

# NATIONAL KITCHEN



*by*

Violet Oon

SINGAPORE

..... MENU .....

## SOUP

### PONG TAUHU SOUP . 14

PRAWN, CHICKEN AND BEAN CURD DUMPLINGS IN A NYONYA HOME MADE  
PRAWN BISQUE WITH JULIENNE 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 JULIENNE CUCUMBER AND FRESH BEANSPROUTS  
TOPPED WITH VIOLET'S SIGNATURE SWEET AND TANGY PEANUT SAUCE

*vegan*

## STARTERS

### NGOH HIANG . 20

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

### KUAY PIE TEE . 19

JULIENNE 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 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

### **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

### **AYAM PONG TAY . 27**

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

### **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 TEMpra . 26**

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 . 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

### **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*

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## 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 MILK . 14**

BLACK GLUTINOUS RICE STEWED WITH GULA MELAKA AND COCONUT MILK

### **KUEH BENG KAH . 16**

GRATED TAPIOCA CAKE TOPPED WITH GULA MELAKA SYRUP AND COCONUT MILK  
*vegetarian . contains egg*

### **GULA MELAKA TEA CAKE . 15**

GULA MELAKA TEA CAKE TOPPED WITH TOASTED COCONUT FLAKES AND GULA MELAKA SAUCE

### **SUGEE CAKE . 15**

TRADITIONAL RICH AND MOIST EURASIAN CAKE OF SEMOLINA AND GROUND ALMONDS INFUSED WITH BRANDY. SERVED WITH 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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