



Violet Oon
SINGAPORE

PLANT BASED MENU

SOUP & STARTERS

MULLIGATAWNY SOUP . 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
vegan

POPIAH SALAD CUPS . 17

JULIENED 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

SHOESTRING FRIES WITH MAKASSAR AIOLI DIP . 15

SHOESTRING FRIES SERVED WITH A CREAMY GARLIC AND CHILLI DIP
vegetarian option available upon request

TAU HU GORENG . 11

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

GADO GADO . 18

TEMPEH, FRIED BEAN CURD, POTATOES, LONG BEANS, CABBAGE, CUCUMBER AND LONTONG RICE TOPPED WITH A MILDLY SPICY CREAMY PEANUT SAUCE AND EMPING CRACKERS
vegan, don't contain eggs

SALADS

BEAUTY SALAD . 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
vegan

ORIENTAL TOFU SALAD . 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
vegan

MAINS

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

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

SAYUR LODEH . 16

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

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

SAMBAL EGGPLANT . 17

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

VEGETABLE CURRY WITH ROTI PRATA . 19

A ROBUST VEGETABLE CURRY OF EGGPLANT, OKRA, TOMATOES, AND CABBAGE, IN CREAMY COCONUT MILK. TOPPED WITH FRESH CURRY LEAVES AND SERVED WITH A SIDE OF ROTI PRATA
vegetarian

NASI GORENG KANGKUNG . 23

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

DESSERTS

KUEH BENG KAH . 15

FRESH TAPIOCA CAKE INFUSED WITH COCONUT CREAM AND SERVED WITH COCONUT MILK AND GULA MELAKA
vegetarian, contains egg

PULOT HITAM WITH COCONUT CREAM . 13

BLACK GLUTINOUS RICE STEWED WITH GULA MELAKA AND COCONUT MILK TOPPED WITH COCONUT CREAM
vegan option available upon request

PRICES EXCLUSIVE OF GST AND SUBJECT TO PREVAILING GOVERNMENT TAX.