



Welcome to Kia Hiang!

Home of the legendary claypot chicken!



KIA HIANG
restaurant

Updated Feb 2026



Kia Hiang Ala Carte Menu

All dishes except * do not contain pork

		S	M	L
A	CHICKEN			
A1	Kia Hiang Claypot Spring Chicken (700gm) 		\$28	
	嘉香砂煲童子鸡			
A2	Kia Hiang Claypot Chicken (1.2-1.4kg)		\$45	
	嘉香砂鸡			
A3	Kung Po Chicken	\$15	\$23	\$30
	官保炒鸡丁			
A4	Chicken Sauteed in Sanbei Sauce	\$15	\$23	\$30
	三杯鸡			
A5	Crispy Chicken Mid-Wing in Prawn Paste		\$12 (6 pcs)	
	虾酱鸡翅			
B	SEAFOOD	S	M	L
B1	Crispy Yam Bag with Scallops		\$5.50 each (min 3pcs)	
	金丝荔茸带子			
B2	Fresh Scallops Sauteed in XO Sauce*	\$30	\$45	\$60
	XO酱炒带子			
B3	Sauteed Scallops & Egg Whites on Spinach	\$30	\$45	\$60
	白云翡翠带子			
B4	Handmade Har Cho*		\$3.00 each (min 3pcs)	
	古早味脆虾枣			
B5	Prawn & Squid Sauteed in Sambal Sauce	\$22	\$33	\$44
	叁巴炒虾球苏东			
B6	Prawns Sauteed in XO or Sambal Sauce 	\$22	\$33	\$44
	XO酱 或 叁巴炒虾球			
B7	Fried Prawns in Wasebe or Salad Cream	\$22	\$33	\$44
	芥末或芝麻生汁虾球			
B8	Fried Prawns in Butter & Salted Egg Yolk Sauce	\$22	\$33	\$44
	黄金虾球			
B9	Fresh Squid Sauteed in Sambal Sauce 	\$20	\$30	\$40
	叁巴炒苏东			
B10	Garoupa Fillet in Claypot with Garlic & Ginger	\$22	\$33	\$44
	砂煲姜蒜斑鱼片			
B11	Garoupa Fillet Sauteed with Ginger & Onion	\$22	\$33	\$44
	姜葱炒斑片			
B12	Garoupa Fillet Sauteed in Bean Sauce	\$22	\$33	\$44
	鼓汁炒班片			
B13	Curry (or) Assam Fish Tail		\$42	
	咖喱鱼尾 (或) 亞叁鱼尾			
B14	Curry (or) Assam Fish Head		\$40	
	咖喱鱼头 (或) 亞叁鱼头			
B15	Panfried Honey Glazed Cod Fillet		\$30 (about 300gm)	
	蜜汁煎雪鱼			



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C	ABALONE & SOUPS	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	Bittergourd & Sliced Pork Soup* 苦瓜肉片湯	\$12	\$18	
C5	Seafood and Bean Curd Soup 海鮮豆腐湯	\$16	\$20	
C6	Braised S5 Abalone, Conpoy on Mushrooms 紅燒S5鮑魚瑤柱花菇		\$18 each	
D	AUSTRALIAN BEEF	S	M	L
D1	Black Pepper Australian Beef Cubes 黑椒牛柳	\$22	\$33	\$44
D2	Australian Beef Cubes Sauteed 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
D4	Hot Plate Beef 鐵板牛肉		\$22	
E	PORK*	S	M	L
E1	Pork Ribs Sauteed in Chef's Sauce 西汁焗肉排	\$18	\$27	\$36
E2	Sous Vide Pork Ribs in Chef Sauce 慢煮京烤骨	\$18	\$27	\$36
E3	Pork Ribs in Butter & Salted Egg Yolk Sauce 黃金肉排	\$18	\$27	\$36
E4	Traditional Braised Pork Belly* 古早五花肉	\$20	\$30	\$40
E5	Sweet & Sour Pork 古佬肉	\$16	\$24	\$32
E6	Crispy Pork Cutlet in Fermented Beancurd 香脆南乳豬排	\$16	\$24	\$32
E7	Pan Fried Eggplant with Meat Filling 香煎釀肉茄子	\$16	\$24	\$32



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F	BEANCURD	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 or Guifei Beancurd with Salted Fish* 麻婆豆腐 或 咸鱼肉碎豆腐	\$14	\$21	\$28
F5	Homemade Crispy Cai Poh Beancurd 菜脯豆腐		\$12	
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  or Fried Kale with Oyster Sauce 叁巴通菜 或 蚝油小芥兰	\$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	Fried Dou Miao / You Mak Cai with Garlic 蒜蓉炒豆苗 / 油麦菜	\$13	\$18	\$24
G8	Assorted Vegetables with Macadamia Nuts 清脆玲珑	\$16	\$24	\$32
H	FRIED RICE / NOODLES	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 Hor Fun with Seafood in Egg Sauce/Bean Sauce 滑旦 / 鼓汁海鲜河粉	\$16	\$24	\$32
H4	Fried Rice with Seafood 海鲜炒饭	\$16	\$24	\$32
H5	Fried Rice with Salted Fish & Chicken 咸鱼鸡丁炒饭	\$12	\$18	\$24
H6	Vegetarian Fried Rice 素松露菘子炒饭	\$12	\$18	\$24



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H FRIED RICE / NOODLES

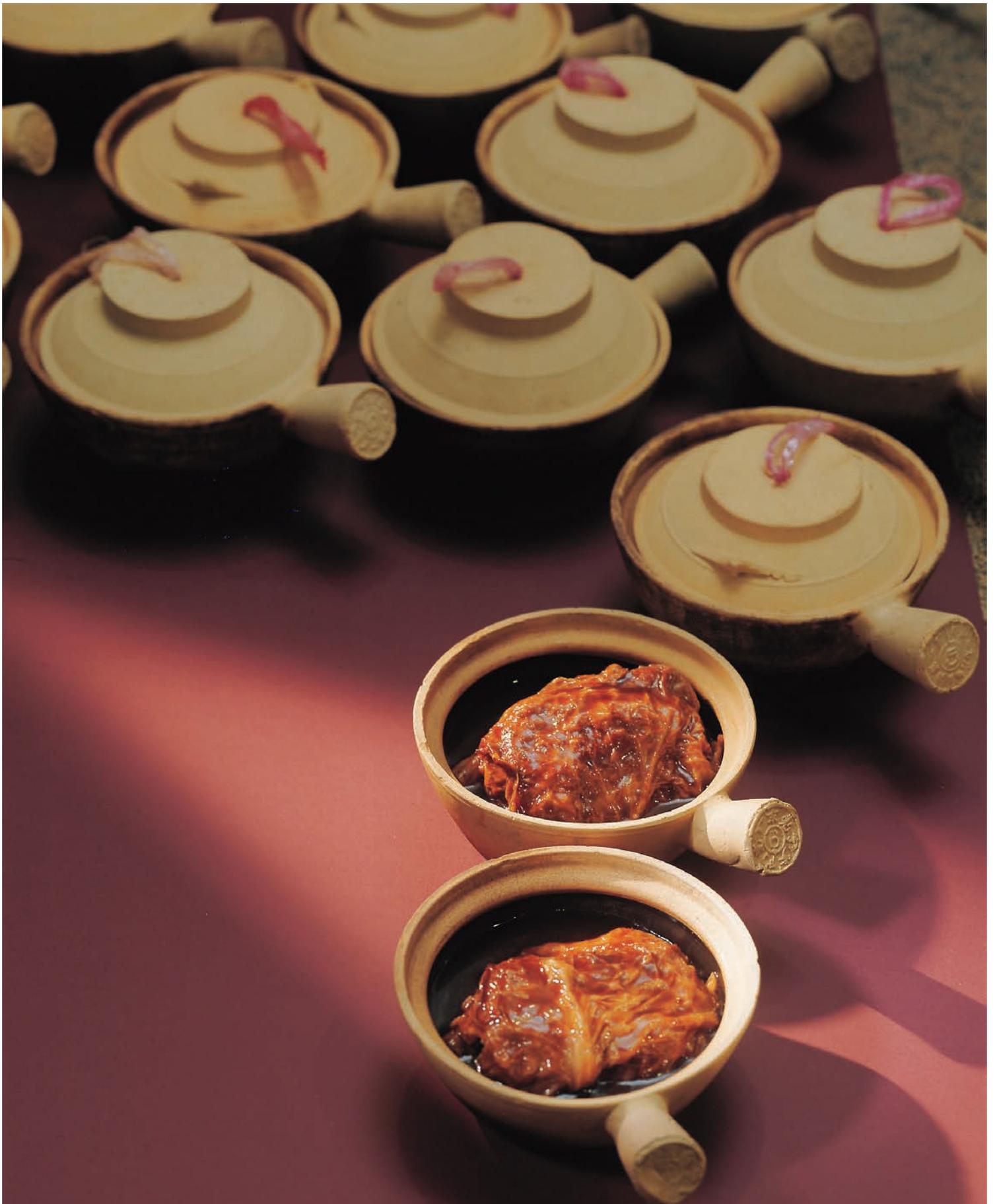
	S	M	L
H7 Hor Fun with Australian Beef Cubes in Bean Sauce 豉汁牛柳河粉	\$16	\$24	\$32
H8 Fried Hor Fun with Australian Beef Cubes 干炒牛柳河粉	\$16	\$24	\$32
H9 White Rice 白饭		\$1.80 each	

J DESSERT

J1 Young Coconut with Peach Gum 椰皇蛋白炖桃胶		\$10	
J2 Double Boiled Peach Gum with Snow Fungus 雪耳炖桃胶		\$6	
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 Sprite / Ice Lemon Tea 雪碧 / 柠檬茶		\$3.00 per can	
K7 Water (refillable) 水 (续杯)		\$1.20 per glass	
K8 Tiger 老虎啤酒		\$7.50 per can	
K9 Wines from France: Les Volets Pinot Noir (Red) Les Volets Chenin Blanc (White)		\$68 per 750ml bottle \$68 per 750ml bottle	



KIA HIANG RESTAURANT

10 Anson Rd, International Plaza, #02-29, S079903. Tel: 6220 7169 / 9006 5766
Website: 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 Facebook: @myorestobar Instagram: #myorestobar