cream . 14
BLACK GLUTINOUS RICE STEWED WITH GULA MELAKA AND COCONUT MILK TOPPED WITH COCONUT ICE CREAM

vegan option available upon request

Kueh Beng Kah . 16
GRATED TAPIOCA CAKE TOPPED WITH GULA MELAKA SYRUP AND COCONUT MILK

vegetarian . contains egg

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

Suggee 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

Sticky Date Gula Melaka Pudding . 17
WARM MOIST DATE PUDDING COVERED WITH GULA MELAKA TOFFEE SAUCE TOPPED WITH VANILLA ICE CREAM

Coconut Delight . 16
COCONUT JELLY MADE WITH COCONUT WATER TOPPED WITH FRESH COCONUT FLESH AND COCONUT ICE CREAM SPRINKLED WITH SHAVED GULA MELAKA

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