

Violet Oon

SINGAPORE

Classic Set Menu

STARTERS

Tau Hu Goreng

Fried bean curd with julienned cucumber and fresh bean sprouts topped with a sweet and tangy peanut sauce

Ngoh Hiang

Deep fried fresh prawn, crab meat, pork and water chestnut with 5-spice powder wrapped in bean curd skin.

Kuay Pie Tee

Julienned vegetables poached in a prawn bisque served in a deep fried "top hat" cup topped with prawn

MAINS

Babi Pong Tay

Belly of pork slow braised with mushrooms and bamboo shoots with yellow bean paste, cinnamon and cloves

Fish Tempura

Fried fillet of baby sea bass topped with a sweet, sour and mildly hot sauce of chillies, onions, sweet soya sauce and limau kesturi

Udang Goreng Chilli

Angka prawns tossed in a spicy fragrant chilli padi garlic rempah

Rebung Masak Lemak

Chicken stewed in a melange of spices in a coconut gravy with bamboo shoot

Chap Chye

Classic Nyonya festive dish of mixed vegetables and bean curd skin braised in a rich prawn bisque

Dry Laksa

Fresh rice noodle tossed in Violet's laksa gravy topped with prawns, tau pok and bean sprouts

Jasmine Rice

DESSERTS

Gula Melaka Cake

Gula Melaka soft centre pound cake topped with chopped cashews

Kueh Sarlat

Steamed pandan custard layered on glutinous rice

Violet Oon Singapore

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