



## 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.

— *V.O*

## 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 . 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*

## STARTERS

### **NGOH HIANG . 18**

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

### **KUAY PIE TEE . 18**

JULIENED 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

### **CRISPY KUROBUTA PORK FINGERLINGS WITH GARLIC AND CURRY LEAVES . 18**

JUICY KUROBUTA PORK MARINATED IN A DELICATELY SPICED BATTER AND DEEP FRIED TO A TENDER CRISP. SERVED WITH A SIDE OF VO CHILLI SAUCE

### **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  
*vegetarian option available upon request*

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST



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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

### **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 PRATA . 24**

A FRAGRANT AND MILD, CREAMY CURRY OF CHICKEN AND POTATO SLOW-COOKED IN  
SPICED COCONUT MILK SERVED WITH A SIDE OF ROTI PRATA

### **FISH CURRY WITH ROTI PRATA . 30**

A FRAGRANT AND CREAMY CURRY WITH RED SNAPPER AND LADIES' FINGERS COOKED IN  
SPICED COCONUT MILK SERVED WITH A SIDE OF ROTI PRATA

### **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*



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## FROM OUR NONYA KITCHEN

### **TAUHU GORENG . 11**

FRIED BEANCURD ON A BED OF JULIENNEED CUCUMBER AND FRESH BEANSPROUTS  
TOPPED WITH VIOLET'S SIGNATURE SWEET AND TANGY PEANUT SAUCE  
*vegan*

### **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

### **IKAN GORENG CHILLI . 20**

FRIED RED SNAPPER TOPPED WITH A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

### **UDANG GORENG CHILLI . 33**

PRAWNS TOSSED IN A FRAGRANT AND SPICY CHILLI PADI GARLIC SAUCE

### **UDANG CHILLI PADI LEMAK . 32**

PRAWNS COOKED IN A SPICY CREAMY COCONUT GRAVY INFUSED WITH  
LEMONGRASS AND KEFIR LIME LEAF

### **SAMBAL EGGPLANT . 17**

WEDGES OF FRIED EGGPLANT TOPPED WITH A SPICY AND SOUR SAMBAL SAUCE  
*vegan option available upon request*

### **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 FRAGRANT AND MILDLY SPICY COCONUT GRAVY  
*vegan*

### **MEATLESS MEATBALL RENDANG . 18**

WALNUT AND CHEESE BALLS BRAISED IN A CREAMY COCONUT SAUCE FLAVOURED  
WITH A MELANGE OF SPICES, KAFFIR AND BAY LEAVES  
*vegetarian*  
*contains egg and cheese*

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## ..... 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 . 26**

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 WITH CRISPY HAE BEE . 23**

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

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### **JASMINE RICE . 2**

### **BROWN RICE . 3**

### **CHICKEN RICE RICE . 3**

### **ROTI PRATA . 2**

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## DESSERT

### **PULOT HITAM WITH COCONUT ICE CREAM . 13**

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 COCONUT ICE CREAM . 15**

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

### **SUGEE CAKE . 15**

TRADITIONAL RICH AND MOIST EURASIAN CAKE OF SEMOLINA AND GROUND ALMONDS INFUSED WITH BRANDY.  
SERVED WITH VANILLA ICE CREAM DRIZZLED WITH A LEMON SAUCE

### **KUEH BENG KAH . 15**

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

### **PINEAPPLE UPSIDE DOWN CAKE . 15**

LIGHT BUTTER SPONGE TOPPED WITH PINEAPPLE AND A GULA MELAKA GLAZE SERVED WITH  
A VANILLA CUSTARD SAUCE

### **PANDAN GULA MELAKA CAKE . 14**

AN AROMATIC PANDAN CAKE LAYERED WITH GULA MELAKA AND SPRINKLING OF FRESH COCONUT SHREDS  
FROSTED WITH BUTTER CREAM AND GULA MELAKA

## 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 . 10

### **CHOCOLATE ICE CREAM**

TOPPED WITH HOUSE-MADE CORNFLAKES CRUNCH . 8

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