

# Violet Oon

SINGAPORE



**May 2018**  
**PRESS RELEASE:**

## ***VIOLET OON – Singapore’s celebrated culinarian***

Dubbed Singapore’s Food Ambassador, Violet Oon, 69, is one of Singapore’s leading food gurus, and is known as much for her cooking as for her opinions on food. Since 2012, Oon has helmed her restaurant, first called Violet Oon’s Kitchen and re-launched in 2015 as Violet Oon Singapore.

The restaurant has since grown to a group of three, with the National Kitchen by Violet Oon launching at the National Gallery of Singapore in November 2015 and the Violet Oon Satay Bar & Grill in Singapore’s iconic night life enclave of Clarke Quay in February 2017.

The restaurants are a culmination of her five decades of commitment to capturing Singapore’s rich culinary heritage and has given her the chance to share the authentic taste of Singapore food with a wide audience.

All the restaurants have garnered critical acclaim and awards and in 2013, in the New York Times review on March 18 2013, Justin Bergman wrote, “Before Joel Robuchon, Guy Savoy and Daniel Boulud came to Singapore, the country had its own homegrown celebrity chef— Violet Oon, sometimes referred to as the Julia Child of Singapore.”

In 2016, Violet Oon was inducted into the Singapore Women’s Hall of Fame for her contributions to Singapore’s food heritage and in April 2018, Oon was awarded the Lifetime Achievement Award by the Asian Masters organised by the 2 leading newspapers of Singapore as well as the Lifetime Achievement Award by the World Gourmet Summit held in Singapore. She is humbled by these two awards which were a recognition of her life-time work to celebrate, curate and chronicle the rich heritage of Singapore’s food.

She specializes in an array of Singapore cuisines, culled from the nation’s heritage of Malay, Chinese and Indian cultures. In addition to the restaurants, Oon shares her wide knowledge of Singapore food in classes as well as in consultancy projects and she enjoys teaching cooking and bringing joy with her food in the restaurants to people who love to eat.

As Food Ambassador Oon has been sent abroad by the Singapore Tourism Board for food promotions in the USA, Australia, Britain and Dubai and has cheffed at the Tiger Beer Singapore Chilli Crab Festival in both London and New York.

Her 2013 schedule included February and March Celebrity Chef appearances at GULFOOD, the food show of the Middle East in Dubai and Abu Dhabi for International Enterprise Singapore as well as a Gala Nyonya Dinner in Conrad Seoul for the Singapore Tourism Board in May 2013. Violet Oon was also invited by the Philippine Trade Office in Singapore to make an address at IFEX, the premiere food show of the Philippines in May in Manila.



**Violet Oon Singapore**

**Office: 1 Coleman St, #05-14A, The Adelphi, Singapore 179803**

**[www.violetoon.com](http://www.violetoon.com)**

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Violet Oon, was the Food Consultant for the SINGAPORE FOOD FESTIVAL 2009 with its Peranakan theme and was selected by the Peranakan Museum to teach the cooking in the 1<sup>st</sup> Anniversary celebrations as well as to cook in Paris for the launch of the Peranakan exhibition at the Musee Quai Branly.

Oon has created spectacular parties and launches and commissions have included being Food Consultant for the four official social events for the IMF World Bank Conference in Singapore in 2006 and the Tasty Singapore Culinary Mission for International Enterprise Singapore as well as for the APEC conference in Singapore in 2009.

As a food researcher she has archived the National Heritage Board of Singapore's exhibition called Singapore Food Prints. She led the Singapore culinary team to the Worlds of Flavors conference at the Culinary Institute of America's Napa campus in 2004 and reprised the role of Mission Leader of the chefs in the 2007 and 2009 Worlds of Flavors Conference in the CIA- Oon was also invited to be one of the official presenters at the IACP (International Association of Culinary Professionals) annual conference in Baltimore in 2004.

Her cookbooks include Peranakan Cooking, Violet Oon Cooks and A Singapore Family Cookbook. On the international arena, she has co-authored the Curry Cookbook in German published by Teubner Publications. Tasty Singapore Timeless Recipes by International Enterprise Singapore published in 2007, is one of the most exciting challenges in her career and she has delighted in discovering the wide range and great quality of Singapore's culinary products. She was also author and recipe tester of the Peninsula Hotel group of Hong Kong's 1<sup>st</sup> cookbook called Naturally Peninsula.

A graduate in Soc Science of the then University of Singapore at the Bukit Timah campus, Oon majored in Sociology and Political Science and minored in Geography. Her own interests were in music and food and she has specialized in voice and the piano, and has participated in singing competitions both in Singapore and abroad and was placed Third in the Middlesborough Eisteddford in the Mezzo Soprano competition in 1972 where she participated as part of the Singapore Youth Choir. She also took leading roles in operettas and musicals in Singapore, namely as Princess Tuptim in The King and I and as Princess Mi in Franz Lehar's Land of Smiles. In 2003, Oon had the honour of performing the Opening Concert at the Performing Arts Library at the Esplanade.

She started her career as a music critic in 1971 for the Singapore newspaper called The New Nation, part of the Straits Times Group and in 1987, she launched her own food magazine called THE FOOD PAPER. The Food Paper is no more in circulation. Born in 1949, Violet is a Singapore Nonya, belonging to a rich culture which is a blend of the native Malay of Singapore and the Chinese immigrants who came down south to the Nanyang (the South Seas) to make their fortunes.



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Nyonya cuisine is the first and most innovative fusion cuisine of Singapore, representing a marriage of the East and East as well as the marriage between the East and West. She started to learn the cuisine of her ancestors at the age of 16 when she realized that when her aunts passed on, there was no one to carry the torch of her family's heritage of cooking to the next generation.

Tel: 9668-5621  
violet@violetoon.com

## ***Restaurants:***

### ***Violet Oon Singapore***

881 Bukit Timah Road  
Singapore 279893  
Open for lunch and dinner  
Closed on Mondays

### ***National Kitchen by Violet Oon Singapore***

National Gallery  
1 St Andrews Road, #02-01  
Singapore 178957  
Open for lunch, Singapore High Tea and Dinner

### ***Violet Oon Satay Bar & Grill***

3B River Valley Road  
01-18 Clarke Quay  
Singapore 179021  
Open for dinner from 6 pm

## ***Reservations:***

Email: [eat@violetoon.com](mailto:eat@violetoon.com)  
Tel: (65) 9834-9935

## FOR MORE INFORMATION:

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