



*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

**Kia Hiang Set Menu**  
includes complimentary white rice.



## 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

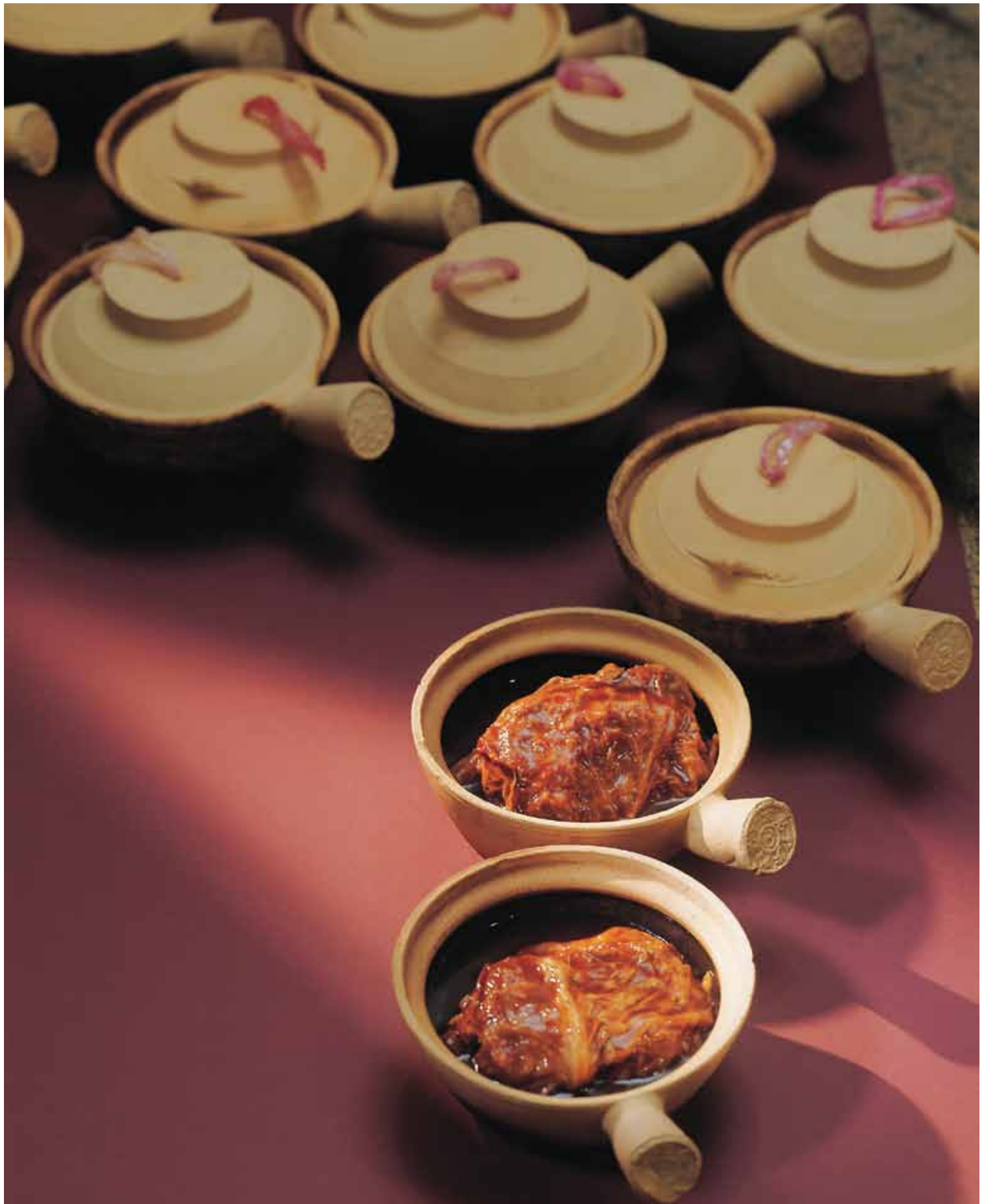
蚝油蒜片牛柳(或)慢煮京烤骨  
Sauteed Australian Beef Cubes in Oyster Sauce  
(or) Sous Vide Pork Ribs in Chef Sauce

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 RESTAURANT

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#### MYO RESTOBAR

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