



VioletOon

SINGAPORE

PLANT BASED MENU

STARTERS

EGGPLANT GORENG DIP WITH EMPING CRACKER . 18

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

vegan . gluten-free

MAINS

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

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

NASI GORENG KANGKUNG . 25

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

vegan

DESSERTS

KUEH BENG KAH . 16

FRESH TAPIOCA CAKE INFUSED WITH COCONUT CREAM
AND SERVED WITH COCONUT MILK AND GULA MELAKA

vegetarian, contains egg

PULOT HITAM WITH COCONUT CREAM . 14

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

vegan

PRICES EXCLUSIVE OF GST AND SUBJECT TO PREVAILING GOVERNMENT TAX.