



Violet Oon  
SINGAPORE

## MENU

Enjoy our Singaporean signatures with our  
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# NATIONAL KITCHEN



*by*

Violet Oon

SINGAPORE



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## SOUP

### PONG TAUHU SOUP . 11

PRAWN, CHICKEN AND BEAN CURD DUMPLINGS IN A NYONYA HOME MADE  
PRAWN BISQUE WITH JULIENNE BAMBOO SHOOT

## SALADS

### GADO GADO . 18

TEMPEH, FRIED BEAN CURD, HARD-BOILED EGGS, POTATOES, LONG BEANS, CABBAGE,  
CUCUMBER AND LONTONG RICE TOPPED WITH A MILDLY SPICY CREAMY PEANUT SAUCE  
AND PRAWN CRACKERS

### TAU HU GORENG . 11

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

### SAMBAL KIM CHIAM UDANG . 15

LILY BUDS TOSSED IN A SWEET AND SPICY DRESSING TOPPED WITH PRAWNS AND STARFRUIT

## STARTERS

### NGOH HIANG . 18

DEEP FRIED FRESH PRAWN, CRAB MEAT, CHICKEN AND WATER CHESTNUT ROLLS SEASONED WITH  
FIVE SPICE POWDER WRAPPED IN BEANCURD SKIN

### KUAY PIE TEE . 18

JULIENNE 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

### CHICKEN SATAY . 16

#### ADDITIONAL CHICKEN SATAY . 6

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

### TURMERIC CHICKEN WINGS . 15

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

### CORONATION CHICKEN IN WANTAN LEAF CUP . 9

A DISH TO CELEBRATE OUR COLONIAL HERITAGE. DICED CHICKEN IN A CREAMY CURRY SAUCE WITH  
GOLDEN RAISIN CHUTNEY SERVED IN WANTAN LEAF CUP

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST

## MEAT

### **BUAH KELUAK AYAM . 25**

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

### **REBUNG MASAK LEMAK . 19**

CHICKEN THIGH STEWED IN A MELANGE OF SPICES IN A COCONUT GRAVY WITH BAMBOO SHOOT

### **VO CURRY CHICKEN . 19**

CHICKEN AND POTATOES STEWED IN NYONYA CURRY POWDER, CURRY LEAVES AND COCONUT CREAM

### **AYAM PONG TAY . 19**

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

### **BEEF RENDANG . 25**

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

### **DAGING CHABEK BEEF CHEEK . 37**

SLOW BRAISED BEEF CHEEK IN A RICH SPICY TAMARIND GULA MELAKA GRAVY AND COCONUT

## SEAFOOD

### **SAMBAL BAJAK BARRAMUNDI . 28**

CRISPY BARRAMUNDI FILLET TOPPED WITH A FRAGRANT CARAMELIZED CHILLI PADI SAMBAL

### **GARAM ASSAM FISH . 24**

RED SNAPPER FILLETS IN A SPICY AND SOUR GRAVY WITH PINEAPPLE SLICES AND LADIES FINGERS TOPPED WITH JULIENNE PINK GINGER FLOWER

### **COD IN CREAMY LAKSA SAUCE . 39**

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

### **FISH TEMPRA . 22**

FRIED FILLET OF BABY SEA BASS TOPPED WITH A SWEET, SOUR AND MILDLY HOT SAUCE OF CHILLIES, ONIONS, SWEET SOYA SAUCE AND LIMAU KESTURI

### **BUTTER PRAWN . 33**

FRIED ANGKA PRAWNS TOSSED IN BUTTER FLOSS AND CRISPY CURRY LEAVES

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

ANGKA PRAWNS TOSSED IN A SPICY FRAGRANT CHILLI PADI GARLIC REMPAH

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

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

### **SOTONG REMPAH TITEK . 34**

STUFFED SOTONG WITH MINCED CHICKEN AND PRAWNS TOPPED WITH A SPICY PIQUANT CREAMY COCONUT SAUCE

## VEGETABLES

### **SAMBAL EGGPLANT . 17**

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

### **CHAP CHYE . 17**

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

### **SAYOR LODEH . 16**

MIXED VEGETABLES AND TEMPEH IN A MILDLY SPICED FRAGRANT COCONUT GRAVY  
*vegan*

### **LADIES FINGERS LEMAK . 17**

CHARRED LADIES FINGERS IN A CREAMY TURMERIC INFUSED COCONUT SAUCE  
*vegan*

### **MEATLESS MEATBALLS 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*

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## RICE & NOODLES

### DRY LAKSA . 26

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

### NASI GORENG NYONYA WITH HAE BEE AND PRAWNS . 23

FRIED RICE TOPPED WITH PRAWNS, HAE BEE AND SAMBAL BLACHEN

### 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

### NASI KUNING RICE . 3.50

GLUTINOUS AND JASMINE RICE INFUSED WITH TURMERIC STEAMED WITH COCONUT MILK

### CHICKEN RICE RICE . 3

### JASMINE RICE . 2

### BROWN RICE . 3

### ROTI PRATA . 2

## DESSERTS

### 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*

### KUEH BENG KAH . 15

GRATED TAPIOCA CAKE TOPPED WITH GULA MELAKA SYRUP AND COCONUT MILK

*vegetarian*

*contains egg*

### 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 WITH VANILLA ICE CREAM . 15

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

### PINEAPPLE UPSIDE DOWN CAKE . 15

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

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