



Violet Oon

SINGAPORE

HIGH TEA MENU

Available from 3pm to 5pm

SINGAPORE HIGH TEA SET

*\$68** (Serves 2 pax, includes a pot of tea)*

SAVOURY

KUEH PIE TEE

JULIENNE BAMBOO SHOOT AND TURNIP
POACHED IN A PRAWN BISQUE SERVED IN
A DEEP FRIED "TOP HAT" CUP TOPPED
WITH PRAWN

CORONATION CHICKEN IN WANTAN LEAF CUP

DICED CHICKEN IN A CREAMY CURRY SAUCE
WITH GOLDEN RAISIN CHUTNEY SERVED IN
WANTAN LEAF CUP

CHILLI CRAB IN A CRISPY SHELL

CHILLI CRAB IN A LIGHT CRISPY SHELL

TAU HU GORENG

FRIED BEAN CURD ON JULIENNE CUCUMBER
AND FRESH BEANSPROUTS TOPPED WITH
SWEET AND TANGY PEANUT SAUCE

DRY LAKSA

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

SWEET

ANG KU KUEH

GLUTINOUS RICE FLOUR SKIN WRAPPED
AROUND A SWEET MUNG BEAN FILLING

KUEH KOCHI

CHEWY GLUTINOUS RICE CAKE FILLED WITH
GRATED COCONUT AND PALM SUGAR

KUEH KOSUI

CHEWY GULA MELAKA AND PANDAN INFUSED
RICE CAKE TOSSED IN GRATED COCONUT

RUM BALLS

A RICE CHOCOLATE FUDGY TRUFFLE-LIKE
TREAT INFUSED WITH RUM

BIKA AMBON

FRAGRANT HONEYCOMB CAKE INFUSED WITH LEMONGRASS,
KAFFIR LIME LEAVES, PANDAN, AND COCONUT MILK

ROTI JALA WITH BANANA PENGAT

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

*Upgrade to a tea from our premium selection. \$8***