

Violet Oon

SINGAPORE

HAPPINESS SHARING SET MENU

From S\$118++ per person

LO HEI

SMOKED SALMON YU SHENG

OR

Add \$8++ per person

ABALONE YU SHENG

STARTERS

For sharing

NGOH HIANG

PRAWN, CRAB AND CHICKEN ROLL WITH WATER CHESTNUT, WRAPPED IN BEAN CURD SKIN AND DEEP-FRIED

KUAY PIE TEE

BRAISED BAMBOO SHOOT AND TURNIP IN A CRISP TOP-HAT SHELL, TOPPED WITH PRAWN, CHILLI AND SWEET SAUCE

KERABU KACANG BOTOL

CRISP WINGED BEAN SALAD TOSSED IN SAMBAL BELACAN WITH DRIED SHRIMP AND TOASTED COCONUT

Add \$28++ per person

Individually served

HEE PEOW SOUP

WHOLE BABY ABALONE, HOUSE-MADE PRAWN, CRAB, FISH AND PORK BALLS, FISH MAW AND SOFTENED SEA CUCUMBER IN A SUPERIOR PORK AND CHICKEN BROTH

MAINS

For sharing

BEEF RENDANG

BEEF SHIN BRAISED IN SPICES WITH KAFFIR AND LIME LEAVES IN COCONUT MILK

FUYONG HAI CRAB

A SAVOURY OMELETTE OF CRAB FRIED WITH EGGS, CHAR SIEW AND VEGETABLES, SERVED WITH LETTUCE LEAVES

AYAM BUAH KELUAK

CLASSIC NYONYA TANGY AND SPICED CHICKEN STEW WITH BUAH KELUAK

ASSAM NANAS BARRAMUNDI WITH PINK GINGER FLOWER

GRILLED LOCAL BARRAMUNDI WITH PINEAPPLE, GINGER FLOWER AND LAKSA LEAF

SAYUR LODEH

MIXED VEGETABLES AND TEMPEH IN A MILDLY SPICED COCONUT GRAVY

DRY LAKSA

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

JASMINE RICE

OR

Add \$2++ per person

NASI KUNING RICE

GLUTINOUS AND JASMINE RICE STEAMED WITH COCONUT MILK AND TURMERIC

Add \$36++ per person

Individually served

LOBSTER NYONYA MAH MEE

SILKY YELLOW NOODLES WOK-TOSSED WITH LOBSTER IN A RICH PRAWN AND PORK BROTH, FINISHED WITH CRISPY PORK LARD

DESSERT

Individually served

PULOT HITAM WITH COCONUT ICE CREAM

BLACK GLUTINOUS RICE PUDDING WITH GULA MELAKA, COCONUT MILK AND COCONUT ICE CREAM

Violet Oon Singapore
Dempsey | ION Orchard

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SINGAPORE

PROSPERITY SHARING SET MENU

From S\$148++ per person

LO HEI

SMOKED SALMON YU SHENG

OR

Add \$8++ per person

ABALONE YU SHENG

SOUP

Individually served

HEE PEOW SOUP

WHOLE BABY ABALONE, HOUSE-MADE PRAWN, CRAB, FISH AND PORK BALLS, FISH MAW AND SOFTENED SEA CUCUMBER IN A SUPERIOR PORK AND CHICKEN BROTH

STARTERS

For sharing

NGOH HIANG

PRAWN, CRAB AND CHICKEN ROLL WITH WATER CHESTNUT, WRAPPED IN BEAN CURD SKIN AND DEEP-FRIED

KUAY PIE TEE

BRAISED BAMBOO SHOOT AND TURNIP IN A CRISP TOP-HAT SHELL, TOPPED WITH PRAWN, CHILLI AND SWEET SAUCE

MAINS

For sharing

BEEF RENDANG

BEEF SHIN BRAISED IN SPICES WITH KAFFIR AND LIME LEAVES IN COCONUT MILK

AYAM BUAH KELUAK

CLASSIC NYONYA TANGY AND SPICED CHICKEN STEW WITH BUAH KELUAK

GARAM ASSAM FISH

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

UDANG GORENG CHILLI

ANGKA PRAWNS TOSSED IN A SPICY CHILLI PADI GARLIC REMPAH

CHAP CHYE

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

NASI ULAM

HERBS TOSSED WITH RICE, SHREDDED SNAPPER, PRAWNS AND GRATED COCONUT

Add \$36++ per person

Individually served

LOBSTER NYONYA MAH MEE

SILKY YELLOW NOODLES WOK-TOSSED WITH LOBSTER IN A RICH PRAWN AND PORK BROTH, FINISHED WITH CRISPY PORK LARD

DESSERT

Individually served

HANDMADE KUEH

ANG KU KUEH
KUEH KOCHI
AMBON

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SINGAPORE

FORTUNE PLATED SET MENU

From S\$128++ per person | Individually served

• LO HEI •

\$88++ each, suitable for 6-8 guests

SMOKED SALMON YU SHENG

OR

\$118++ each, suitable for 6-8 guests

ABALONE YU SHENG

AMUSE-BOUCHE

BUAH KELUAK TART

CRISP TART SHELL WITH SPICED BUAH KELUAK PASTE

SOUP

PONG TAUHU TEAPOT SOUP

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

OR

Add \$20++ per person

HEE PEOW SOUP

WHOLE BABY ABALONE, HOUSE-MADE PRAWN, CRAB, FISH AND PORK BALLS, FISH MAW AND SOFTENED SEA CUCUMBER IN A SUPERIOR PORK AND CHICKEN BROTH

STARTER TRIO

NGOH HIANG

PRAWN, CRAB AND CHICKEN ROLL WITH WATER CHESTNUT, WRAPPED IN BEAN CURD SKIN AND DEEP-FRIED

KUAY PIE TEE

BRAISED BAMBOO SHOOT AND TURNIP IN A CRISP TOP-HAT SHELL, TOPPED WITH PRAWN, CHILLI AND SWEET SAUCE

TAU HU GORENG

FRIED BEAN CURD WITH CUCUMBER, FRESH BEANSPROUTS, TOPPED WITH VIOLET'S SIGNATURE PEANUT SAUCE

MAINS

COD IN CREAMY LAKSA SAUCE

BAKED COD IN LAKSA SAUCE, DRIZZLED WITH CORIANDER PESTO

DAGING CHABEK BEEF SHORT RIB

SLOW-BRAISED BEEF SHORT RIB IN SPICY TAMARIND GULA MELAKA GRAVY

Served with

NASI KUNING

GLUTINOUS AND JASMINE RICE STEAMED WITH COCONUT MILK AND TURMERIC

Add \$36++ per person

LOBSTER NYONYA MAH MEE

SILKY YELLOW NOODLES WOK-TOSSED WITH LOBSTER IN A RICH PRAWN AND PORK BROTH, FINISHED WITH CRISPY PORK LARD

DESSERT

KUEH BENG KAH

FRESH TAPIOCA CAKE WITH GULA MELAKA SYRUP AND COCONUT MILK

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LONGEVITY PLATED SET MENU

From S\$178++ per person | Individually served

• LO HEI •

\$88++ each, suitable for 6-8 guests

SMOKED SALMON YU SHENG

OR

\$118++ each, suitable for 6-8 guests

ABALONE YU SHENG

AMUSE-BOUCHE

OTAH OTAH

HANDMADE OTAH, SNAPPER, CRAB MEAT

SOUP

PONG TAUHU TEAPOT SOUP

PRAWN, CHICKEN, BEAN CURD DUMPLINGS, NYONYA HOMEMADE PRAWN BISQUE, BAMBOO SHOOT

OR

Add \$20++ per person

HEE PEOW SOUP

WHOLE BABY ABALONE, HOUSE-MADE PRAWN, CRAB, FISH AND PORK BALLS, FISH MAW AND SOFTENED SEA CUCUMBER IN A SUPERIOR PORK AND CHICKEN BROTH

STARTER

KERABU KACANG BOTOL

WINGED BEAN, COCONUT, SAMBAL EBI PRAWN

MAINS

IKAN KUKUS

RED GROUPER, NANAS, BUNGA HALIA

NASI ULAM

HERB RICE, FISH, PRAWNS

Served with

DAGING PANGGANG SAMBAL HIJAU

WAGYU BEEF, GREEN CHILLI SAMBAL

CRAB CURRY

CRAB MEAT, KAFFIR LIME LEAF, LEMONGRASS, CURRY SAUCE

DAUN KELEDEK GORENG

SWEET POTATO LEAVES, DRIED SHRIMP

Add \$36++ per person

LOBSTER NYONYA MAH MEE

SILKY YELLOW NOODLES WOK-TOSSED WITH LOBSTER IN A RICH PRAWN AND PORK BROTH, FINISHED WITH CRISPY PORK LARD

DESSERT

HANDMADE KUEH

ANG KU KUEH

KUEH KOCHI

AMBON

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