



..... MENU



V.O

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MAY YOUR RICE BOWL
ALWAYS BE FULL.

— V.O

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Violet (far left) at 16, pictured with her granduncle Heng Loon, her grandaunt Aunty Nanny, and her mother Nancy.



When I was a child growing up in Singapore and Malacca, I looked forward to my aunts' and grandaunts' cooking with excited anticipation.

At 16, I begged them to teach me how to cook the dishes of my Peranakan heritage and that is how my culinary journey began.

Later on, I embarked on a career as a food critic and met some of the top chefs in the world who would welcome me into their kitchens.

Welcome to Violet Oon Singapore, where every day is a celebration and where food is all about love, sharing, family and friends.

Violet Oon



STARTERS

Makan Kechil, the Small Eats of the Singapore kitchen, always formed the backdrop of my family's mahjong and cheki sessions on lazy afternoons where the women would gather to gossip and snack on these tasty morsels while still engrossed in the game.

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

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

KUAY PIE TEE . 15

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

NGOH HIANG . 16

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

SAMBAL KIM CHIAM UDANG . 17

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

SOUP

PONG TAUHU SOUP . 14

PRAWN, CHICKEN AND BEAN CURD DUMPLINGS IN A NYONYA
HOMEMADE PRAWN BISQUE WITH JULIENNED BAMBOO SHOOT





KERABU

Kerabu is a traditional salad made from vegetables and herbs in a spicy tangy sauce found in Malay and Peranakan cuisine.

KERABU KACANG BOTOL . 18

SLICED CRISP WINGED BEAN TOSSED IN A TANGY SAMBAL BELACAN DRESSING WITH DRIED SHRIMP, TOPPED WITH FRAGRANT TOASTED COCONUT (KERISIK)

KERABU PUCUK PAKU . 18

YOUNG FIDDLEHEAD FERNS IN A PIQUANT DRESSING OF DRIED SHRIMP, LEMONGRASS, AND CHILLI—EARTHY, AROMATIC, AND VIBRANT IN FLAVOUR
seasonal

SATAY

CHICKEN SATAY . 18

ADDITIONAL CHICKEN SATAY . 6

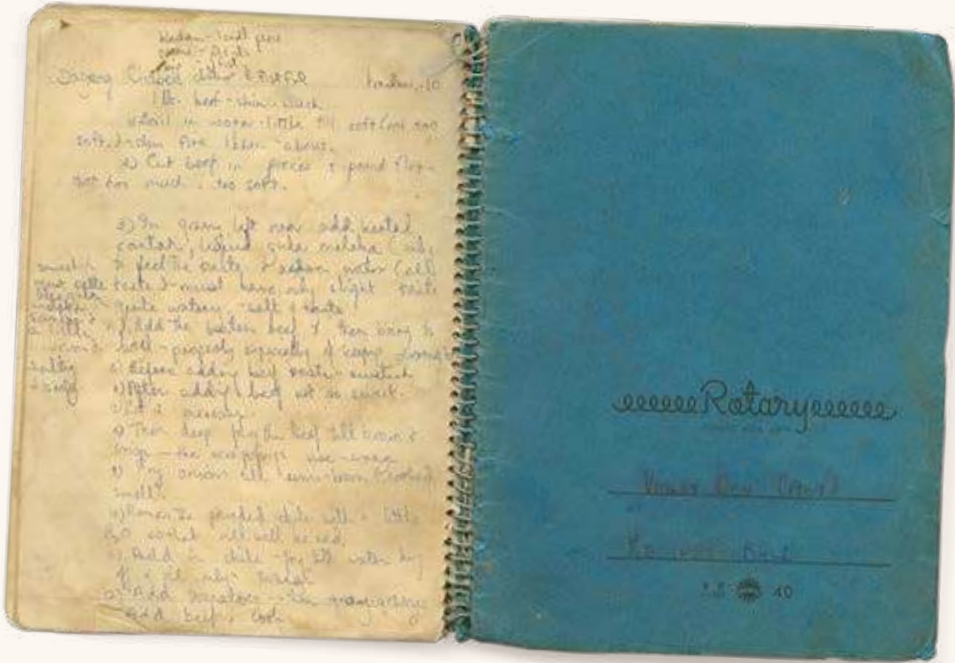
CHICKEN CHUNKS MARINATED IN SPICES, GRILLED AND SERVED WITH A SPICY PEANUT SAUCE TOPPED WITH GRATED PINEAPPLE, STEAMED RICE CAKE, CUCUMBER AND RED ONION

PORK SATAY HAINAN . 21

ADDITIONAL PORK SATAY . 7

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





My first cookbook, handwritten when I was 17 in 1967, is a collection of treasured recipes taught to me by my Aunty Nona and grandaunt Aunty Nanny. I documented each dish with loving care and practiced them diligently, laying the foundation for my lifelong passion for Singapore's culinary heritage.





MEAT

BEEF RENDANG . 28

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

BABI PONGTEH . 27

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

AYAM BUAH KELUAK . 28

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

VO CURRY CHICKEN . 27

CHICKEN AND POTATOES STEWED IN CURRY SPICES,
CURRY LEAVES AND COCONUT CREAM

HATI BABI BUNGKUS . 24

A TRADITIONAL PERANAKAN DELICACY OF
SAVORY PORK LIVER BALLS INFUSED WITH TOASTED
CORIANDER SEEDS, SERVED WITH TANGY PICKLED
SAYUR KUAK CHYE (CHINESE MUSTARD GREENS)



DAGING PANGGANG SAMBAL HIJAU . 69

OUR DAGING PANGGANG SAMBAL HIJAU IS A WAGYU RIBEYE M/B 4-5,
GRILLED TO PERFECTION AND TOPPED WITH A PIQUANT GREEN SAMBAL
OF CHILLIES AND CRISPY GARLIC CHIPS. THIS DISH BALANCES RICH,
SMOKY FLAVOURS WITH VIBRANT HEAT AND SPICE





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Using a mortar and pestle, women like my Aunt Nona sat elegantly on low stools on the floor, patiently pounding ingredients by hand—a timeless art of blending flavors and aromas to create a spice paste called “rempah” – which form the base of many Peranakan dishes.





SEAFOOD

FUYONG HAI CRAB . 24

A SAVOURY OMELETTE OF CRAB FRIED WITH EGGS, CHAR SIEW AND VEGETABLES,
SERVED WITH LETTUCE LEAVES

UDANG GORENG CHILLI . 37

ANGKA PRAWNS TOSSED IN A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

SAMBAL PETAI WITH PRAWNS . 28

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

GULAI NANGKA WITH PRAWNS AND SALT FISH . 28

TENDER YOUNG JACKFRUIT AND PRAWNS SIMMERED IN A SPICED TURMERIC INFUSED
COCONUT GRAVY ENRICHED WITH SALT FISH

ASSAM NANAS BARRAMUNDI WITH PINK GINGER FLOWER . 32

GRILLED LOCAL FARMED BARRAMUNDI TOPPED WITH A PIQUANT COMPOTE OF
DICED PINEAPPLE PERFUMED WITH GINGER FLOWER JULIENNE AND LAKSA LEAF

GARAM ASSAM FISH . 28

RED SNAPPER FILLETS IN A SPICY AND SOUR GRAVY WITH PINEAPPLE SLICES AND
LADIES FINGERS TOPPED WITH JULIENNE OF PINK GINGER FLOWER

IKAN TEMPRA . 33

FRIED FILLET OF SEA BASS SERVED WITH A SWEET, SOUR AND MILDLY HOT SAUCE OF
CHILLIES, ONIONS, SWEET SOYA SAUCE AND LIMAU KASTURI

COD IN CREAMY LAKSA SAUCE . 42

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





VEGETABLES

LADIES FINGERS LEMAK . 19

CHARRED LADIES FINGERS IN A CREAMY
TURMERIC INFUSED COCONUT SAUCE

SAYUR LODEH . 19

MIXED VEGETABLES AND TEMPEH IN A MILDLY
SPICED FRAGRANT COCONUT GRAVY

vegan

SAMBAL EGGPLANT . 19

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

vegan

PUCUK PAKU GORENG . 19

YOUNG FIDDLEHEAD FERNS STIR-FRIED WITH
DRIED PRAWNS AND SLICED CHILLI

seasonal

CHAP CHYE . 19

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

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 WITH PRAWNS, HAE BEE AND SAMBAL BELACAN

NASI ULAM . 48

(Serves 2-3 pax)

A cherished heirloom recipe and a true labour of love.

FRAGRANT RICE IS TOSSED WITH A SYMPHONY OF EIGHT FINELY JULIENNED
HERBS—AMONG THEM DAUN KEMANGI (LEMON BASIL), SELASIH (THAI BASIL),
AND ULAM RAJA, THE PRIZED "KING'S SALAD"

ACCENTED WITH DELICATE SLIVERS OF PINK GINGER FLOWER, SHREDDED SNAPPER,
PRAWNS, A FRAGRANT SPICE BLEND, AND GOLDEN TOASTED KERISIK (GRATED COCONUT)

WHITE RICE . 2

NASI KUNING RICE . 4

GLUTINOUS AND JASMINE RICE INFUSED WITH
TURMERIC STEAMED WITH COCONUT MILK



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DESSERT
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KUEH BENG KAH . 16

GRATED FRESH TAPIOCA ROOT CAKE TOPPED WITH
GULA MELAKA SYRUP AND COCONUT MILK

vegetarian . contains egg

ROTI JALA WITH BANANA PENGAT . 16

A TRADITIONAL, DELICATE LACE CRÊPE SERVED WITH A RICH CREAMY
SAUCE COOKED WITH BANANAS IN COCONUT CREAM AND GULA MELAKA

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

COCONUT DELIGHT . 16

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

===== **ICE CREAM & SORBET** =====

GULA MELAKA ICE CREAM . 8

COCONUT ICE CREAM . 8

CALAMANSI SORBET . 8





VIOLET OON SINGAPORE

DEMPSEY HILL

7 DEMPSEY ROAD, #01-05, SINGAPORE 249671

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VIOLET OON SINGAPORE

ION ORCHARD

2 ORCHARD TURN, #04-12, SINGAPORE 238801

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NATIONAL KITCHEN BY VIOLET OON

NATIONAL GALLERY SINGAPORE (CITY HALL WING)

1 ST. ANDREW'S ROAD, #02-01, SINGAPORE 178957