



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 Set Menu
includes complimentary white rice.



HAPPY GREENS SET MENU @ \$38 PER PAX

什菌贵妃豆腐
Silken Beancurd with Shimeiji Mushroom
清脆玲珑
Assorted Vegetables & Macadamia Nuts
香脆松露素卷
Crispy Vegetarian Roll with Truffle Oil
四川酸辣汤
Spicy Szechuan Soup
素松露蒜子炒饭
Vegetarian Fried Rice
今日甜点
Dessert of the Day

For a unforgettable finish, you may upgrade your dessert to Young Coconut with Peach Gum for only \$5 per coconut or to Yam Pudding (Or Nee) for only \$1 per serving.

POPULAR SET

2 PAX \$65 3 PAX \$90
4 PAX \$150 5 PAX \$180

金丝荔茸带子
Crispy Yam Bag with Scallops
嘉香砂煲童子鸡 (半只 2 & 3 人用)
Kia Hiang Claypot Spring Chicken (½ for 2 & 3 pax)
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic & Ginger in Claypot
蟹肉扒西兰花
Braised Crab Meat on Garden Greens
今日甜点
Dessert of the Day

四 & 五位套餐另加
蚝油蒜片牛柳 (或) 芝麻生汁虾球
4 & 5 Pax, add Sauteed Australian Beef Cubes in Oyster Sauce
(or) Fried Prawns in Salad Cream

POPULAR SET A

6 PAX \$215 7 PAX \$245 8 PAX \$340
9 PAX \$375 10 PAX \$410

金丝荔茸带子
Crispy Yam Bag with Scallops
嘉香砂煲鸡
Kia Hiang Claypot Chicken
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic & Ginger in Claypot
古早味脆虾枣拼鲜虾付皮卷
Handmade Har Cho & Beanskin Prawn Roll
铁板豆腐
Hot Plate Beancurd Omelette
清脆玲珑
Assorted Vegetables with Macadamia Nuts
今日甜点
Dessert of the Day

八, 九 & 十位套餐另加
蚝油蒜片牛柳 (或) XO 酱炒虾球
8, 9 & 10 Pax, add Sauteed Australian Beef Cubes in Oyster Sauce
(or) Sauteed Prawn in XO Sauce



Kia Hiang Set Menu
includes complimentary white rice.

LEGENDARY CHICKEN SET

2 PAX \$60 3 PAX \$75 4 PAX \$130 5 PAX \$155

新西施虾卷
Crispy Bacon Prawn Roll

嘉香砂煲童子鸡 (半只 2 & 3 人用)
Kia Hiang Claypot Spring Chicken (½ for 2 & 3 pax)

蚝油蒜片牛柳 (或) 慢煮京烤骨
Sauteed Australian Beef Cubes in Oyster Sauce
(or) Sous Vide Pork Ribs in Chef Sauce

铁板豆腐
Hot Plate Beancurd Omelette

今日甜点
Dessert of the Day

四 & 五位套餐另加 砂煲姜蒜斑鱼片
4 & 5 Pax, add Garoupa Fillet, Garlic & Ginger in Claypot

SEAFOOD SET

2 PAX \$65 3 PAX \$85 4 PAX \$140 5 PAX \$170

古早味脆虾枣拼鲜虾付皮卷
Handmade Har Cho & Beanskin Prawn Roll

勝瓜粉丝蒜蓉蒸石斑片
Garoupa Fillet, Rice Vermicelli & Luffa

叁巴炒虾球苏东
Sauteed Prawn & Squid in Sambal Sauce

海鲜扒贵妃豆腐
Guifei Beancurd with Seafood

今日甜点
Dessert of the Day

四 & 五位套餐另加 嘉香砂煲童子鸡
4 & 5 Pax, add Kia Hiang Claypot Spring Chicken

For a unforgettable finish, you may upgrade your dessert to Young Coconut with Peach Gum for only \$5 per coconut or to Yam Pudding (Or Nee) for only \$1 per serving.

YAM BAG SET

2 PAX \$70 3 PAX \$85 4 PAX \$150 5 PAX \$180

金丝荔茸带子
Crispy Yam Bag with Scallops

嘉香砂煲童子鸡 (半只 2 & 3 人用)
Kia Hiang Claypot Spring Chicken (½ for 2 & 3 pax)

西汁焗肉排
Sauteed Pork Ribs in Chef's Sauce

铁板豆腐
Hot Plate Beancurd Omelette

今日甜点
Dessert of the Day

四 & 五位套餐另加 咖喱鱼头 (或) 亞叁鱼头
4 & 5 Pax, add Curry (or) Assam Fish Head

S8 ABALONE SET

2 PAX \$110 3 PAX \$150 4 PAX \$215 5 PAX \$265

松露什菌素卷
Crispy Mushroom & Black Truffle Roll

嘉香砂煲童子鸡
Kia Hiang Claypot Spring Chicken

松子翡翠斑鱼片
Sauteed Garoupa Fillet & Pineeds with Vegetables

红烧S8鲍鱼海参
S8 Whole Abalone with Sea Cucumber

今日甜点
Dessert of the Day

四 & 五位套餐另加 金丝荔茸带子
4 & 5 Pax, add Crispy Yam Bag with Scallops



CHICKEN & SEAFOOD SET

6 PAX \$220 7 PAX \$250 8 PAX \$355
9 PAX \$390 10 PAX \$425

古早味脆虾枣拼鲜虾付皮卷
Handmade Har Cho & Beanskin Prawn Roll

嘉香砂煲鸡
Kia Hiang Claypot Chicken

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

芝麻生汁虾球
Fried Prawns in Salad Cream

铁板豆腐
Hot Plate Beancurd Omelette

蟹肉扒西兰花
Braised Crab Meat on Garden Greens

今日甜点
Dessert of the Day

八, 九 & 十位套餐另加 松子翡翠带子
8, 9, & 10 Pax, add Sauteed Scallops, Pine seeds & Garden Greens

LEGENDARY CHICKEN SET A

6 PAX \$235 7 PAX \$270 8 PAX \$370
9 PAX \$410 10 PAX \$450

古早味脆虾枣拼鲜虾付皮卷
Handmade Har Cho & Beanskin Prawn Roll

嘉香砂煲鸡
Kia Hiang Claypot Chicken

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

蚝油蒜片牛柳(或)慢煮京烤骨
Sauteed Australian Beef Cubes in Oyster Sauce
(or) Sous Vide Pork Ribs in Chef Sauce

干烧明虾球
Fried Prawns in Chilli Garlic Sauce

清脆玲珑
Assorted Vegetables with Macadamia Nuts

今日甜点
Dessert of the Day

八, 九 & 十位套餐另加 叁巴炒苏东
8, 9, & 10 Pax, add Sauteed Squid in Sambal Sauce

For a unforgettable finish, you may upgrade your dessert to Young Coconut with Peach Gum for only \$5 per coconut or to Yam Pudding (Or Nee) for only \$1 per serving.

SURF & TURF SET

6 PAX \$225 7 PAX \$260 8 PAX \$375
9 PAX \$415 10 PAX \$460

金丝荔茸带子
Crispy Yam Bag with Scallops

嘉香砂煲鸡
Kia Hiang Claypot Chicken

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

蚝油蒜片牛柳(或)慢煮京烤骨
Sauteed Australian Beef Cubes in Oyster Sauce
(or) Sous Vide Pork Ribs in Chef Sauce

芝麻生汁虾球
Fried Prawns in Salad Cream

海鲜扒贵妃豆腐
Guifei Beancurd with Seafood

今日甜点
Dessert of the Day

八, 九 & 十位套餐另加 鱼鳔蟹肉羹
8, 9, & 10 Pax, add Fish Maw & Crabmeat Broth

S8 ABALONE SET A

6 PAX \$335 7 PAX \$390 8 PAX \$520
9 PAX \$580 10 PAX \$640

金丝荔茸带子
Crispy Yam Bag with Scallops

嘉香砂煲鸡
Kia Hiang Claypot Chicken

红烧S8鲍鱼海参
S8 Whole Abalone with Sea Cucumber

蚝油蒜片牛柳(或)慢煮京烤骨
Sauteed Australian Beef Cubes in Oyster Sauce
(or) Sous Vide Pork Ribs in Chef Sauce

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

干烧伊面
Sauteed Yi Fu Noodles with Chives


今日甜点
Dessert of the Day

八, 九 & 十位套餐另加 鱼鳔蟹肉羹
8, 9, & 10 Pax, add Fish Maw & Crabmeat Broth



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

C	ABALONE & SOUPS (*contains pork)	S	M	L
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* 師父親湯		\$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	
D	AUSTRALIAN BEEF	S	M	L
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 椒鹽牛柳	\$22	\$33	\$44
E	PORK	S	M	L
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 豉汁涼瓜肉片	\$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 黃金肉排	\$18	\$27	\$36

C1



S16 ABALONE & CHICKEN SOUP

High quality abalone served in a rich and fragrant chicken stock.

E4



SOUS VIDE PORK RIBS IN CHEF SAUCE

Delightfully darling tango of sweet and sour flavors paired with melt-in-mouth tenderness

D2



SALT & PEPPER AUSTRALIAN BEEF CUBES

Gotta love the wok hei here.



Kia Hiang Ala Carte Menu

F	BEANCURD (*contains pork)	S	M	L
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
G	VEGETABLES (*contains pork)	S	M	L
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
H	FRIED RICE / NOODLES (*contains pork)	S	M	L
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

F1



HOT PLATE BEANCURD OMELETTE
A unique layer of beancurd and prawns topped with egg. A must try!

C1



BRAISED CRAB MEAT ON GARDEN GREENS
Fragrant crabmeat on crunchy vegetables bathed in Chicken stock.

F2



GUIFEI BEANCURD WITH SHIMEIJI MUSHROOM & CONPOY
A delicate balance of rich soya milk and egg fried to perfection - fragrant and so-smooth.



Kia Hiang Ala Carte Menu

H	FRIED RICE / NOODLES (*contains pork)	S	M	L
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	
J	DESSERT			
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	
K	DRINKS 饮料			
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	

H1



CRISPY NOODLES WITH PRAWNS IN EGG SAUCE
Sweet crunchy prawns on crispy noodles in chicken stock.

G1



YAM PUDDING & GINKGO NUTS (ORH NEE)
A smooth blend of yam and Ginkgo nuts.

YOUNG COCONUT WITH PEACH GUM

A smooth combination of fragrant Hokkaido milk and coconut juice. An addictive dessert.



J1



TAKEAWAY VALUE MEALS

From
\$10
each



Takeaway Bento Set @ \$10.00

Add on Sunny-side Egg, \$1.20 each

KIA HIANG CLAYPOT CHICKEN DRUMSTICK SET 嘉香鸡腿餐

includes Rice, Beancurd and Vegetables

IMPERIAL PORK RIBS SET 京都肉排餐

includes Rice, Beancurd and Vegetables

KUNG PO DICED CHICKEN SET 宫保鸡丁餐

includes Rice, Beancurd and Vegetables

FRIED PORK SLICES WITH GINGER & SPRING ONION 姜葱肉片餐

includes Rice, Beancurd and Vegetables

FRIED BITTERGOURD WITH PORK SLICES SET 苦瓜焖肉片饭餐

includes Rice, Beancurd and Vegetables

FRIED EGGPLANT WITH MINCED PORK & GARLIC 鱼香茄子饭餐

includes Rice, Beancurd and Vegetables

FRIED RICE WITH SALTED FISH & DICED CHICKEN 咸鱼鸡粒炒饭

VEGETARIAN FRIED RICE 素炒饭

SAUTEED YI FU NOODLES WITH CHIVES 干烧伊面

CHEF'S SOUP OF THE DAY WITH RICE 师父亲汤饭餐

Takeaway Bento Set @ \$13.00

Add on Sunny-side Egg, \$1.20 each

FRIED FISH FILLET WITH GINGER & SPRING ONION 姜葱鱼片饭餐

includes Rice, Beancurd and Vegetables

SEAFOOD FRIED RICE 海鲜炒饭

SAUTEED SEAFOOD YI FU NOODLES 海鲜炒伊面



KIA HIANG RESTAURANT

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