



NATIONAL KITCHEN

by

Violet Oon

SINGAPORE

..... MENU



..... ❁

MAY YOUR RICE BOWL
ALWAYS BE FULL.

— v.o



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.

NGOH HIANG . 16

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

KUAY PIE TEE . 15

JULIENED 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

CORONATION CHICKEN IN WANTAN LEAF CUP . 14

A DISH TO CELEBRATE OUR COLONIAL HERITAGE. DICED CHICKEN IN A CREAMY CURRY SAUCE WITH GOLDEN RAISIN CHUTNEY SERVED IN WANTAN LEAF CUP

SHRIMP PASTE CHICKEN WINGS . 19

DEEP FRIED CHICKEN WINGS MARINATED WITH SHRIMP PASTE SERVED WITH A SIDE OF VO CHILLI SAUCE

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

TAU HU GORENG . 15

FRIED BEAN CURD ON A BED OF JULIENED CUCUMBER AND FRESH BEANSPROUTS TOPPED WITH VIOLET'S SIGNATURE SWEET AND TANGY PEANUT SAUCE

vegan

SAMBAL KIM CHIAM UDANG . 17

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

EGGPLANT GORENG DIP WITH EMPING CRACKER . 18

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

vegan . gluten-free

CHICKEN SATAY . 18

ADDITIONAL CHICKEN SATAY . 6

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

SOUP

PONG TAUHU SOUP . 14

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



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

AYAM BUAH KELUAK . 28

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

AYAM PONGTEH . 27

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

VO CURRY CHICKEN . 27

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



DAGING CHABEK BEEF CHEEK . 45

SLOW BRAISED ANGUS BEEF CHEEK IN A RICH SPICY
TAMARIND GULA MELAKA GRAVY AND COCONUT





SEAFOOD

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

SAMBAL BAJAK BARRAMUNDI . 31

CRISPY BARRAMUNDI FILLET TOPPED WITH A FRAGRANT CARAMELIZED CHILLI PADI SAMBAL

COD IN CREAMY LAKSA SAUCE . 42

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

IKAN GORENG CHILLI . 26

FRIED RED SNAPPER TOPPED WITH A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

FISH TEMPRA . 33

FRIED FILLET OF BABY SEA BASS TOPPED WITH A SWEET, SOUR AND MILDLY HOT SAUCE OF CHILLIES, ONIONS, SWEET SOYA SAUCE AND LIMAU KESTURI

BUTTER PRAWN . 37

FRIED ANGKA PRAWNS TOSSED IN BUTTER FLOSS AND CRISPY CURRY LEAVES

UDANG GORENG CHILLI . 37

ANGKA PRAWNS TOSSED IN A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH



FISH HEAD CURRY . 88

RED SNAPPER FISH HEAD STEWED IN AN AROMATIC CURRY OF CUMIN, FENNEL, CHILIES, TURMERIC AND ONIONS WITH TOMATOES, BABY EGGPLANTS AND OKRA

2 day preorder required





VEGETABLES

CHAP CHYE . 19

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

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

LADIES FINGERS LEMAK . 19

CHARRED LADIES FINGERS IN A CREAMY TURMERIC INFUSED COCONUT SAUCE

vegan

SAMBAL EGGPLANT . 19

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

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

MEATLESS MEATBALLS RENDANG . 23

WALNUT AND CHEESE DUMPLINGS BRAISED IN SPICES FLAVOURED WITH
KAFFIR AND BAY LEAVES IN A CREAMY COCONUT CREAM SAUCE

vegetarian . contains egg and cheese





.....

NOODLES & RICE

.....

DRY LAKSA . 29

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

HAKKA ABACUS BEADS . 29

TRADITIONAL HANDMADE TARO DUMPLINGS TOSSED IN A MELANGE OF DRIED CUTTLEFISH,
GROUND CHICKEN, DRIED SHRIMP, CHINESE MUSHROOMS, BEANCURD AND CHINESE CELERY

NASI GORENG NYONYA WITH HAE BEE AND PRAWNS . 26

FRIED RICE WITH PRAWNS, HAE BEE AND SAMBAL BELACAN

NASI GORENG KANGKUNG . 25

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

HAINANESE CHICKEN RICE . 26

A SINGAPORE CLASSIC OF POACHED CHICKEN AND FRAGRANT RICE INFUSED
WITH RICH CHICKEN BROTH. SERVED WITH CHILLI GARLIC SAUCE, GINGER JAM
AND THICK DARK SOYA SAUCE



WHITE RICE . 2

CHICKEN RICE RICE . 4

NASI KUNING RICE . 4

GLUTINOUS AND JASMINE RICE INFUSED WITH
TURMERIC STEAMED WITH COCONUT MILK

ROTI PRATA . 2





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

SUGEE CAKE WITH VANILLA ICE CREAM . 15

TRADITIONAL RICH AND MOIST EURASIAN CAKE OF SEMOLINA
AND GROUND ALMONDS INFUSED WITH BRANDY. SERVED WITH
VANILLA ICE CREAM AND LEMON SAUCE

COCONUT DELIGHT . 16

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

