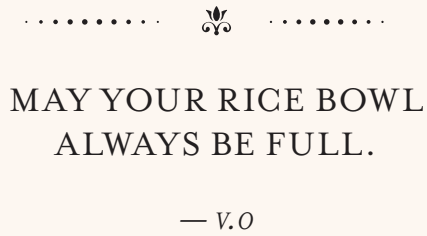




..... MENU .....





*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 JULIENNEED CUCUMBER AND FRESH BEANSPOUTS  
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

### KUAY PIE TEE . 15

JULIENNEED 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

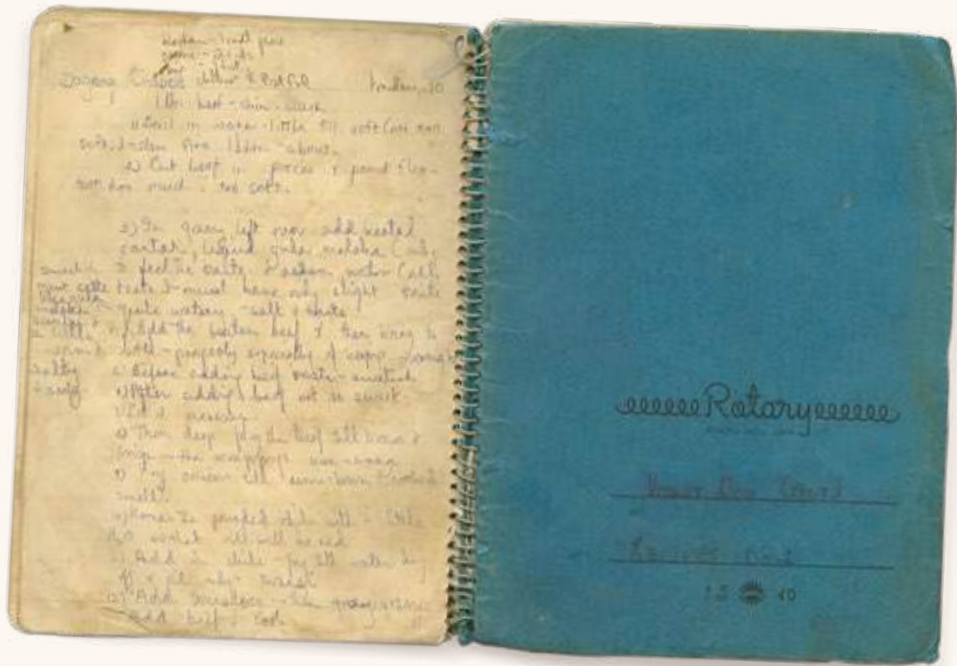
DEEP FRIED FRESH PRAWN, CRAB MEAT, CHICKEN AND WATER CHESTNUT ROLLS  
SEASONED WITH FIVE SPICE POWDER WRAPPED IN BEAN CURD SKIN

## SOUP

### PONG TAUHU SOUP . 14

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





*I documented each dish with loving care and practiced them diligently, laying the foundation for my lifelong passion for Singapore's culinary heritage.*





## ..... 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)



## ..... 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





..... ❁ .....

*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.*





## 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



### 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





## 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

### 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



### COD IN CREAMY LAKSA SAUCE . 42

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





## VEGETABLES

### CHAP CHYE . 19

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

### 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

### LADIES FINGERS LEMAK . 19

CHARRED LADIES FINGERS IN A CREAMY TURMERIC INFUSED COCONUT SAUCE

### 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

## 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

### BEEF HOR FUN . 22

BEEF 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

### 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 GULA MELAKA ICE CREAM . 15

GULA MELAKA TEA CAKE SERVED WITH GULA MELAKA 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

### KUEH PLATTER . 15

*Selection includes 3 types of Kueh, 2 pieces each*

AN ASSORTMENT OF TRADITIONAL BITE-SIZED PERANAKAN SWEET DELICACIES,  
LOVINGLY HANDCRAFTED

PLEASE ASK OUR SERVERS FOR THE DAILY SELECTION

## ICE CREAM & SORBET

### GULA MELAKA ICE CREAM . 8

### COCONUT ICE CREAM . 8

### CALAMANSI SORBET . 8



**VIOLET OON SINGAPORE**

**ION ORCHARD**

2 ORCHARD TURN, #04-12, SINGAPORE 238801

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**VIOLET OON SINGAPORE**

**DEMPSEY HILL**

7 DEMPSEY ROAD, #01-05, SINGAPORE 249671

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**NATIONAL KITCHEN BY VIOLET OON**

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

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