



..... 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**

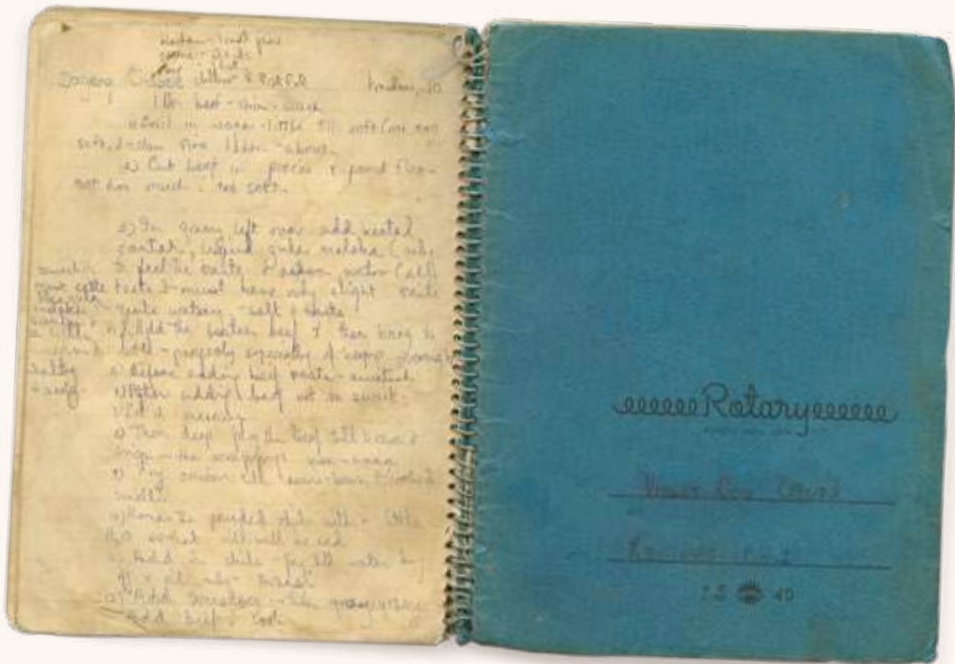
CHICKEN CHUNKS MARINATED IN SPICES, GRILLED AND SERVED WITH A SPICY PEANUT SAUCE TOPPED WITH GRATED PINEAPPLE, STEAMED RICE CAKE, CUCUMBER AND RED ONION

### **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 Aunty 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



DESSERT

**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**

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**VIOLET OON SINGAPORE**

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**NATIONAL KITCHEN BY VIOLET OON**

**NATIONAL GALLERY SINGAPORE (CITY HALL WING)**

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