



ION ORCHARD MENU

We remember our childhood days where the familiarity of family cooking gives comfort to the soul. At VO Singapore, we bring you your favourite Singapore and Nyonya dishes redefined using the finest ingredients and spices enjoyed in an elegant and luxurious environment.

We hope you enjoy your experience with us where every day is a celebration and where food is all about love, sharing, family and friends.



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MAY YOUR RICE BOWL
ALWAYS BE FULL.

— *V.O*

SOUP

MULLIGATAWNY SOUP . 19

A CORNERSTONE OF BRITISH INDIAN CUISINE. A MILD, CREAMY CURRY BROTH WITH CHICKEN AND RICE INFUSED WITH A MYRIAD OF SPICES AND TOPPED WITH DEEP FRIED SHALLOT, SPRING ONION AND CORIANDER LEAVES

MULLIGATAWNY SOUP . 18

A CORNERSTONE OF CLASSIC BRITISH INDIAN CUISINE. A CURRY BROTH WITH CAULIFLOWER AND RICE INFUSED WITH A MYRIAD OF SPICES AND TOPPED WITH DEEP FRIED SHALLOT, PAN-FRIED LADIES' FINGERS, SPRING ONION AND CORIANDER LEAVES

vegan

STARTERS

NGOH HIANG . 20

DEEP FRIED BEANCURD SKIN ROLL WITH PRAWN, CRAB, CHICKEN AND WATER CHESTNUT SEASONED WITH FIVE SPICE POWDER

KUAY PIE TEE . 19

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

CHICKEN SATAY . 18

ADDITIONAL CHICKEN SATAY . 6

CHICKEN CHUNKS MARINATED IN SPICES, GRILLED AND SERVED WITH A SPICY PEANUT SAUCE TOPPED WITH GRATED PINEAPPLE, STEAMED RICE CAKE, CUCUMBER AND RED ONION

CRISPY KUROBUTA PORK FINGERLINGS WITH GARLIC AND CURRY LEAVES . 21

JUICY KUROBUTA PORK MARINATED IN A DELICATELY SPICED BATTER AND DEEP FRIED TO A TENDER CRISP. SERVED WITH A SIDE OF VO CHILLI SAUCE

SHOESTRING FRIES WITH MAKASSAR AIOLI DIP . 16

SHOESTRING FRIES SERVED WITH A CREAMY GARLIC AND CHILLI DIP
vegetarian option available upon request

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

SALADS

ORIENTAL CHICKEN SALAD . 28

POACHED CHICKEN, ALMONDS, WATER CHESTNUT AND CRISPY LETTUCE IN AN OYSTER SAUCE AND RICE VINEGAR DRESSING, TOPPED WITH CRISPY FRIED WANTON STRIPS AND TOASTED SESAME SEEDS

ORIENTAL TOFU SALAD . 26

PAN FRIED TOFU, ALMONDS, WATER CHESTNUTS AND CRISPY LETTUCE IN A VEGETARIAN OYSTER SAUCE AND RICE VINEGAR DRESSING, TOPPED WITH CRISPY FRIED WANTON STRIPS AND TOASTED SESAME SEEDS
vegan

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

SALMON WITH KALE KERABU . 29

FRESH BABY KALE, PINEAPPLE CUBES, CHERRY TOMATOES, SLICED SHALLOT AND FLAME GRILLED SALMON IN A KERABU SAUCE OF SAMBAL BELACAN AND COCONUT CREAM

BEAUTY SALAD . 26

A SALAD INSPIRED BY INGREDIENTS THAT ARE TRADITIONALLY ASSOCIATED WITH HEALTH AND BEAUTY IN OUR CHINESE CULTURE. LOTUS ROOT SLICES, WOLFBERRIES, ROASTED ALMONDS, AND GOLDEN RAISINS TOSSED WITH TARAGON DRESSING AND TOPPED WITH ORANGE SEGMENTS ON A BED OF BABY SPINACH
vegan

SANDWICHES

CLUB SANDWICH WITH ISLAND SPREAD AND STEAK FRIES . 27

A POPULAR CLASSIC OF BACON, CHICKEN, CHEDDAR CHEESE AND BABY ROMAINE LETTUCE, TOPPED WITH TOMATO AND A FRIED EGG BETWEEN SLICES OF TOASTED BREAD. SERVED WITH A SIDE OF STEAK FRIES

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MAINS

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HAINANESE PORK CHOP . 39

A STAPLE OF THE BRITISH HAINANESE KITCHEN. DEEP FRIED KUROBUTA PORK LOIN CRUSTED WITH A CREAM CRACKER BATTER, TOPPED WITH A HOUSE-MADE TOMATO REDUCTION. SERVED WITH STEAK CUT FRIES AND A SIDE OF PETIT POIS TOSSED WITH MINCED KALE

VO'S SHEPHERD'S PIE WITH HOUSE SALAD . 28

SLOW-BRAISED MINCE BEEF TOPPED WITH CREAMY MASHED POTATO AND BAKED TO CRISPY PERFECTION. MADE TO A TRADITIONAL ENGLISH RECIPE LONG FAVOURED BY SINGAPORE HOUSEHOLDS

FISH CURRY WITH ROTI PRATA . 31

A FRAGRANT AND CREAMY CURRY WITH RED SNAPPER AND LADIES' FINGERS COOKED IN SPICED COCONUT MILK
SERVED WITH A SIDE OF ROTI PRATA

VEGETABLE CURRY WITH ROTI PRATA . 23

A ROBUST VEGETABLE CURRY OF EGGPLANT, OKRA, TOMATOES, AND CABBAGE, IN CREAMY COCONUT MILK. TOPPED WITH FRESH CURRY LEAVES AND
SERVED WITH A SIDE OF ROTI PRATA
vegetarian



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NOODLES & RICE

DRY LAKSA . 29

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

ROASTED SARAWAK BLACK PEPPER TIGER PRAWN PASTA . 32

SINGAPORE'S CLASSIC BLACK PEPPER PRAWNS FRIED IN FRESH TOASTED SARAWAK BLACK PEPPER AND BUTTER TOSSED WITH SPAGHETTI AND TOPPED WITH ARUGULA

NASI GORENG WITH CRISPY HAE BEE . 26

FRIED JASMINE RICE TOSSED WITH PRAWNS, HAE BEE, SAMBAL BELACAN AND FRESH CUCUMBER, SERVED WITH SAMBAL IKAN BILIS HIJAU

BEEF HOR FUN . 29

SLICES OF 150 DAY GRAIN-FED BLACK ANGUS TENDERLOIN FLASH-FRIED CANTONESE STYLE WITH A BLACK BEAN SAUCE INFUSION ON SILKY WOK-FRIED FRESH RICE NOODLES, WITH A SIDE OF FRESH POACHED KAILAN

JASMINE RICE . 2

BROWN RICE . 3

CHICKEN RICE RICE . 3

ROTI PRATA . 2

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FROM OUR NONYA KITCHEN

TAUHU GORENG . 15

FRIED BEANCURD ON A BED OF JULIENNEED CUCUMBER AND FRESH BEANSPROUTS
TOPPED WITH VIOLET'S SIGNATURE SWEET AND TANGY PEANUT SAUCE
vegan

BEEF RENDANG . 28

TENDER BEEF SHIN BRAISED IN A CREAMY COCONUT SAUCE FLAVOURED
WITH A MELANGE OF SPICES, KAFFIR AND BAY LEAVES

BUAH KELUAK AYAM . 28

CLASSIC SPICY AND TANGY CHICKEN STEW AND BUAH KELUAK NUT INFUSED
WITH FRESH ROOT SPICES OF LENGKUAS AND TURMERIC

BABI PONG TAY . 27

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

COD FISH WITH CREAMY LAKSA SAUCE AND CORIANDER PESTO . 40

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

UDANG GORENG CHILLI . 37

PRAWNS TOSSED IN A FRAGRANT AND SPICY CHILLI PADI GARLIC SAUCE

UDANG CHILLI PADI LEMAK . 35

PRAWNS COOKED IN A SPICY CREAMY COCONUT GRAVY INFUSED WITH
LEMONGRASS AND KEFIR LIME LEAF

SAMBAL EGGPLANT . 19

WEDGES OF FRIED EGGPLANT TOPPED WITH A SPICY AND SOUR SAMBAL SAUCE
vegan option available upon request

CHAP CHYE . 19

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

SAYUR LODEH . 19

MIXED VEGETABLES AND TEMPEH IN A FRAGRANT AND MILDLY SPICY COCONUT GRAVY
vegan

MEATLESS MEATBALL 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

VO CHICKEN CURRY . 27

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

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DESSERT

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

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

SUGEE CAKE . 15

TRADITIONAL RICH AND MOIST EURASIAN CAKE OF SEMOLINA AND GROUND ALMONDS INFUSED WITH BRANDY. SERVED WITH VANILLA ICE CREAM DRIZZLED WITH A LEMON SAUCE

KUEH BENG KAH . 16

FRESH TAPIOCA CAKE INFUSED WITH COCONUT CREAM AND SERVED WITH COCONUT MILK AND GULA MELAKA
vegetarian . contains egg

PINEAPPLE UPSIDE DOWN CAKE . 15

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

PANDAN GULA MELAKA CAKE . 14

AN AROMATIC PANDAN CAKE LAYERED WITH GULA MELAKA AND SPRINKLING OF FRESH COCONUT SHREDS FROSTED WITH BUTTER CREAM AND GULA MELAKA

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

BAILEYS CHOCOLATE KOPI PIE . 18

CREAMY CHOCOLATE FILLING INFUSED WITH BAILEYS IRISH CREAM LIQUOR AND KOPI, TOPPED WITH CRUSHED COOKIE CRUMBLE

ICE CREAM

COCONUT ICE CREAM

WITH HOUSE-MADE GULA MELAKA CRUMBLE, TOASTED COCONUT AND GULA MELAKA SYRUP . 9

VANILLA ICE CREAM

WITH HOUSE-MADE MALT CRUMBLE . 8

GULA MELAKA ICE CREAM

TOPPED WITH TOASTED CASHEW NUTS AND COCONUT SHAVINGS . 10

CHOCOLATE ICE CREAM

TOPPED WITH HOUSE-MADE CORNFLAKES CRUNCH . 8

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