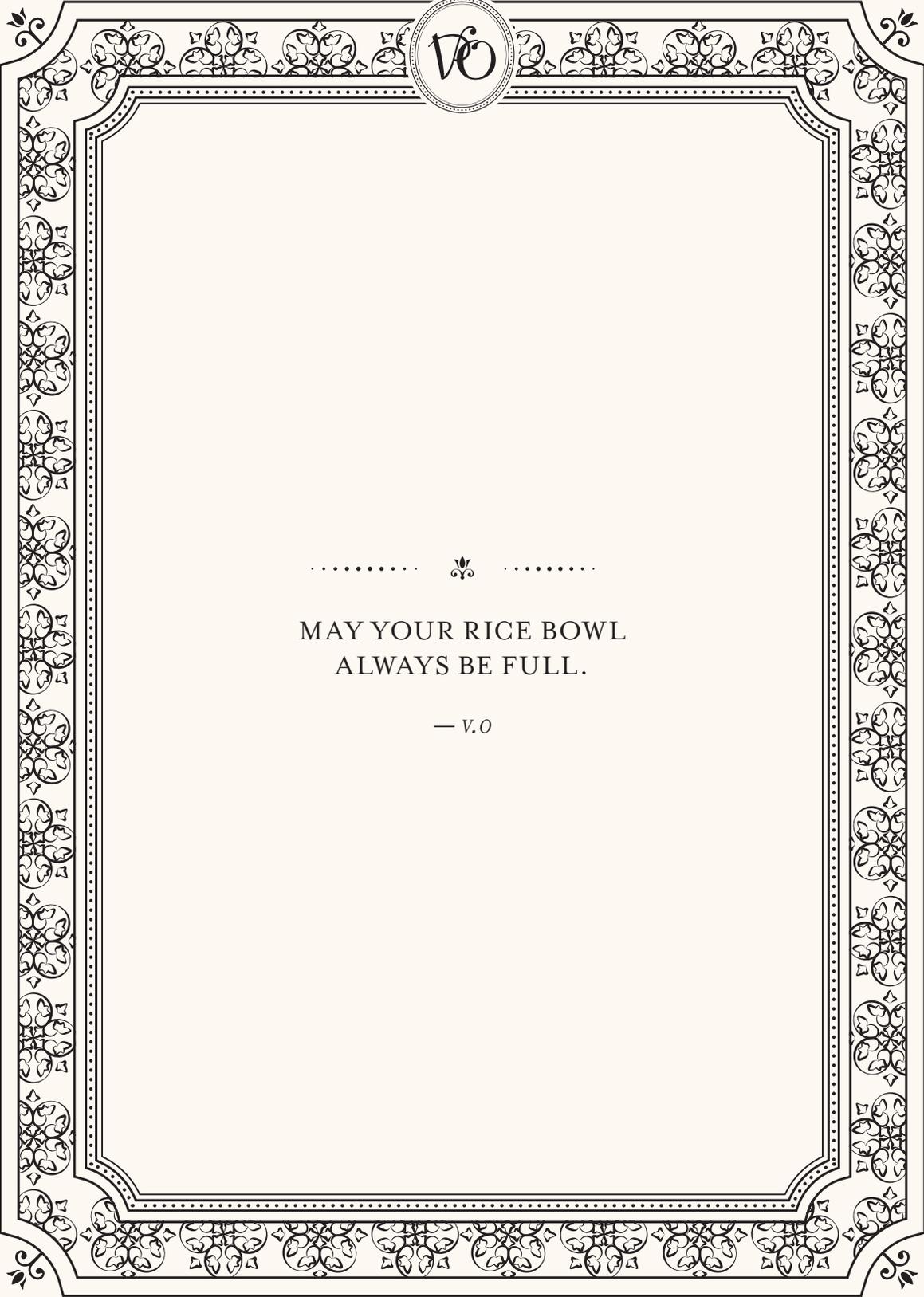




..... MENU



VO

..... ❁

MAY YOUR RICE BOWL
ALWAYS BE FULL.

— V.O

VO



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 ^(V) . 15

FRIED BEAN CURD ON A BED OF JULIENNEED 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

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

CRISPY KUROBUTA PORK FINGERLINGS . 19

JUICY KUROBUTA PORK MARINATED AND DEEP-FRIED UNTIL CRISP WITH CURRY LEAVES, SERVED WITH A SIDE OF VO SIGNATURE CHILLI SAUCE

EGGPLANT GORENG DIP WITH EMPING CRACKER ^(V) . 18

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

vegan . gluten-free





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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)

.....
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

===== **SINGAPORE CAFE CLASSICS** =====

*Comforting one-dish café favourites inspired by
Singapore's British and Hainanese culinary heritage.*

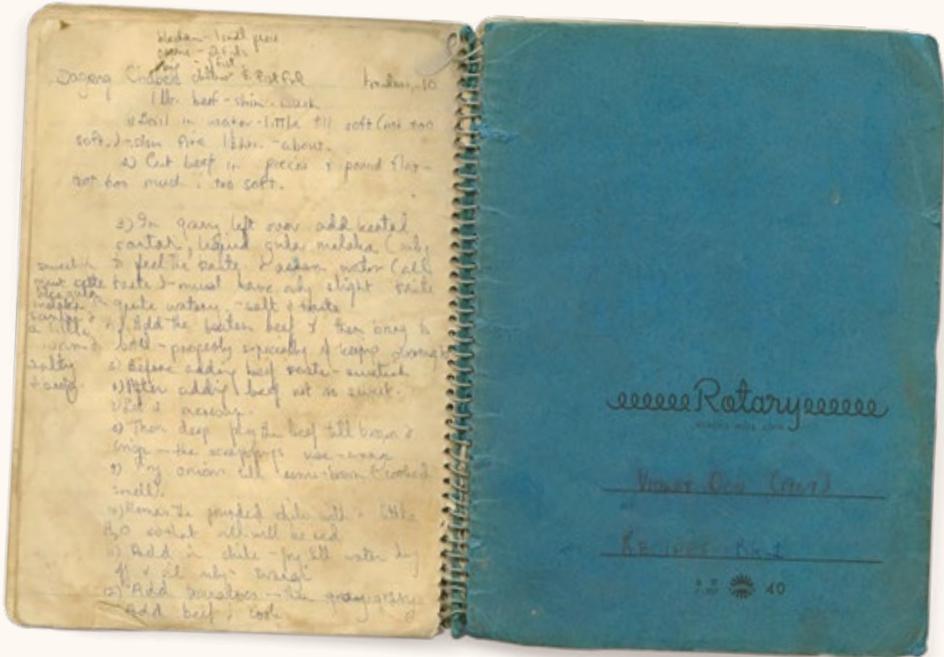
HAINANESE PORK CHOP . 34

A STAPLE OF THE BRITISH HAINANESE KITCHEN. DEEP FRIED KUROBUTA PORK LOIN CRUSTED
WITH A CREAM CRACKER BATTER, TOPPED WITH A HOUSE-MADE TOMATO REDUCTION.
SERVED WITH STEAK CUT FRIES AND A SIDE OF PETIT POIS TOSSED WITH MINCED KALE

VO'S SHEPHERD'S PIE . 28

SLOW-BRAISED MINCED MEAT COOKED IN A RICH SAVOURY
GRAVY, TOPPED WITH BUTTERY MASHED POTATOES
AND BAKED UNTIL GOLDEN

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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



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



VO



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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

**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 ^(V) . 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

MUSHROOM PONG TAY ^(V) . 22

SHIITAKE MUSHROOMS AND BAMBOO SHOOT BRAISED IN A RICH SOYBEAN STEW
FLAVOURED WITH CINNAMON AND CLOVES TOPPED WITH FRESH GREEN CHILLI
vegan

MEATLESS MEATBALLS RENDANG ^(V) . 23

WALNUT AND CHEESE DUMPLINGS PAN FRIED TOPPED IN A SPICED
COCONUT SAUCE FLAVOURED WITH KAFFIR AND BAY LEAVES
vegetarian

KUNYIT LEMAK KING OYSTER MUSHROOM ^(V) . 27

GRILLED KING OYSTER MUSHROOM ON A BED OF CREAMY TURMERIC INFUSED
COCONUT SAUCE, PERFUMED WITH JULIENNE OF CORIANDER
vegan . gluten-free



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





NOODLES AND RICE

DRY LAKSA . 29

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

NYONYA MAH MEE . 29

SILKY HOKKIEN AND RICE NOODLES WOK-TOSSED WITH PRAWNS, SQUID AND PORK IN A RICH PRAWN BROTH, TOPPED WITH JULIENNE EGG. SERVED WITH TRADITIONAL ACCOMPANIMENTS OF A PIQUANT PINEAPPLE AND CUCUMBER ROJAK, CRISPY PORK LARD AND SAMBAL BELACHAN

BEEF HOR FUN . 27

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

NASI GORENG NYONYA WITH HAE BEE AND PRAWNS . 26

FRIED RICE WITH PRAWNS, HAE BEE AND SAMBAL BELACAN

NASI GORENG KANGKUNG ^(V) . 25

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

vegan

NASI GORENG IKAN BILIS . 23

WOK-FRIED RICE WITH EGG AND CRISPY IKAN BILIS



WHITE RICE . 2

NASI KUNING RICE . 4

GLUTINOUS AND JASMINE RICE INFUSED WITH TURMERIC STEAMED WITH COCONUT MILK





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DESSERT
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KUEH BENG KAH ^(V) . 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 ^(V) . 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