

NATIONAL KITCHEN



by

Violet Oon

SINGAPORE

..... MENU



MAY YOUR RICE BOWL
ALWAYS BE FULL.

-Violet Oon

SOUP

PONG TAUHU SOUP . 14

PRAWN, CHICKEN AND BEAN CURD DUMPLINGS IN A NYONYA HOME MADE
PRAWN BISQUE WITH JULIENNED 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

vegan option available upon request

SAMBAL KIM CHIAM UDANG . 17

LILY BUDS TOSSED IN A SWEET AND SPICY DRESSING TOPPED WITH PRAWNS AND STARFRUIT

TAU HU GORENG . 15

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

vegan

POPIAH SALAD CUPS . 18

JULIENNED BAMBOO SHOOT AND TURNIP POACHED WITH SOYA BEAN PASTE SERVED ON A LETTUCE CUP TOPPED WITH FRIED TOFU, CHILLI SAUCE AND A SWEET FRUIT 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

JULIENNED 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

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

EGGPLANT GORENG DIP WITH EMPING CRACKER . 18

EGGPLANT PUREE INFUSED WITH CORIANDER AND LIME, SERVED WITH EMPING CRACKER

vegan . gluten-free

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

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MEAT

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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

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

AYAM PONG TAY . 27

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

VO CURRY CHICKEN . 27

CHICKEN AND POTATOES STEWED IN NYONYA CURRY POWDER,
CURRY LEAVES AND COCONUT CREAM

PRAWN CHICKEN BOSTARDOR MINCE . 27

A DISH FROM OUR EURASIAN HERITAGE, MINCED CHICKEN AND
PRAWNS IN A FRAGRANT SPICY SAUCE WITH GREEN CHILLI PADI
TOPPED WITH GREEN CHILLI



SEAFOOD

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

SAMBAL BAJAK BARRAMUNDI . 31

CRISPY BARRAMUNDI FILLET TOPPED WITH A FRAGRANT CARAMELIZED CHILLI PADI SAMBAL

COD IN CREAMY LAKSA SAUCE . 40

BAKED COD IN A DELECTABLE CREAMY LAKSA SAUCE DRIZZLED WITH CORIANDER PESTO

IKAN GORENG CHILLI . 26

FRIED RED SNAPPER TOPPED WITH A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

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

SOTONG REMPAH TITEK . 38

STUFFED SOTONG WITH MINCED CHICKEN AND PRAWNS TOPPED WITH A SPICY PIQUANT
CREAMY COCONUT SAUCE

FISH HEAD CURRY . 88

RED SNAPPER FISH HEAD STEWED IN AN AROMATIC CURRY OF CUMIN, FENNEL, CHILIES,
TURMERIC AND ONIONS WITH TOMATOES, BABY EGGPLANTS AND OKRA

2 day preorder required

VEGETABLES

CHAP CHYE . 19

CLASSIC NYONYA FESTIVE DISH OF MIXED VEGETABLES AND BEAN CURD SKIN BRAISED IN A RICH PRAWN BISQUE

MUSHROOM PONG TAY . 22

SHIITAKE MUSHROOMS AND BAMBOO SHOOT BRAISED IN A RICH SOYBEAN STEW FLAVOURED WITH CINNAMON AND CLOVES TOPPED WITH FRESH GREEN CHILLI

vegan

SAYUR LODEH . 19

MIXED VEGETABLES AND TEMPEH IN A MILDLY SPICED FRAGRANT COCONUT GRAVY

vegan

JU HEE CHAR . 21

JULIENNE OF JICAMA, CARROTS, CABBAGE AND MUSHROOMS STEWED IN CUTTLEFISH BROTH TOPPED WITH DEEP FRIED CUTTLEFISH

LADIES FINGERS LEMAK . 19

CHARRED LADIES FINGERS IN A CREAMY TURMERIC INFUSED COCONUT SAUCE

vegan

SAMBAL UDANG PETAI . 28

STINKY GREEN BEAN FRIED IN A SPICY DRIED PRAWN SAMBAL SAUCE WITH PRAWNS

SAMBAL EGGPLANT . 19

WEDGES OF FRIED EGGPLANT TOPPED WITH A SPICY AND SOUR SAMBAL SAUCE

vegan

SAMBAL HIJAU POTATOES . 14

POTATOES TOSSED IN A GREEN CHILLI PADI SAMBAL, TOPPED WITH CRISPY TAPIOCA, FRIED GARLIC AND SHALLOTS

vegan . gluten-free

KUNYIT LEMAK KING OYSTER MUSHROOM . 27

GRILLED KING OYSTER MUSHROOM ON A BED OF CREAMY TURMERIC- INFUSED COCONUT SAUCE, PERFUMED WITH JULIENNE OF CORIANDER

vegan . gluten-free

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



..... NOODLES & RICE

DRY LAKSA . 29

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

HAKKA ABACUS BEADS . 29

TRADITIONAL HANDMADE TARO DUMPLINGS TOSSED IN A MELANGE OF DRIED CUTTLEFISH, GROUND CHICKEN, DRIED SHRIMP, CHINESE MUSHROOMS, BEANCURD AND CHINESE CELERY

NASI GORENG NYONYA WITH HAE BEE AND PRAWNS . 26

FRIED RICE TOPPED WITH PRAWNS, HAE BEE AND SAMBAL BLACHEN

NASI GORENG KANGKUNG . 25

FRIED JASMINE RICE WITH KANGKUNG, FRIED TOFU AND SPICES SERVED WITH EMPING CRACKER

vegan

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



JASMINE RICE . 2

BROWN RICE . 3

CHICKEN RICE RICE . 3

NASI KUNING RICE . 4

GLUTINOUS AND JASMINE RICE INFUSED WITH TURMERIC STEAMED WITH COCONUT MILK

ROTI PRATA . 2



DESSERTS

PULOT HITAM WITH COCONUT ICE CREAM . I4

BLACK GLUTINOUS RICE STEWED WITH GULA MELAKA AND COCONUT MILK
TOPPED WITH COCONUT ICE CREAM

vegan option available upon request

KUEH BENG KAH . I6

GRATED TAPIOCA CAKE TOPPED WITH GULA MELAKA SYRUP AND COCONUT MILK

vegetarian . contains egg

GULA MELAKA TEA CAKE WITH COCONUT ICE CREAM . I5

GULA MELAKA TEA CAKE SERVED WITH COCONUT ICE CREAM, TOPPED WITH
TOASTED COCONUT FLAKES AND GULA MELAKA SAUCE

SUGEE CAKE WITH VANILLA ICE CREAM . I5

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 . I5

LIGHT BUTTER SPONGE TOPPED WITH PINEAPPLE AND A GULA MELAKA GLAZE
SERVED WITH A VANILLA CUSTARD SAUCE

STICKY DATE GULA MELAKA PUDDING . I7

WARM MOIST DATE PUDDING COVERED WITH GULA MELAKA TOFFEE SAUCE
TOPPED WITH VANILLA ICE CREAM

COCONUT DELIGHT . I6

COCONUT JELLY MADE WITH COCONUT WATER TOPPED WITH FRESH COCONUT FLESH AND
COCONUT ICE CREAM SPRINKLED WITH SHAVED GULA MELAKA



PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST