



*Welcome to Kia Hiang!*

**Home of the legendary claypot chicken!**



**KIA HIANG**  
r e s t a u r a n t

Updated Feb 2026

# 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

C10



Crispy Yam Bag with Scallops

C1

*“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 #chinesefood #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.  
All dishes except \* do not contain pork



**HAPPY GREENS SET MENU @ \$38 PER PAX**

麻婆豆腐  
Mapo Beancurd  
清脆玲珑  
Assorted Vegetables & Macadamia Nuts  
咕嚕香菇  
Sweet & Sour Mushrooms  
四川酸辣湯  
Spicy Szechuan Soup  
素松露菘子炒飯  
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 \$6 per coconut or to Yam Pudding (Or Nee) for only \$2 per serving.

**POPULAR SET**

2 PAX \$65 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)  
砂煲姜蒜斑鱼片  
Garoupa Fillet, Garlic & Ginger in Claypot  
上汤瑶柱扒菠菜  
Conpoy & Chinese Spinach in Superior Stock  
今日甜点  
Dessert of the Day

四 & 五位套餐另加  
蚝油蒜片牛柳 (或) 叁巴炒虾球  
4 & 5 Pax, add Australian Beef Cubes Sauteed in Oyster Sauce  
(or) Sambal Prawns

**POPULAR SET A**

6 PAX \$208 7 PAX \$235 8 PAX \$338  
9 PAX \$368 10 PAX \$398

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  
香煎酿肉茄子  
Pan Fried Eggplant with Meat Filling\*  
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) 慢煮京烤骨  
8, 9 & 10 Pax, add Australian Beef Cubes Sauteed in Oyster Sauce  
(or) Sous Vide Pork Ribs in Chef Sauce



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## LEGENDARY CHICKEN SET

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

鲜虾付皮卷

Crispy Beanskin 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) 白云翡翠带子  
Australian Beef Cubes Sauteed in Oyster Sauce  
(or) Sauteed Scallops & Egg Whites on Spinach

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 \$60 3 PAX \$80 4 PAX \$140 5 PAX \$160

香煎酿肉茄子

Pan Fried Eggplant with Meat Filling\*

姜葱炒斑片

Garoupa Fillet Sauteed with Ginger & Onion

叁巴炒虾球苏东

Prawns & Squid Sauteed in Sambal Sauce

瑶柱什菌贵妃豆腐

Guifei Beancurd with Shimeiji Mushroom & Conpoy

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 \$6 per coconut or to Yam Pudding (Or Nee) for only \$2 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)

慢煮京烤骨

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 咖喱鱼头 (或) 亞叁鱼头  
4 & 5 Pax, add Curry (or) Assam Fish Head

## S5 ABALONE SET

2 PAX \$90 3 PAX \$128 4 PAX \$218 5 PAX \$258

白云翡翠带子

Sauteed Scallops & Egg Whites on Spinach

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) 芝麻生汁虾球  
Sauteed Australian Beef Cubes in Oyster Sauce  
(or) Fried Prawns in Salad Cream

红烧S5鲍鱼瑶柱花菇

Braised S5 Abalone, Conpoy on Mushrooms

干烧伊面

Sauteed Yi Fu Noodles with Chives

今日甜点

Dessert of the Day

四 & 五位套餐另加 蜜汁煎雪鱼  
4 & 5 Pax, add Panfried Honey Glazed Cod

**Kia Hiang Set Menu**  
includes complimentary white rice.  
All dishes except \* do not contain pork



## CHICKEN & SEAFOOD SET

6 PAX \$220 7 PAX \$250 8 PAX \$350  
9 PAX \$380 10 PAX \$420

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

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

上汤瑶柱扒菠菜  
Conpoy & Chinese Spinach in Superior Stock

今日甜点  
Dessert of the Day

八, 九 & 十位套餐另加 慢煮京烤骨  
8, 9, & 10 Pax, add Sous Vide Pork Ribs in Chef Sauce\*

## LEGENDARY CHICKEN SET A

6 PAX \$230 7 PAX \$260 8 PAX \$370  
9 PAX \$410 10 PAX \$450

香煎酿肉茄子  
Pan Fried Eggplant with Meat Filling

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\*

芥末虾球  
Fried Prawns in Wasebe Cream

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 白云翡翠带子  
8, 9, & 10 Pax, add Sauteed Scallops & Egg Whites on Spinach

For a unforgettable finish, you may upgrade your dessert to Young Coconut with Peach Gum for only \$6 per coconut or to Yam Pudding (Or Nee) for only \$2 per serving.

## SURF & TURF SET

6 PAX \$260 7 PAX \$300 8 PAX \$420  
9 PAX \$460 10 PAX \$510

金丝荔茸带子  
Crispy Yam Bag with Scallops

嘉香砂煲鸡  
Kia Hiang Claypot Chicken

蜜汁煎雪鱼  
Panfried Honey Glazed Cod Fillet

蚝油蒜片牛柳(或)古早五花肉  
Sauteed Australian Beef Cubes in Oyster Sauce  
(or) Traditional Braised Pork Belly\*

芝麻生汁虾球  
Fried Prawns in Salad Cream

咸鱼肉碎豆腐  
Guifei Beancurd with Salted Fish

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

## S5 ABALONE SET A

6 PAX \$360 7 PAX \$420 8 PAX \$550  
9 PAX \$620 10 PAX \$680

金丝荔茸带子  
Crispy Yam Bag with Scallops

嘉香砂煲鸡  
Kia Hiang Claypot Chicken

红烧S5鲍鱼瑶柱花菇  
Braised S5 Abalone, Conpoy on Mushrooms

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\*

蜜汁煎雪鱼  
Panfried Honey Glazed Cod Fillet

鼓汁海鲜河粉  
Seafood on Hor Fun in Bean Sauce

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

All dishes except \* do not contain pork

		S	M	L
<b>A</b>	<b>CHICKEN</b>			
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>B</b>	<b>SEAFOOD</b>	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			

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

All dishes except \* do not contain pork

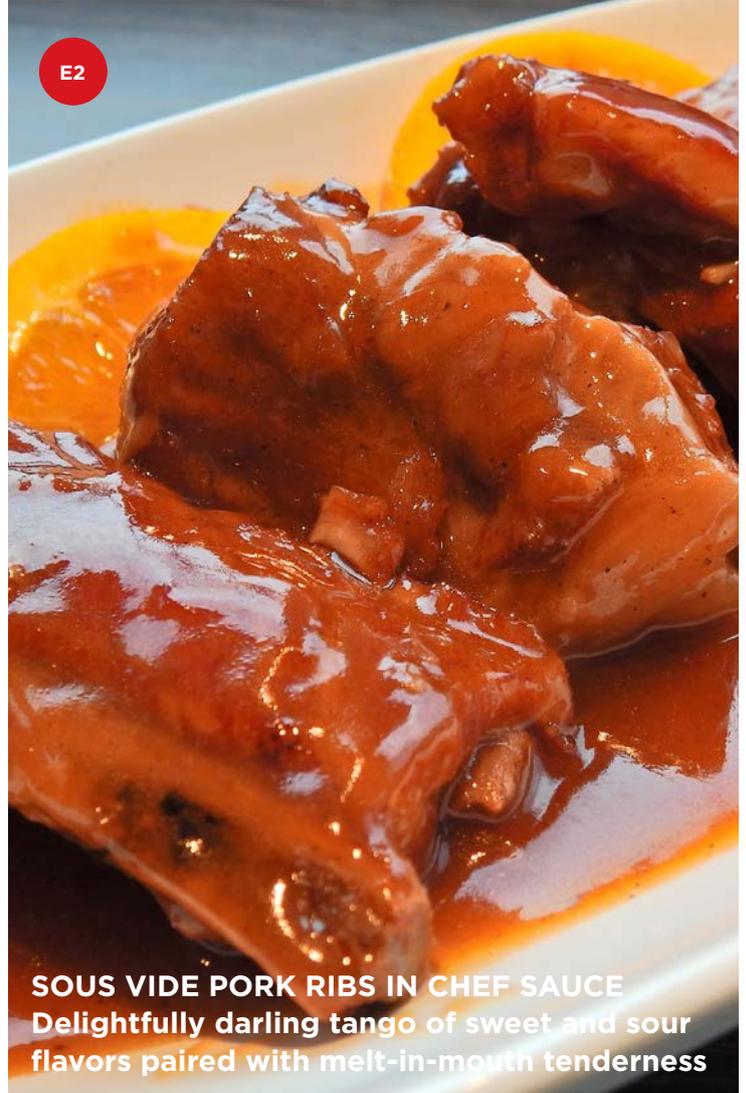
<b>C</b>	<b>ABALONE &amp; SOUPS</b>	<b>S</b>	<b>M</b>	<b>L</b>
C1	S16 Abalone & Chicken Soup  S16 鮑魚雞湯		\$10 each	
C2	Fish Maw & Crabmeat Broth 魚鰾蟹肉羹		\$10 each	
C3	Sichuan Hot & Spicy Thick Soup  四川酸辣湯		\$9 each	
C4	Bittergourd & Sliced Pork Soup* 苦瓜肉片湯	\$12	\$18	
C5	Seafood and Bean Curd Soup 海鮮豆腐湯	\$16	\$20	
C6	Braised S5 Abalone, Conpoy on Mushrooms 紅燒S5鮑魚瑤柱花菇		\$18 each	
<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	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	
<b>E</b>	<b>PORK*</b>	<b>S</b>	<b>M</b>	<b>L</b>
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

C1



**S16 ABALONE & CHICKEN SOUP**  
High quality abalone served in a rich and  
fragrant chicken stock.

E2



**SOUS VIDE PORK RIBS IN CHEF SAUCE**  
Delightfully darling tango of sweet and sour  
flavors paired with melt-in-mouth tenderness

D3



**SALT & PEPPER AUSTRALIAN BEEF CUBES**  
Gotta love the wok hei here.



## Kia Hiang Ala Carte Menu

All dishes except \* do not contain pork

<b>F</b>	<b>BEANCURD</b>	<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 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	
<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  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
<b>H</b>	<b>FRIED RICE / NOODLES</b>	<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 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



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



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



**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

All dishes except \* do not contain pork

### 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	

H1



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

J3



**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

嘉香大酒樓



# TAKEAWAY VALUE MEALS

From  
**\$11**  
each



## Takeaway Bento Set @ \$11.00

*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*

**SWEET & SOUR PORK SET\*** 古佬肉餐  
*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

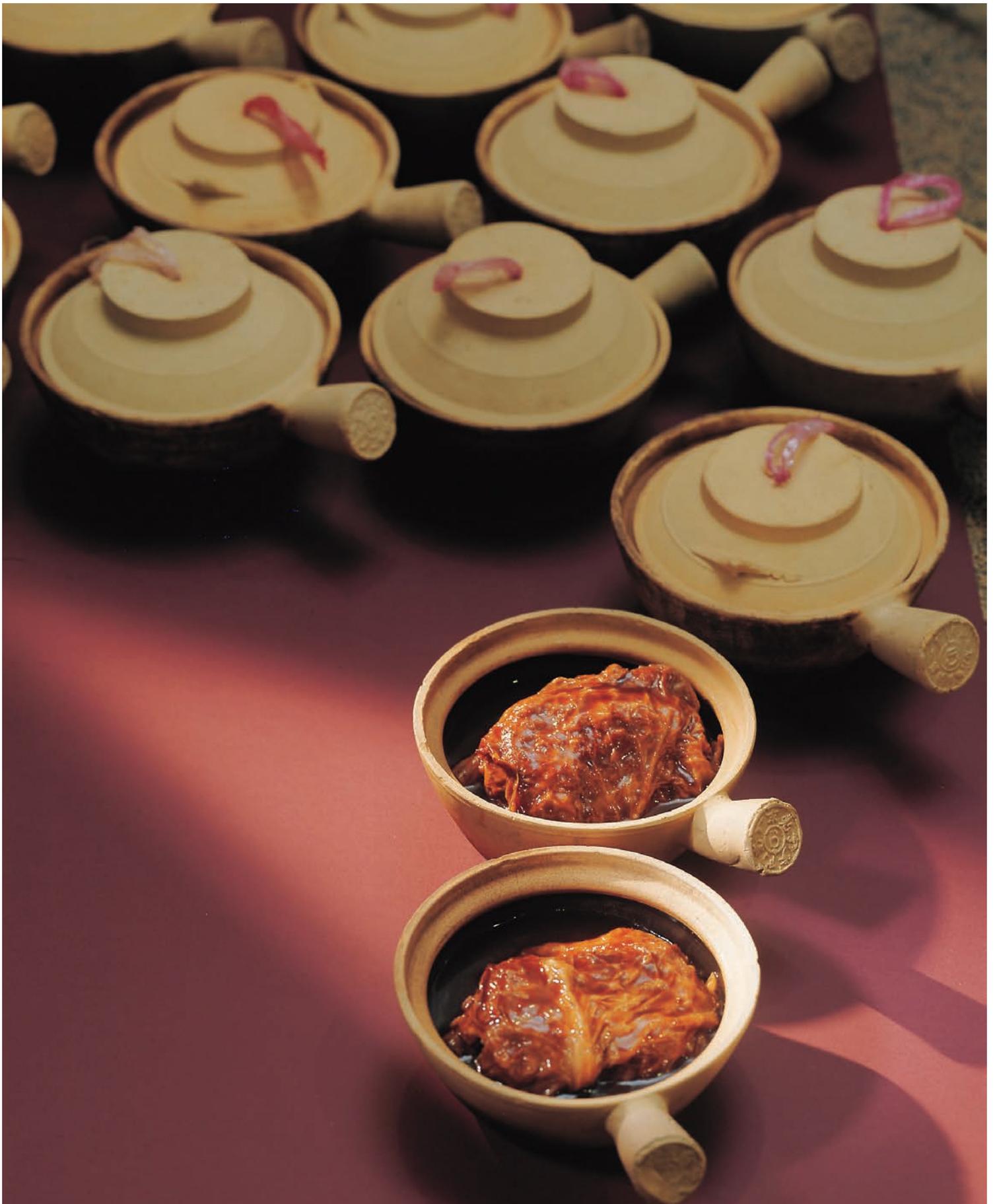
## Takeaway Bento Set @ \$14.00

*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**

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