



*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



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 #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  
素松露蔘子炒飯  
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**  
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## 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

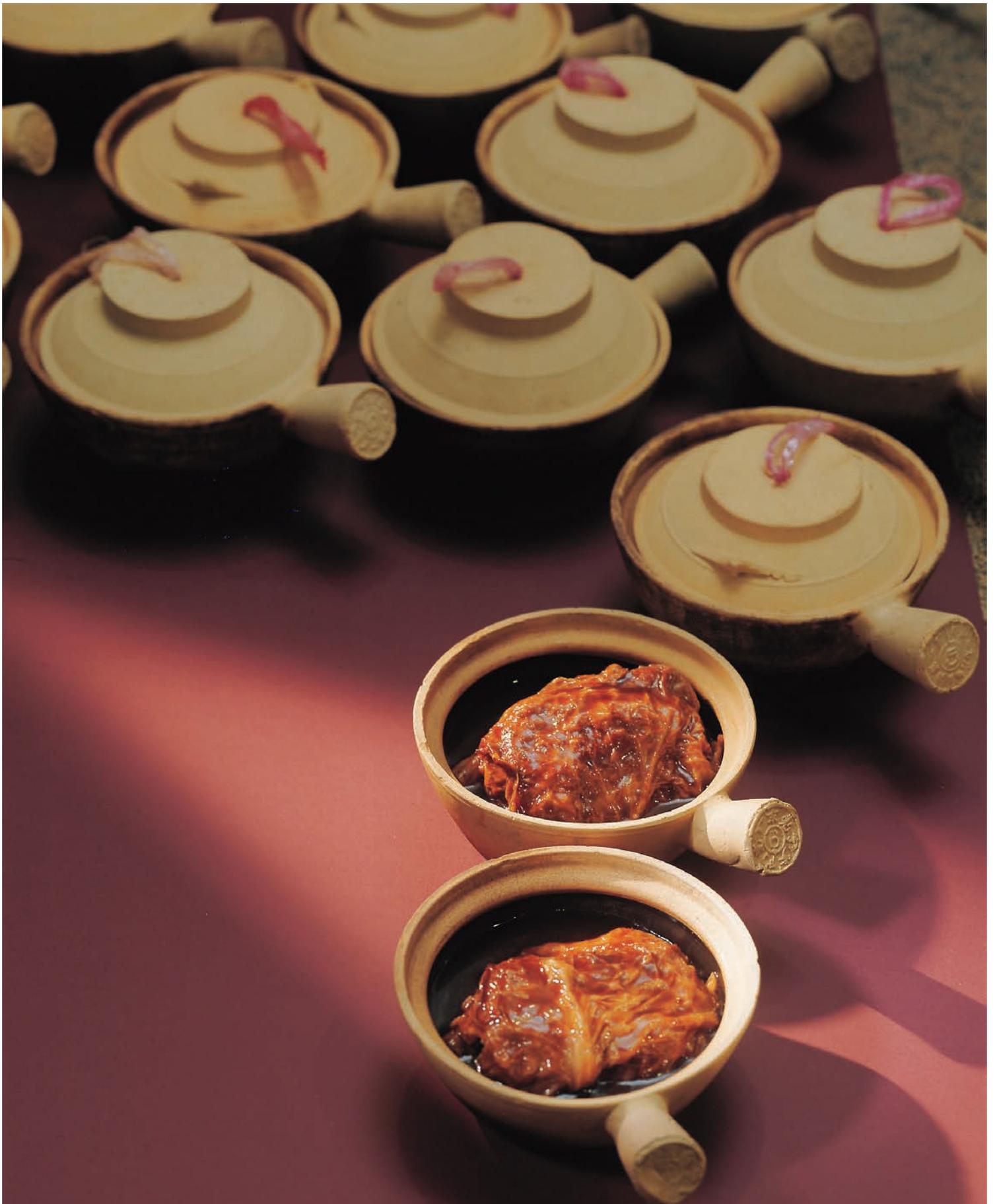
蚝油蒜片牛柳(或)慢煮京烤骨  
Sauteed Australian Beef Cubes in Oyster Sauce  
(or) Sous Vide Pork Ribs in Chef Sauce\*

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 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