



Violet Oon

SATAY BAR & GRILL



A
GROUP MMM
Partnership

STARTERS

KUAY PIE TEE . 17

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

NGOH HIANG . 18

DEEP FRIED FRESH PRAWN, CRAB MEAT, CHICKEN AND WATER CHESTNUT ROLLS SEASONED WITH FIVE SPICE POWDER WRAPPED IN BEANCURD SKIN SERVED WITH SAMBAL BLACHAN AND SWEET FRUIT SAUCE

TAU HU GORENG . 11

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

vegan

POPIAH SALAD CUPS . 17

JULIENNED BAMBOO SHOOT AND TURNIP POACHED WITH SOYA BEAN PASTE SERVED ON A LETTUCE CUP TOPPED WITH FRIED TOFU, CHILLI SAUCE AND A SWEET FRUIT SAUCE

vegan

EGGPLANT GORENG DIP WITH EMPING CRACKER . 17

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

vegan, gluten-free

VO SATAY

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

PORK SATAY HAINAN . 17

ADDITIONAL PORK SATAY . 6.50

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

BEEF SATAY . 18

ADDITIONAL BEEF SATAY . 7

150-DAY GRAIN-FED BLACK ANGUS BEEF MARINATED IN SPICES, GRILLED AND SERVED WITH A SPICY PEANUT SAUCE TOPPED WITH GRATED PINEAPPLE, STEAMED RICE CAKE, CUCUMBER AND RED ONION

IMPOSSIBLE SATAY . 17

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

vegan

PLEASE NOTE THAT OUR GLUTEN-FREE DISHES ARE PREPARED IN KITCHENS THAT ALSO SERVE DISHES CONTAINING GLUTEN.

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

FROM THE GRILL

DAGING PANGGANG SAMBAL HIJAU . 50

200-DAY GRAIN FED BLACK ANGUS BEEF RIB EYE GRILLED AND INFUSED WITH GARLIC KESTURI TOPPED WITH GREEN CHILLI PADI SAMBAL AND GARLIC CONFIT

GARAM ASSAM BARRAMUNDI WITH PINEAPPLE AND PINK GINGER FLOWER . 32

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

GARAM ASSAM TAU KWA WITH PINEAPPLE AND PINK GINGER FLOWER . 20

GRILLED TAU KWA TOPPED WITH A PIQUANT COMPOTE OF DICED PINEAPPLE PERFUMED WITH GINGER FLOWER JULIENNE AND LAKSA LEAF
vegan

AYAM PANGGANG KATONG . 25

PLUMP, JUICY, LIGHTLY SPICED GRILLED HALF CHICKEN BBQ WITH A BRUSH OF GULA MELAKA SYRUP. SERVED WITH SOUR AND PIQUANT ATCHARA AND VO CHILLI SAUCE

SOTONG CHILLI PADI LEMAK . 32

SOTONG COOKED IN A SPICY CREAMY COCONUT GRAVY INFUSED WITH LEMONGRASS AND KEFIR LIME LEAF
gluten-free

SAMBAL BAJAK UDANG . 35

GRILLED TIGER PRAWN TOPPED WITH A CHILLI PADI SAMBAL
gluten-free

VEGETABLES

KUNYIT LEMAK KING OYSTER MUSHROOM . 24

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

CAULIFLOWER SAMBAL TUMIS . 19

CHARGRILLED CAULIFLOWER SERVED ON A BED OF FRAGRANT, SPICY AND MILDLY SWEET SAMBAL SAUCE, TOPPED WITH JULIENNE CORIANDER
vegan, gluten-free

KERABU LADIES FINGERS . 17

LADIES FINGERS TOPPED WITH A TANGY AND SPICY SAMBAL, CRISPY SHALLOTS AND DEEP FRIED GRAGO (BABY SHRIMP)
gluten-free

JAGUNG BAKAR PEDAS MANIS . 18

CHARGRILLED CORN ON THE COB IN A TANGY, SPICY AND MILDLY SWEET SAUCE TOPPED WITH FETA CHEESE
*vegetarian
contains cheese*

EGGPLANT WITH SAMBAL . 17

HALVED EGGPLANTS GRILLED AND TOPPED WITH GREEN SAMBAL HIJAU AND SPICY GORENG CHILLI SAMBAL
vegan, gluten-free

LADIES FINGERS LEMAK . 17

CHARRED LADIES FINGERS IN A CREAMY TURMERIC INFUSED COCONUT SAUCE
vegan, gluten-free

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FROM OUR NYONYA KITCHEN

BEEF RENDANG . 25

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

gluten-free

MEATLESS MEATBALL RENDANG . 18

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

vegetarian

contains egg and cheese

TEMPEH AND TAU KWA

GORENG CHILLI . 18

FRIED TEMPEH AND TAU KWA SERVED WITH A SPICY GARLIC CHILLI SAMBAL

vegan, gluten-free

CHAP CHYE . 17

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

SAYUR LODEH . 16

MIXED VEGETABLES AND TEMPEH IN A MILDLY FRAGRANT SPICED COCONUT GRAVY

vegan

MUSHROOM PONG TAY . 20

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

vegan

SAMBAL HIJAU POTATOES

WITH IKAN BILIS . 14

POTATOES TOSSED IN SPICY GREEN CHILLI PADI SAMBAL TOPPED WITH CRISPY IKAN BILIS

gluten-free

SAMBAL HIJAU POTATOES . 13

POTATOES TOSSED IN A GREEN CHILLI PADI SAMBAL, TOPPED WITH CRISPY TAPIOCA, FRIED GARLIC AND SHALLOTS

vegan, gluten-free

RICE AND NOODLES

BUAH KELUAK FRIED RICE . 25

FRIED JASMINE RICE TOSSED WITH BUAH KELUAK, OYSTER MUSHROOM AND KAFFIR LIME LEAF, TOPPED WITH CANDLENUT

vegan, gluten-free

NASI GORENG KANGKUNG . 23

FRIED JASMINE RICE WITH KANGKUNG, FRIED TOFU AND SPICES

vegan

DRY LAKSA . 25

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

gluten-free option available upon request

JASMINE RICE . 2

BROWN RICE . 3

DESSERT

KUEH BENG KAH . 15

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

vegetarian, gluten-free

contains egg

PULOT HITAM WITH COCONUT ICE CREAM . 14

BLACK GLUTINOUS RICE STEWED WITH GULA MELAKA SERVED WITH DAIRY-FREE COCONUT ICE CREAM

vegan, gluten-free

COCONUT ICE CREAM WITH GULA MELAKA CASHEW CRUMBLE . 10

DAIRY-FREE COCONUT ICE CREAM TOPPED WITH HOUSE MADE GULA MELAKA CASHEW CRUMBLE DRIZZLED WITH GULA MELAKA SYRUP

vegan, gluten-free

GULA MELAKA ICE CREAM . 10

TOPPED WITH TOASTED CASHEW NUTS AND COCONUT SHAVINGS AND GULA MELAKA SYRUP

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST



Violet Oon

SATAY BAR & GRILL

VIOLET OON SATAY BAR & GRILL SET MENU

\$138++ per person

STARTER TRIO

MINI ANGUS BEEF SATAY

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

KUAY PIE TEE

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

SAMBAL KIM CHIAM UDANG NYONYA

LILY BUDS TOSSED IN A PIQUANT SWEET AND SPICY DRESSING TOPPED WITH PRAWNS AND STAR FRUIT

MAINS

SCALLOP KUNYIT LEMAK WITH GRILLED CORN

SEARED SCALLOP ON A BED OF CREAMY TURMERIC-INFUSED COCONUT SAUCE SERVED WITH CHARGRILLED CORN

BUAH KELUAK RAVIOLI

CANDLENUT CREAM AND TOUCH OF CHILLI OIL

DAGING CHABEK WITH CAULIFLOWER AND NASI KUNNING

AUNTY NANNY'S SLOW BRAISED BEEF CHEEK IN A RICH SPICY TAMARIND GULA MELAKA GRAVY AND
COCONUT SERVED WITH CAULIFLOWER AND NASI KUNNING

DESSERTS TRIO

PULOT HITAM WITH COCONUT CREAM

BLACK GLUTINOUS RICE STEWED WITH GULA MELAKA AND COCONUT MILK TOPPED WITH COCONUT CREAM

KUEH BENG KAH

GRATED TAPIOCA CAKE TOSSED WITH GULA MELAKA SYRUP AND COCONUT MILK

SUGEE FINANCIER WITH GOJI BERRY AND PINEAPPLE

TRADITIONAL RICH AND MOIST EURASIAN CAKE OF SEMOLINA AND GROUND ALMONDS WITH PINEAPPLE
AND GOJI BERRIES INFUSED WITH BRANDY



Kindly call us 3 days in advance to book this menu

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