VioletOon
SINGAPORE

FESTIVE LUNCH SET MENU

Dec 1 – Jan 1
S$58++ Per Person (minimum of 4 guests)

STARTER

Individually served

Pong Tauhu Soup

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

MAINS

For sharing

Kuay Pie Tee

JULIENNED 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

Beef Rendang

TENDER BEEF SHIN BRAISED IN A MELANGE OF SPICES FLAVOURED WITH KAFFIR AND BAY LEAVES IN A CREAMY COCONUT CREAM SAUCE

Chicken Satay

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

Assam Nanas Barramundi with Pink Ginger Flower

GRILLED LOCAL FARMED BARRAMUNDI TOPPED WITH A PIQUANT COMPOTE OF DICED PINEAPPLE PERFUMED WITH GINGER FLOWER JULIENNE AND LAKSA LEAF

Chap Chye

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

Nasi Kuning Rice

GLUTINOUS AND JASMINE RICE INFUSED WITH TURMERIC STEAMED WITH COCONUT MILK

DESSERTS

Individually served

VO Christmas Tropical Fruit Cake

OUR MOIST VO CHRISTMAS TROPICAL FRUIT CAKE IS RICHLY FILLED WITH TROPICAL FRUITS LIKE COCONUT, AND PINEAPPLE SERVED WITH BRANDY BUTTER SAUCE

PRICES EXCLUSIVE OF SERVICE CHARGE AND SUBJECT TO PREVAILING GOVERNMENT TAX.