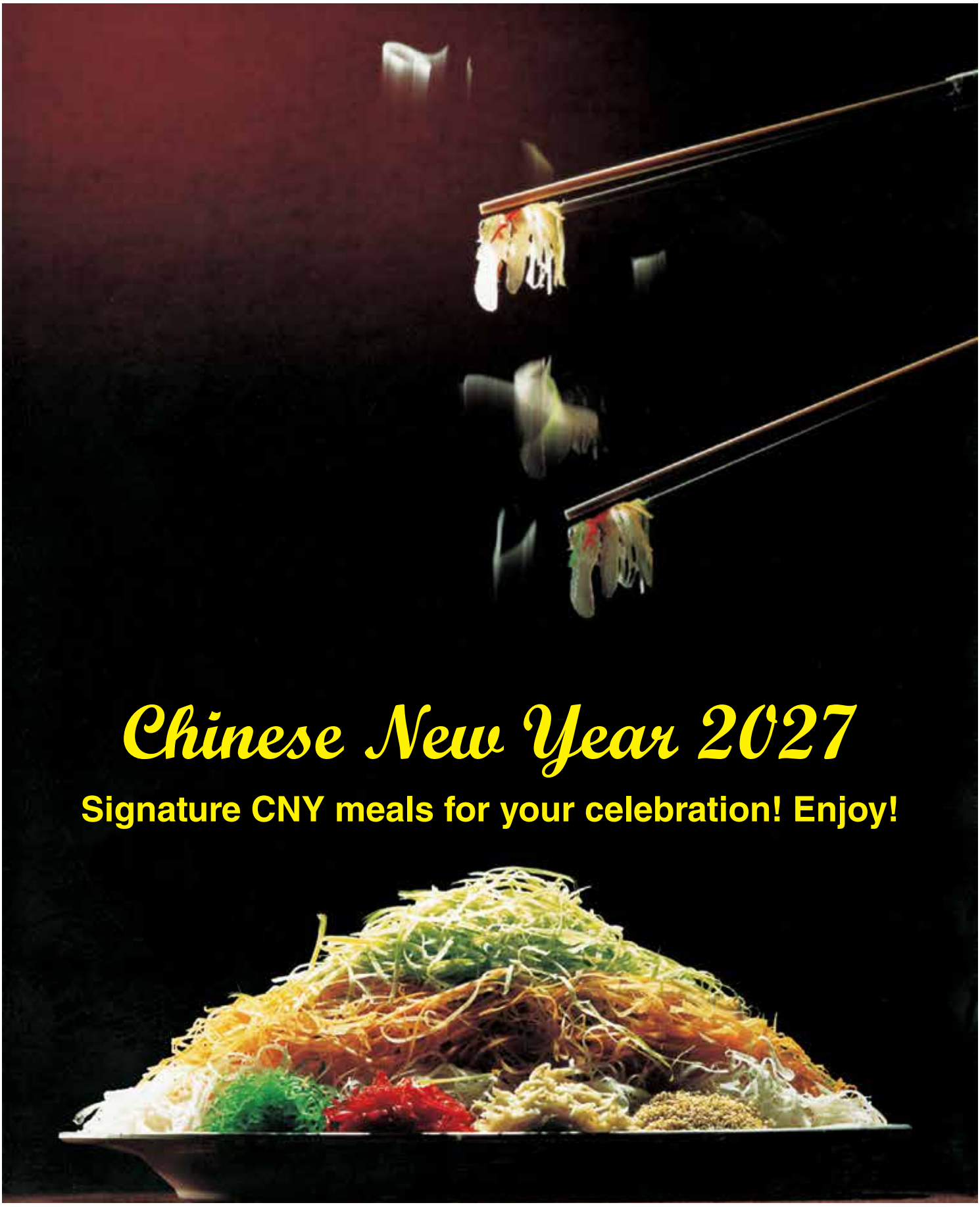


Chinese New Year 2027

Signature CNY meals for your celebration! Enjoy!

KIA HIANG

restaurant

You may upgrade your Peach Gum with Red Dates / Yam Pudding to Young Coconut with Peach Gum for only $6 per Coconut. Usual price $10

CHICKEN SET

3 pax $168 4 pax $188 5 pax $258 6 pax $288

嘉香发财鲍鱼捞起
Kia Hiang's Prosperity Abalone & Topshell Yusheng
白云翡翠带子
Sauteed Scallops & Egg Whites on Spinach
嘉香砂煲童子鸡
Kia Hiang Claypot Spring Chicken
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic, Ginger in Claypot
慢煮五花肉
Sous Vide Pork Belly in Savory Sauce
红枣炖桃胶
Double Boiled Peach Gum with Red Dates

5 & 6 位另加 黄金虾球
5 & 6 Pax, add Fragrant Prawns in Butter & Salted Eggs Sauce

YAM BAG SET

3 pax $168 4 pax $198 5 pax $278 6 pax $308

嘉香发财鲍鱼捞起
Kia Hiang's Prosperity Abalone & Topshell Yusheng
金丝荔茸带子
Crispy Yam Bag with Scallops
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic, Ginger in Claypot
嘉香砂煲童子鸡
Kia Hiang Claypot Spring Chicken
芝麻生汁虾球
Fried Prawns in Salad Cream
红枣炖桃胶
Double Boiled Peach Gum with Red Dates

5 & 6 位另加 瑶柱鱼鳔蟹肉羹
5 & 6 Pax, add Braised Conpoy, Fish Maw, Crabmeat in Superior Broth

ABALONE SET

3 pax $208 4 pax $248 5 pax $348 6 pax $388

嘉香发财鲍鱼捞起
Kia Hiang's Prosperity Abalone & Topshell Yusheng
红烧S5鲍鱼栗子香菇
Braised S5 Abalone with Mushrooms & Chestnuts
嘉香砂煲童子鸡
Kia Hiang Claypot Spring Chicken
白云翡翠带子
Sauteed Scallops & Egg Whites on Spinach
豉油王翡翠虾球
Sauteed Prawns & Vegetables in Savoury Sauce
白果椰汁芋泥
Yam Pudding & Gingko Nut (Or Nee)

5 & 6 位另加 蜜汁煎雪鱼
5 & 6 Pax, add Honey Glazed Cod Fillet

ABALONE & FISH MAW SET

3 pax $218 4 pax $268 5 pax $378 6 pax $428

嘉香发财鲍鱼捞起
Kia Hiang's Prosperity Abalone & Topshell Yusheng
红烧S5鲍鱼瑶柱鱼鳔花菇
Braised S5 Abalone, Fish Maw on Mushrooms
嘉香砂煲童子鸡
Kia Hiang Claypot Spring Chicken
XO酱炒翡翠带子
Sauteed Scallops & Vegetables in XO Sauce
瑶柱鱼鳔蟹肉羹
Braised Conpoy, Fish Maw, Crabmeat Broth
白果椰汁芋泥
Yam Pudding & Gingko Nut (Or Nee)

5 & 6 位另加 蜜汁煎雪鱼
5 & 6 Pax, add Honey Glazed Cod Fillet

Rice or noodles optional on order.

You may upgrade your Peach Gum with Red Dates / Yam Pudding to Young Coconut with Peach Gum for only $6 per Coconut. Usual price $10

YAM BAG & PORK SET

7 pax $388 8 pax $458 9 pax $488 10 pax $528

嘉香发财鲍鱼捞起
Kia Hiang's Prosperity Abalone & Topshell Yusheng

金丝荔茸带子
Crispy Yam Bag with Scallops

嘉香砂煲鸡
Kia Hiang Claypot Chicken

瑶柱鱼鳔蟹肉羹
Braised Conpoy, Fish Maw, Crabmeat in Superior Broth

砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic, Ginger in Claypot

慢煮京烤骨
Sous Vide Pork Ribs in Chef's Sauce

芝麻生汁虾球
Fried Prawns in Salad Cream

红枣炖桃胶
Double Boiled Peach Gum with Red Dates

CHICKEN & FISH SET

7 pax $388 8 pax $468 9 pax $498 10 pax $538

嘉香发财鲍鱼捞起
Kia Hiang's Prosperity Abalone & Topshell Yusheng

白云翡翠带子
Sauteed Scallops & Egg Whites on Spinach

砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic, Ginger in Claypot

嘉香砂煲鸡
Kia Hiang Claypot Chicken

芝麻生汁虾球
Fried Prawns in Salad Cream

蚝油蒜片牛柳 或 慢煮五花肉
Sauteed Australian Beef Cubes in Oyster Sauce or Sous Vide Pork Belly in Savory Sauce

蟹肉贵妃豆腐
Braised Crabmeat on Guifei Beancurd

红枣炖桃胶
Double Boiled Peach Gum with Red Dates

PRAWNS & ABALONE SET

7 pax $508 8 pax $598 9 pax $648 10 pax $698

嘉香发财鲍鱼捞起
Kia Hiang's Prosperity Abalone & Topshell Yusheng

红烧S5鲍鱼栗子香菇
Braised S5 Abalone with Mushrooms & Chestnuts

白云翡翠带子
Sauteed Scallops & Egg Whites on Spinach

嘉香砂煲鸡
Kia Hiang Claypot Chicken

蚝油蒜片牛柳 或 慢煮五花肉
Sauteed Australian Beef Cubes in Oyster Sauce or Sous Vide Pork Belly in Savory Sauce

金银蒜蒸金目鲷
Steamed Kinmedai Fish in Garlic Sauce

黄金虾球
Fragrant Prawns in Butter & Salted Eggs Sauce

白果椰汁芋泥
Yam Pudding & Gingko Nut (Or Nee)

ABALONE & SCALLOPS SET

7 pax $538 8 pax $638 9 pax $608 10 pax $748

嘉香发财鲍鱼捞起
Kia Hiang's Prosperity Abalone & Topshell Yusheng

红烧S5鲍鱼瑶柱鱼鳔花菇
Braised S5 Abalone, Fish Maw on Mushrooms

XO酱炒翡翠带子
Sauteed Scallops & Vegetables in XO Sauce

嘉香砂煲鸡
Kia Hiang Claypot Chicken

瑶柱鱼鳔蟹肉羹
Braised Conpoy, Fish Maw, Crabmeat in Superior Broth

蜜汁煎雪鱼
Honey Glazed Cod Fillet

豉油王翡翠虾球
Sauteed Prawns & Vegetables in Savory Sauce

白果椰汁芋泥
Yam Pudding & Gingko Nut (Or Nee)

Rice or noodles optional on order.

KIA HIANG Vegetarian Set

For a unforgettable finish, you may wish to upgrade to our signature dessert, Young Coconut with Peach Gum for only $6 per pax (usual price $10)

HAPPY GREENS SET

$48 PER PAX

嘉香发财鲍鱼捞起
Kia Hiang's Prosperity Abalone & Topshell Yusheng

麻婆豆腐
Mapo Beancurd

清脆玲珑
Assorted Vegetables & Macadamia Nuts

咕噜香菇
Sweet & Sour Mushrooms

四川酸辣湯
Spicy Szechuan Soup

素松露菇子炒饭
Vegetarian Fried Rice

红枣炖桃胶
Double Boiled Peach Gum with Red Dates

Note: For the prosperity toss, please add abalone & top shell to the lo-hei only AFTER the vegetarian portion has been served to the guest!





Kia Hiang Claypot Spring Chicken

Ala Carte Menu

	DESCRIPTION	S	M	L
A1	Kia Hiang's Prosperity Abalone & Topshell Yusheng 嘉香发财鲍鱼捞起	$68	$88	$118
A2	Braised S5 Abalone with Mushrooms & Chestnuts 红烧S5鲍鱼栗子香菇		$20 each	
A3	Braised S5 Abalone, Fish Maw on Mushrooms 红烧S5鲍鱼瑶柱鱼鳔花菇		$24 each	
B1	Kia Hiang Claypot Spring Chicken (700-800g) 嘉香砂煲童子鸡		$28 each	
B2	Kia Hiang Claypot Chicken (1.2+kg) 嘉香砂煲鸡		$45 each	
C1	Braised Conpoy, Crabmeat & Fish Maw in Superior Broth 瑶柱鱼鳔蟹肉羹		$10 each	
D1	Crispy Yam Bag with Scallops 金丝荔茸带子		$5.50 each (min 3 pcs)	
D2	Sauteed Scallops with Vegetables in XO Sauce XO酱炒翡翠带子	$36	$54	$72
D3	Sauteed Scallops & Egg Whites on Spinach 白云翡翠带子	$36	$54	$72
D4	Sauteed Prawns & Vegetables in Savoury Sauce 豉油王翡翠虾球	$24	$36	$48
D5	Sauteed Prawn in XO Sauce XO酱炒虾球	$24	$36	$48
D6	Fried Prawns in Wasabe/Salad Cream 芥末或芝麻生汁虾球	$24	$36	$48
E1	Panfried Honey Glazed Cod Fillet (about 300gm) 蜜汁煎雪鱼		$32	
E2	Sauteed Garoupa Fillet with Ginger & Onion 姜葱石斑片	$26	$39	$52
E3	Garoupa Fillet, Garlic, Ginger in Claypot 砂煲姜蒜斑鱼片	$26	$39	
E3	Steamed Kinmedai Fish in Garlic Sauce 金银蒜蒸金目鲷		$9 per 100gm	
E4	Curry or Assam Fish Head/Tail 咖哩 或 亚参鱼头/尾巴		$42	
F1	Black Pepper Australian Beef Cubes 黑椒牛柳	$24	$36	$48
F2	Sauteed Australian Beef Cubes in Oyster Sauce 蚝油蒜片牛柳	$24	$36	$48
F3	Salt & Pepper Australian Beef Cubes 椒盐牛柳	$24	$36	$48
G1	Imperial Pork Ribs in Chef's Sauce 西汁焗肉排	$20	$30	$40
G2	Sous Vide Pork Ribs in Chef's Sauce 慢煮京烤骨	$20	$30	$40
G3	Sous Vide Pork Belly in Savory Sauce 慢煮五花肉	$20	$30	$40



Young Coconut with Peach Gum



Sous Vide Pork Ribs in Chef Sauce

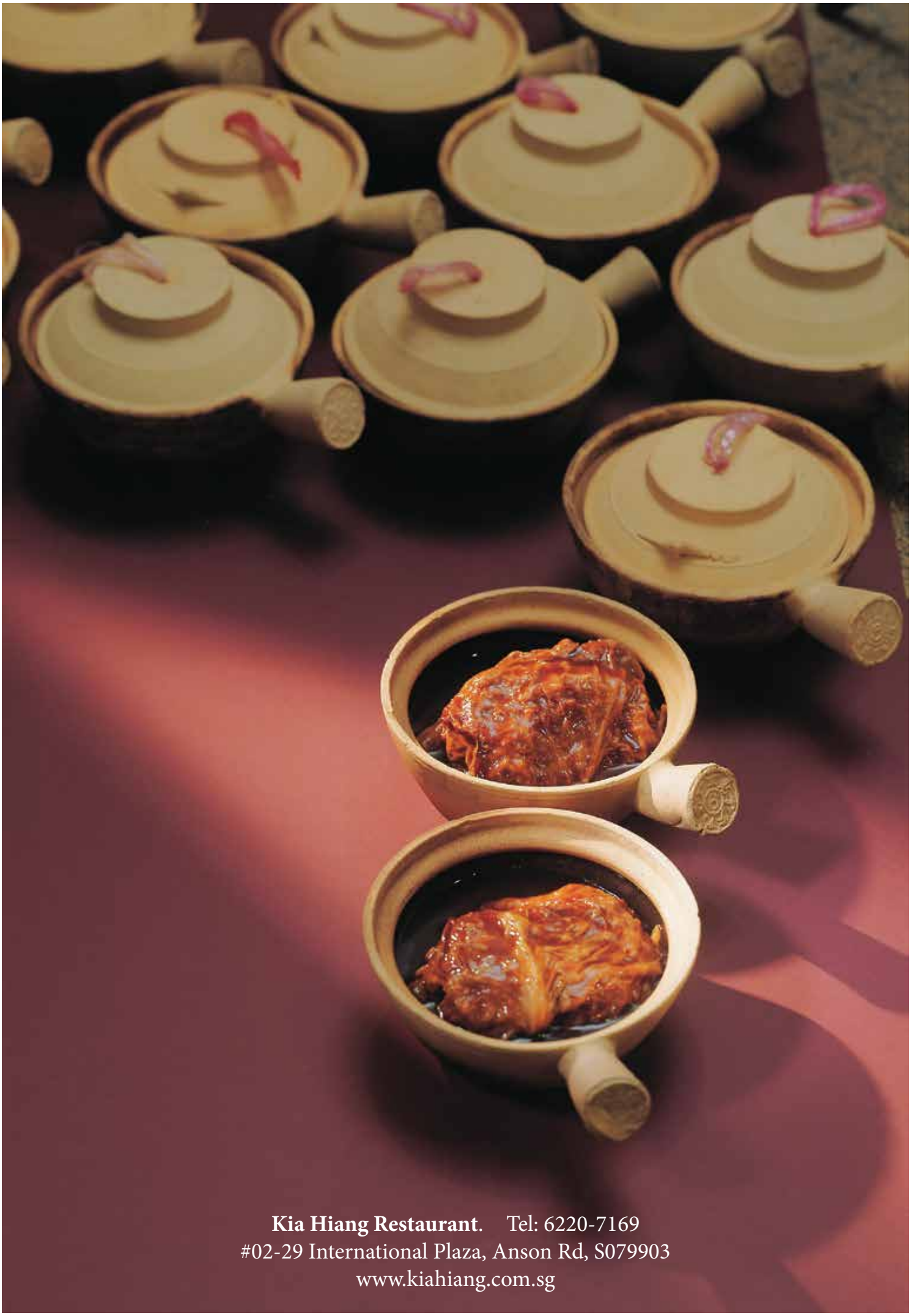


Chunky Garoupa fillets slow-cooked in their own juices using traditional claypot techniques - healthy, juicy and oh-so-smooth

Ala Carte Menu

	DESCRIPTION	S	M	L
H1	Hot Plate Beancurd Omelette 铁板豆腐	$16	$20	
H2	Guifei Beancurd with Shimeiji Mushroom & Conpoy 瑶柱什菌贵妃豆腐	$15	$22	$30
H3	Guifei Beancurd with Seafood 海鲜贵妃豆腐	$17	$24	$34
H4	Braised Crab Meat on Broccoli 蟹肉扒西兰花	$17	$24	$34
H5	Fried Dou Miao/Nai Bai with Garlic 蒜蓉炒豆苗/奶白菜	$16	$20	$26
H6	Sambal Kangkong 叁巴通菜	$16	$20	$26
J1	Crispy Noodles with Large Prawns in Egg Gravy 滑蛋虾球生面	$24	$36	$48
J2	Sauteed Yi Fu Noodles with Chives 干烧伊面	$13	$19	$26
J3	Fried Rice with Seafood 海鲜炒饭	$17	$24	$34
J4	Plain White Rice 白饭		$1.80 per bowl	
K1	Chilled Young Coconut with Milk & Peach Gum 鲜奶桃胶冷椰皇		$10 each	
K2	Double Boiled Peach Gum with Red Dates 红枣炖桃胶		$6 each	
K3	Yam Pudding & Gingko Nut (Or Nee) 白果椰汁芋泥		$6 each	

L	DRINKS 饮料	
L1	House Brewed Barley Water (warm/cold) 自制薏米水	$2.50
L2	House Brewed Hawthorn & Roselle Tea 自制养颜洛神花茶	$2.50
L3	Chrysanthemum Tea 菊花茶	$2.50
L4	Chinese Tea (refillable) 中国茶 (续杯)	$2.50
L5	Coca Cola 可口可乐	$3.00
L6	Water (refillable) 康水 (续杯)	$1.20
L7	Tiger Beer 老虎瞟	$7.50
L8	Wines	
	Swartland Winemaker's Collection:	
	Swartland Founder's Merlot 2025 (Red)	$68 per 750ml bottle
	Sauvignon Blanc 2025 (White)	$68 per 750ml bottle



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