



VioletOon  
SINGAPORE

## HIGH TEA MENU

Available from 3pm to 5.30pm

### SINGAPORE HIGH TEA SET

\$58 (serves 2)

#### SAVOURY

##### CORONATION CHICKEN ON CRISPY WANTON SKIN

DICED CHICKEN IN A MILD CREAMY CURRY MAYO  
WITH RASINS ON A CRISPY WONTON LEAF

##### KUAY PIE TEE

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

##### OTAK ON BELGIUM ENDIVE

A SPICED COCONUT CREAM FISH QUENELLE SERVED  
ON A BELGIUM ENDIVE

##### CHILLI CRAB TARTLET WITH QUAIL EGG

CHILLI CRAB IN A HOUSE-MADE CHEESE TARTLET  
TOPPED WITH A QUAIL EGG

##### PULLED BEEF SAMBAL PAO

SLOW COOKED PULLED BEEF IN A SPICY AND MILDLY  
SWEET SAMBAL SERVED IN A STEAMED BUN

#### DRY LAKSA

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

#### SWEET

##### KUEH KO SUI

A SOFT AND CHEWY STEAMED CAKE MADE WITH  
PANDAN AND COCONUT INFUSED RICE AND TAPIOCA  
FLOUR, COATED WITH FRESHLY GRATED COCONUT

##### KUEH BENG KAH

GRATED TAPIOCA CAKE TOPPED WITH GULA MELAKA  
SYRUP AND COCONUT MILK

##### SUGEE FINANCIER

A TRADITIONAL EURASIAN RICH MOIST CAKE OF  
SEMOLINA AND GROUND ALMONDS. RICH, MOIST,  
AND LACED WITH BRANDY

##### ORH NEE CREAM PUFF

CHOUX PASTRY FILLED WITH YAM CREAM

##### PANDAN COCONUT AGAR AGAR

COCONUT AGAR AGAR INFUSED WITH FRESH PANDAN LEAF EXTRACT

*Upgrade to premium tea for an additional \$8++*

PRICES SUBJECT TO SERVICE CHARGE AND PREVAILING GST