



MENU

We remember our childhood days where the familiarity of family cooking gives comfort to the soul. At VO Singapore, we bring you your favourite Singapore and Nyonya dishes redefined using the finest ingredients and spices enjoyed in an elegant and luxurious environment.

We hope you enjoy your experience with us where every day is a celebration and where food is all about love, sharing, family and friends.



A
GROUP MMM
Partnership



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MAY YOUR RICE BOWL
ALWAYS BE FULL.

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SOUP

MULLIGATAWNY SOUP . 16

A CORNERSTONE OF BRITISH INDIAN CUISINE. A MILD, CREAMY CURRY BROTH WITH CHICKEN AND RICE INFUSED WITH A MYRIAD OF SPICES AND TOPPED WITH DEEP FRIED SHALLOT, SPRING ONION AND CORIANDER LEAVES

MULLIGATAWNY SOUP ^(V) . 15

A CORNERSTONE OF CLASSIC BRITISH INDIAN CUISINE. A CURRY BROTH WITH CAULIFLOWER AND RICE INFUSED WITH A MYRIAD OF SPICES AND TOPPED WITH DEEP FRIED SHALLOT, PAN-FRIED LADIES' FINGERS, SPRING ONION AND CORIANDER LEAVES

SWEET CORN SOUP . 16

A COMFORTING BROTH FROM SINGAPORE'S CLASSIC CANTONESE RESTAURANT HERITAGE IN A RICH CHICKEN STOCK WITH SWEET CORN AND FINELY DICED CHICKEN

STARTERS

NGOH HIANG . 18

DEEP FRIED BEANCURD SKIN ROLL WITH PRAWN, CRAB, CHICKEN AND WATER CHESTNUT SEASONED WITH FIVE SPICE POWDER

KUAY PIE TEE . 17

JULIENNED BAMBOO SHOOT AND TURNIP POACHED IN A PRAWN BISQUE AND SERVED IN A DEEP FRIED "TOP HAT" CUP. TOPPED WITH PRAWN, CHILLI SAUCE AND A SWEET FRUIT SAUCE

CHICKEN SATAY . 16

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

IDLY SERVED WITH COCONUT AND TOMATO CHUTNEY . 8

SOUTH INDIAN FERMENTED STEAMED RICE CAKE SERVED WITH FRESH COCONUT AND TOMATO CHUTNEY

TURMERIC CHICKEN WINGS . 15

DEEP FRIED TURMERIC AND LEMONGRASS CHICKEN WINGS SERVED WITH A SPICY CHINCHALOK SAMBAL

SHOESTRING FRIES WITH MAKASSAR AIOLI DIP . 15

SHOESTRING FRIES SERVED WITH A CREAMY GARLIC AND CHILLI DIP

SALADS

MARMITE BABY SOTONG SALAD . 25

CRISPY BABY SQUID TOSSED IN A MARMITE SAUCE SERVED ON A BED OF MIXED GREENS, CUCUMBER AND CHERRY TOMATOES WITH HOUSE-MADE VINAIGRETTE

ORIENTAL CHICKEN SALAD . 24

POACHED CHICKEN, ALMONDS, WATER CHESTNUT AND CRISPY LETTUCE IN AN OYSTER SAUCE AND RICE VINEGAR DRESSING, TOPPED WITH CRISPY FRIED WANTON STRIPS AND TOASTED SESAME SEEDS

ORIENTAL TOFU SALAD ^(V) . 22

PAN FRIED TOFU, ALMONDS, WATER CHESTNUTS AND CRISPY LETTUCE IN A VEGETARIAN OYSTER SAUCE AND RICE VINEGAR DRESSING, TOPPED WITH CRISPY FRIED WANTON STRIPS AND TOASTED SESAME SEEDS

SALMON WITH KALE KERABU . 26

FRESH BABY KALE, PINEAPPLE CUBES, CHERRY TOMATOES, SLICED SHALLOT AND FLAME GRILLED SALMON IN A KERABU SAUCE OF SAMBAL BELACAN AND COCONUT CREAM

BEAUTY SALAD ^(V) . 24

A SALAD INSPIRED BY INGREDIENTS THAT ARE TRADITIONALLY ASSOCIATED WITH HEALTH AND BEAUTY IN OUR CHINESE CULTURE. LOTUS ROOT SLICES, WOLFBERRIES, ROASTED ALMONDS, AND GOLDEN RAISINS TOSSED WITH TARAGON DRESSING AND TOPPED WITH ORANGE SEGMENTS ON A BED OF BABY SPINACH

SANDWICHES

CLUB SANDWICH WITH ISLAND SPREAD AND STEAK FRIES . 22

A POPULAR CLASSIC OF BACON, CHICKEN, CHEDDAR CHEESE AND BABY ROMAINE LETTUCE, TOPPED WITH TOMATO AND A FRIED EGG BETWEEN SLICES OF TOASTED BREAD. SERVED WITH A SIDE OF STEAK FRIES

STEAK SANDWICH . 28

CHARGRILLED 150 DAY GRAIN-FED BLACK ANGUS RIB EYE, SLICED AND TOPPED WITH A SPICY GREEN CHILLI CHUTNEY ON A BED OF BABY ROMAINE LETTUCE AND RED ONIONS SERVED ON SOURDOUGH TOAST AND A SIDE OF STEAK FRIES

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MAINS

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HAINANESE PORK CHOP . 35

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

OXTAIL STEW . 42

A CLASSIC SINGAPOREAN OXTAIL STEW WITH A BRANDY REDUCTION AND
MASHED POTATO, SERVED WITH A SIDE OF CHERRY TOMATO, CELERY AND CARROT

VO'S SHEPHERD'S PIE WITH HOUSE SALAD . 24

SLOW-BRAISED MINCE BEEF TOPPED WITH
CREAMY MASHED POTATO AND BAKED TO CRISPY PERFECTION.
MADE TO A TRADITIONAL ENGLISH RECIPE LONG FAVOURED BY SINGAPORE HOUSEHOLDS

CHICKEN CURRY WITH ROTI JALA . 24

A FRAGRANT AND MILD, CREAMY CURRY OF CHICKEN AND
POTATO SLOW-COOKED IN SPICED COCONUT MILK SERVED WITH
A TRADITIONAL LACED PANCAKE

FISH CURRY WITH ROTI JALA . 30

A FRAGRANT AND CREAMY CURRY WITH RED SNAPPER AND
LADIES' FINGERS COOKED IN SPICED COCONUT MILK SERVED WITH
A TRADITIONAL LACED PANCAKE

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PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

NOODLES & RICE

HAINANESE CHICKEN RICE . 22

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

DRY LAKSA . 25

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

ROASTED SARAWAK BLACK PEPPER TIGER PRAWN PASTA . 26

SINGAPORE'S CLASSIC BLACK PEPPER PRAWNS FRIED IN FRESH TOASTED SARAWAK BLACK PEPPER AND BUTTER TOSSED WITH SPAGHETTI AND TOPPED WITH ARUGULA

BEEF HOR FUN . 26

SLICES OF 150 DAY GRAIN-FED BLACK ANGUS 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 CRISPY HAE BEE . 23

FRIED JASMINE RICE TOSSED WITH PRAWNS, HAE BEE, SAMBAL BELACAN AND FRESH CUCUMBER, SERVED WITH SAMBAL IKAN BILIS HIJAU

JASMINE RICE . 2

BROWN RICE . 3

CHICKEN RICE . 3

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

FROM OUR NONYA KITCHEN

BEEF RENDANG . 25

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

BUAH KELUAK AYAM . 25

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

BABI PONG TAY . 19

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

COD FISH WITH CREAMY LAKSA SAUCE AND CORIANDER PESTO . 39

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

UDANG GORENG CHILLI . 33

PRAWNS TOSSED IN A FRAGRANT AND SPICY CHILLI PADI GARLIC SAUCE

SAMBAL EGGPLANT NYONYA . 13

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

CHAP CHYE . 16

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

SAYUR LODEH ^(V) . 14

MIXED VEGETABLES AND TEMPEH IN A FRAGRANT AND MILDLY SPICY COCONUT GRAVY

MEATLESS MEATBALL RENDANG . 15

WALNUT AND CHEESE BALLS BRAISED IN A CREAMY COCONUT SAUCE FLAVOURED WITH A MELANGE OF SPICES, KAFFIR AND BAY LEAVES



DESSERT

GULA MELAKA TEA CAKE WITH COCONUT ICE CREAM . 15

GULA MELAKA TEA CAKE SERVED WITH COCONUT
ICE CREAM, TOPPED WITH TOASTED COCONUT
FLAKES AND GULA MELAKA SAUCE

BUBUR CHA CHA PANNACOTTA . 12

COCONUT PANNACOTTA TOPPED WITH
SWEET POTATO, YAM, AGAR AGAR AND
GULA MELAKA SYRUP

KUEH BENG KAH . 15

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

PINEAPPLE UPSIDE DOWN CAKE WITH HOMEMADE CUSTARD . 13

LIGHT BUTTER SPONGE TOPPED WITH PINEAPPLE
AND A BUTTERSCOTCH SAUCE

KUEH DAH DAH . 14

GRATED COCONUT COOKED WITH GULA MELAKA
SYRUP AND COCONUT MILK, WRAPPED IN A
DELICATE PANDAN INFUSED PANCAKE

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VO'S CAKE SELECTION

OUR SIGNATURE CAKES ARE
BAKED FRESH. KINDLY ASK YOUR SERVER
FOR TODAY'S SELECTION

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ICE CREAM

COCONUT ICE CREAM

WITH HOUSE-MADE GULA MELAKA CRUMBLE, TOASTED COCONUT
AND GULA MELAKA SYRUP . 9

VANILLA ICE CREAM

WITH HOUSE-MADE MALT CRUMBLE . 8

GULA MELAKA ICE CREAM

TOPPED WITH TOASTED CASHEW NUTS AND COCONUT SHAVINGS . 8

CHOCOLATE ICE CREAM

TOPPED WITH HOUSE-MADE CORNFLAKES CRUNCH . 8

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