



*Welcome to Kia Hiang!*

Home of the legendary claypot chicken!



KIA HIANG  
restaurant

Updated Feb 2024

# Heritage Hero:

*The legend of the claypot chicken dish that made them famous.*

The creation of the Ng's famed claypot chicken dish was a fortuitous event that happened... "My father would cook staff meals out of leftover cabbage and chicken.... The staff ended up liking it so much, so he started to refine the recipe." The result is a **succulent chicken** with meat that falls off the bone, enveloped in soft sweet cabbage and swathed in a **caramelly savoury sauce that begs for a bowl of rice.**



Garoupa Fillet in Claypot with Garlic & Ginger



Crispy Yam Bag with Scallops

*“the food is still so good”*

Instagram post on 18 Feb 2021  
by Wong Ah Yoke  
Sunday Times Food Critic

#kiahiang



wongahyoke • Following  
MYO restobar



wongahyoke An enjoyable CNY dinner with old and new friends @myorestobar I haven't been back to this restaurant by Kia Hiang for a while but the food is still so good #singaporerestaurant #chinese food #myorestobar #kiahiang #foodstagram #foodporn #foodie #foodlover #foodgasm #igfood #instafood #foodcritic #straitstimesfood

3d



immichellechong Your pics are much nicer than mine! 🤔



3d 6 likes Reply




166 likes

3 DAYS AGO



## Kia Hiang Ala Carte Menu

### A CHICKEN

	S	M	L
A1 Kia Hiang Claypot Spring Chicken (700gm) 		\$26	
嘉香砂煲童子鸡			
A2 Kia Hiang Claypot Chicken (1.2-1.4kg)		\$42	
嘉香砂鸡			
A3 Kung Po Chicken	\$15	\$23	\$30
宫保炒鸡丁			
A4 Sauteed Chicken with Cashew Nut	\$15	\$23	\$30
腰果炒鸡丁			

### B SEAFOOD

	S	M	L
B1 Crispy Yam Bag with Scallops	\$5.50 each (min 3pcs)		
金丝荔茸带子			
B2 Sauteed Scallops, Pine seeds & Garden Greens	\$26	\$39	\$52
松子翡翠带子			
B3 Handmade Har Cho & Beanskin Prawn Roll	\$6.00 per pair (min 3pcs)		
古早味脆虾枣拼鲜虾付皮卷			
B4 Sauteed Prawn & Squid in Sambal Sauce	\$24	\$36	\$48
叁巴炒虾球苏东			
B5 Sauteed Prawn in XO Sauce	\$22	\$33	\$44
XO酱炒虾球			
B6 Sauteed Prawn in Sambal Sauce 	\$22	\$33	\$44
叁巴炒虾球			
B7 Fried Prawns in Salad Cream	\$22	\$33	\$44
芝麻生汁虾球			
B8 Prawns in Butter & Salted Egg Yolk Sauce	\$22	\$33	\$44
黄金虾球			
B9 Sauteed Cuttlefish in Sambal Sauce 	\$20	\$30	\$40
叁巴炒苏东			
B10 Garoupa Fillet in Claypot with Garlic & Ginger 	\$22	\$33	
砂煲姜蒜斑鱼片			
B11 Garoupa Fillet, Rice Vermicelli & Luffa	\$22	\$33	\$44
勝瓜粉丝蒜蓉蒸石斑片			
B12 Sauteed Garoupa Fillet with Ginger & Onion	\$22	\$33	\$44
姜葱石斑片			
B14 Garoupa Fillet with Garden Greens	\$22	\$33	\$44
松子翡翠石斑鱼片			
B15 Curry (or) Assam Fish Head		\$40	
咖喱鱼头 (或) 亞叁鱼头			



B7



**FRIED PRAWNS IN SALAD CREAM**  
Crunchy, succulent prawns bathe in a delicate creamy sauce. Absolutely delectable.

B10



**GAROUPA FILLET IN CLAYPOT WITH GARLIC & GINGER**  
Chunky Garoupa fillets slow-cooked in their own juices over a low flame, using traditional claypot techniques - healthy, juicy and oh-so-smooth.

A1



**KIA HIANG CLAYPOT SPRING CHICKEN**  
The whole chicken, tender and fall-off the bone, is wrapped in sweet braised cabbage and smothered in a luscious herbal sauce—Michelin Guide Singapore.



## Kia Hiang Ala Carte Menu

<b>C</b>	<b>ABALONE &amp; SOUPS</b> (*contains pork)	<b>S</b>	<b>M</b>	<b>L</b>
C1	S16 Abalone & Chicken Soup  S16 鮑魚雞湯		\$10 each	
C2	Fish Maw & Crabmeat Broth 魚鰾蟹肉羹		\$10 each	
C3	Sichuan Hot & Spicy Thick Soup  四川酸辣湯		\$9 each	
C4	Chef's Double Boiled Soup* 師父靚湯		\$9 each	
C5	Braised S16 Abalone with Mushroom & Sea Cucumber  紅燒S16鮑魚花菇海參		\$18 each	
C6	Braised S8 Whole Abalone with Sea Cucumber 紅燒S8鮑魚海參		\$24 each	
<b>D</b>	<b>AUSTRALIAN BEEF</b>	<b>S</b>	<b>M</b>	<b>L</b>
D1	Black Pepper Australian Beef Cubes 黑椒牛柳	\$22	\$33	\$44
D2	Sauteed Australian Beef Cubes in Oyster Sauce 蚝油蒜片牛柳	\$22	\$33	\$44
D3	Salt & Pepper Australian Beef Cubes 椒盐牛柳	\$22	\$33	\$44
<b>E</b>	<b>PORK</b>	<b>S</b>	<b>M</b>	<b>L</b>
E1	Sauteed Pork Ribs in Chef's Sauce 西汁焗肉排	\$18	\$27	\$36
E2	Sweet & Sour Pork 古佬肉	\$16	\$24	\$32
E3	Sauteed Pork Slices with Bitter Gourd 豉汁凉瓜肉片	\$16	\$24	\$32
E4	Sous Vide Pork Ribs in Chef Sauce 慢煮京烤骨	\$18	\$27	\$36
E5	Pork Ribs in Butter & Salted Egg Yolk Sauce 黄金肉排	\$18	\$27	\$36



## Kia Hiang Ala Carte Menu

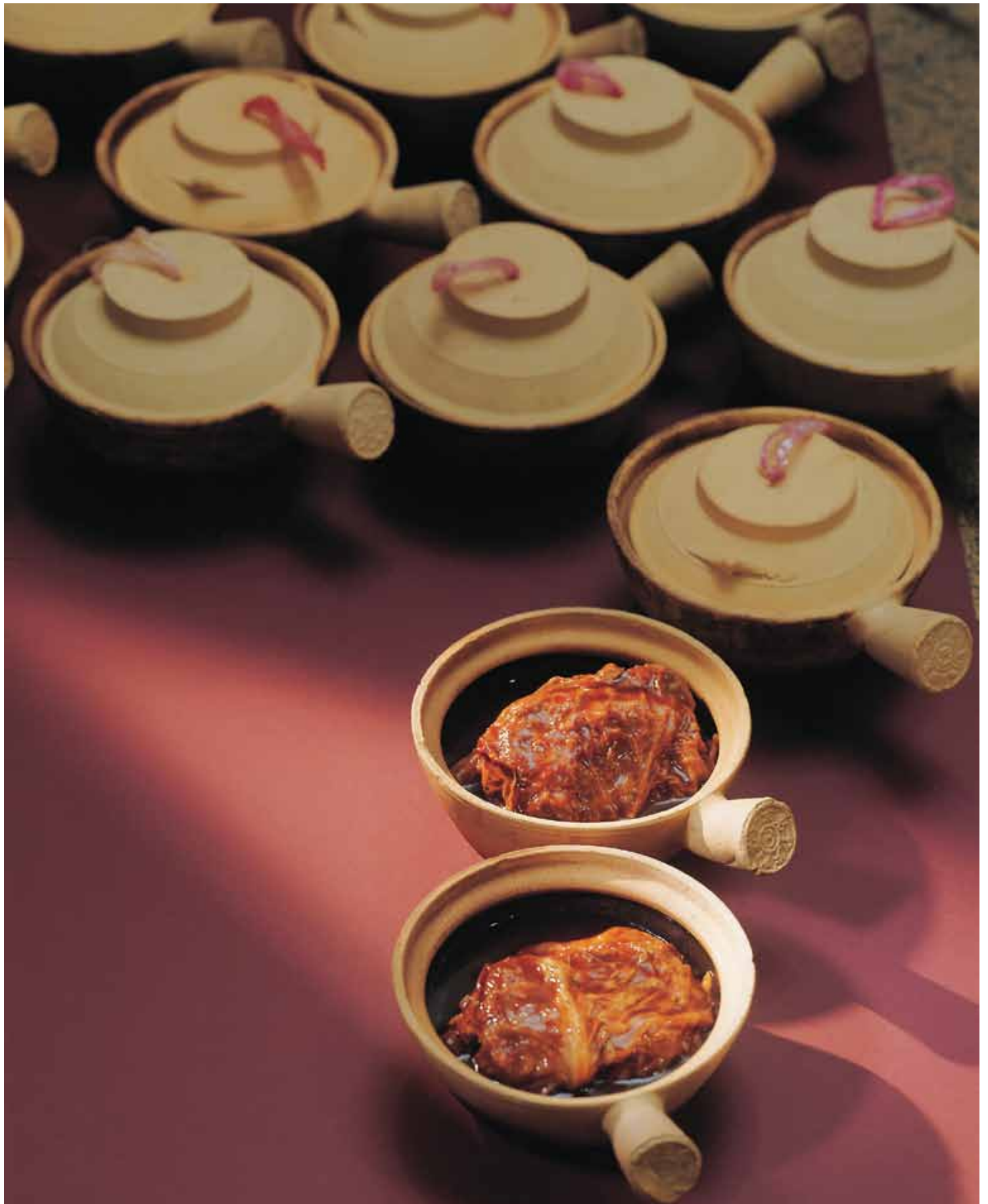
<b>F</b>	<b>BEANCURD</b> (*contains pork)	<b>S</b>	<b>M</b>	<b>L</b>
F1	Hot Plate Beancurd Omelette 铁板豆腐	\$15	\$20	
F2	Guifei Beancurd with Shimeiji Mushroom & Conpoy 瑶柱什菌贵妃豆腐	\$14	\$21	\$28
F3	Guifei Beancurd with Seafood 海鲜扒贵妃豆腐	\$18	\$27	\$36
F4	Mapo Beancurd* 麻婆豆腐	\$14	\$21	\$28
<b>G</b>	<b>VEGETABLES</b> (*contains pork)	<b>S</b>	<b>M</b>	<b>L</b>
G1	Braised Crab Meat on Garden Greens  蟹肉扒菜苗	\$16	\$24	\$32
G2	Stir-fry Ching Lung Cai & Bean Sprouts 蒜茸炒青龙菜	\$13	\$18	\$24
G3	Sambal Kangkong  叁巴通菜	\$13	\$18	\$24
G4	Fried French Beans with Minced Meat* 肉碎四季豆	\$14	\$21	\$28
G5	Eggplant with Minced Pork & Garlic* 鱼香茄子	\$13	\$18	\$24
G6	Fried Bean Sprout with Salted Fish 咸鱼炒豆芽	\$12	\$18	\$24
G7	Fresh Mushroom & Bai Cai in Superior Stock 鲜菌白菜苗	\$14	\$21	\$28
G8	Assorted Vegetables with Macadamia Nuts 清脆玲珑	\$20	\$25	\$30
<b>H</b>	<b>FRIED RICE / NOODLES</b> (*contains pork)	<b>S</b>	<b>M</b>	<b>L</b>
H1	Crispy Noodles with Prawns in Egg Sauce 滑蛋虾球生面	\$16	\$24	\$32
H2	Sauteed Yi Fu Noodles with Chives 干烧伊面	\$10	\$15	\$20
H3	Fried Rice with Salted Fish & Chicken 咸鱼鸡丁炒饭	\$12	\$18	\$24
H4	Fried Rice with Seafood 海鲜炒饭	\$16	\$24	\$32
H5	Fried Rice with Olive & Shrimps 橄榄菜蝦仁炒飯	\$16	\$24	\$32
H6	Fried Hor Fun with Seafood in Egg Sauce 滑旦海鲜河粉	\$16	\$24	\$32





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<b>H</b>	<b>FRIED RICE / NOODLES</b> (*contains pork)	<b>S</b>	<b>M</b>	<b>L</b>
H7	Hor Fun with Australian Beef Cubes in Bean Sauce 豉汁牛柳河粉	\$16	\$24	\$32
H8	Fried Hor Fun with Australian Beef Cubes 干炒牛柳河粉	\$16	\$24	\$32
H9	White Rice 白饭		\$1.50 each	
<b>J</b>	<b>DESSERT</b>			
J1	Young Coconut with Peach Gum 椰皇蛋白炖桃胶		\$9	
J2	Dessert of the Day 今日甜点		\$5	
J3	Yam Pudding & Gingko Nut (Or Nee) 白果椰汁芋泥		\$6	
<b>K</b>	<b>DRINKS 饮料</b>			
K1	House Brewed Barley Water (warm/cold) 自制薏米水		\$2.50 per glass	
K2	House Brewed Hawthorn & Roselle Tea (warm/cold) 自制养颜洛神花茶		\$2.50 per glass	
K3	Chrysanthemum Tea 菊花茶		\$2.50 per glass	
K4	Chinese Tea (refillable) 中国茶 (续杯)		\$2.50 per glass	
K5	Coca Cola / Coke Zero 可口可乐 / 可口可乐 Zero		\$3.00 per can	
K6	Coke Lite 可口可乐Light		\$2.50 per can	
K7	Water (refillable) 水 (续杯)		\$1.20 per glass	
K8	Tiger 老虎啤酒		\$7.50 per can	



#### KIA HIANG RESTAURANT

10 Anson Rd, International Plaza, #02-29, S079903. Tel: 6220 7169 / 9006 5766  
Website: [www.kiahiang.com.sg](http://www.kiahiang.com.sg) Facebook: @kiahiang.restaurant Instagram: #kiahiangsg

#### MYO RESTOBAR

138 Robinson Road, Oxley Tower, Lobby 1, #19-01. Singapore 068906. Tel: 9026 0718 / 6931 1247  
Website: [www.myo.sg](http://www.myo.sg) Facebook: @myorestobar Instagram: #myorestobar