



..... TEA

Violet Oon

SINGAPORE

SINGAPORE HIGH TEA

\$28++ PER PERSON (MIN 2 PAX)

SERVED WITH YOUR CHOICE OF KOPI VO OR TEA THAT IS SPECIALLY HAND-BLENDED EACH SEASON
FOR VIOLET OON FROM THE SINGAPORE TEA COMPANY

SAVOURY

OTAK CROSTINI

A SPICED COCONUT CREAM FISH QUENELLE SERVED ON
A BUTTERED CROSTINI

KUEH PIE TEE

JULIENNE OF BAMBOO SHOOT AND TURNIP POACHED IN
A PRAWN BISQUE SERVED IN A DEEP FRIED "TOP HAT"
CUP TOPPED WITH PRAWN

PULLED BEEF SAMBAL PAO

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

NASI KUNING SERUNDING

GLUTINOUS RICE INFUSED WITH TURMERIC TOPPED
WITH SPICY FRIED COCONUT FLAKES

PRAWN AND CHICKEN

BOSTARDO SANDWICH

A EURASIAN SPICY AND FRAGRANT MINCED PRAWN AND
CHICKEN FINGER SANDWICH

BUAH KEULAK CROSTINI

THE DELECTABLE BLACK DIAMOND OF THE NYONYA
KITCHEN INFUSED WITH A MÉLANGE OF SPICES,
MINCED PRAWNS AND COCONUT MILK ON A
BUTTERED CROSTINI

SWEET

KUEH BENG KAH

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

KUEH SARLAT

STEAMED PANDAN CUSTARD LAYERED ON
GLUTINOUS RICE

KESTURI PIE

CITRUS CURD ON A BUTTERY SHORTCRUST BASE
TOPPED WITH A PAPAYA AND LIMAU KESTURI COMPOTE
SERVED WITH CLOTTED CREAM

KUEH LAPIS LEGIT

A RICH LAYERED BUTTERY CAKE

KUEH LAPIS SAGO

PEARL TAPIOCA MULTI COLORED LAYERED STEAMED
CAKE INFUSED WITH PANDAN

KUEH DAH DAH

GRATED COCONUT COOKED WITH GULA MELAKA
WRAPPED IN PANDAN INFUSED CREPE

DRY LAKSA

\$7++ PER PAX (MIN 2 PAX)

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

One of my fondest memories growing up was to have tea on the lawn in our homes in Malacca and Singapore. I loved seeing my mum catch up with friends on a leisurely afternoon over small savoury bites and kuehs - local sweet treats. Here's to fellowship with friends and family and precious memories.

— V.O

LITE BITES

KUAY PIE TEE . 17

JULIENED 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

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

ROJAK . 7

GUAVA, SOUR MANGOES, ROSE APPLES, PINEAPPLE, CUCUMBERS, JULIENNE OF PINK GINGER FLOWERS, JELLYFISH AND CRISPY CRULLERS TOSSED IN A SWEET, SOUR AND MILDLY SPICY SAUCE

CHILLI CRAB MANTOU . 15

ICONIC SINGAPORE DISH OF CRAB COOKED IN A SWEET AND SPICY GRAVY SERVED ON MINI MANTOUS

ROTI VIOLET

Violet's creation of fluffy prata graced with yoghurt and fresh herbs topped with one of these scrumptious fillings.

CRISPY SPICY TUNA WALA WALA . 14

CRISPY TUNA FLAKES SEASONED WITH SPICES, MUSTARD SEEDS AND CRISPY CURRY LEAF ON PRATA

CHICKPEA MASALA . 14

CHICKPEAS IN A CORIANDER MASALA SAUCE WITH A MILDLY SPICY TOMATO CHUTNEY ON PRATA

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SWEET

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ROTI JALA WITH GULA MELAKA AND BANANA SAUCE . 10

TRADITIONAL NYONYA LACED PANCAKE SERVED WITH A GULA MELAKA AND BANANA COCONUT SAUCE

KUEH BENG KAH . 9

GRATED TAPIOCA CAKE TOPPED WITH GULA MELAKA SYRUP AND COCONUT MILK

KUEH DAH DAH . 9

GRATED COCONUT COOKED WITH GULA MELAKA WRAPPED IN PANDAN INFUSED CREPE

PULOT HITAM WITH COCONUT ICE CREAM . 12

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

PINEAPPLE UPSIDE DOWN CAKE . 12

LIGHT BUTTER SPONGE TOPPED WITH PINEAPPLE AND A BUTTERSCOTCH SAUCE

VIOLET OON'S SINGAPORE FRUIT CAKE . 13

COCONUT WITH PAPAYA, PINEAPPLE, MANGO, CARROT AND PISTACHIO TOPPING

CHENDOL WITH COCONUT ICE CREAM . 12

CHENDOL, RED BEAN AND ATTAP CHEE SERVED WITH COCONUT ICE CREAM TOPPED WITH GULA MELAKA

COCONUT ICE CREAM WITH GULA MELAKA . 9

COCONUT ICE CREAM WITH GULA MELAKA SYRUP WITH CRUSHED CASHEW NUTS

KOPI AND KUEH . 12

Kueh Ko Sui served with your choice of Kopi VO

STEAMED GULA MALAKA AND PANDAN INFUSED RICE AND TAPIOCA CAKE TOSSED
IN FRESH GRATED COCONUT



MAY YOUR RICE BOWL
ALWAYS BE FULL.

— V.O