

Chinese New Year 2026

Signature CNY meals for your celebration! Enjoy!



KIA HIANG

restaurant



You may upgrade your Chilled Figs & Green Apple Dessert to Young Coconut with Peach Gum for only \$6 per Coconut. Usual price \$10

CHICKEN SET

3 pax \$168 4 pax \$188 5 pax \$258 6 pax \$288

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

白云翡翠带子

Sauteed Scallops & Egg Whites on Spinach

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

砂煲姜蒜斑鱼片

Garoupa Fillet, Garlic, Ginger in Claypot

慢煮五花肉

Sous Vide Pork Belly in Savory Sauce

无花果青平果糖水

Chilled Figs & Green Apple Dessert

5 & 6 位另加 黄金虾球

5 & 6 Pax, add *Fragrant Prawns in Butter & Salted Eggs Sauce*

YAM BAG SET

3 pax \$168 4 pax \$198 5 pax \$278 6 pax \$308

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

金丝荔茸带子

Crispy Yam Bag with Scallops

砂煲姜蒜斑鱼片

Garoupa Fillet, Garlic, Ginger in Claypot

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

叁巴炒虾球苏东

Sauteed Prawn & Squid in Sambal Sauce

无花果青平果糖水

Chilled Figs & Green Apple Dessert

5 & 6 位另加 瑶柱鱼鳔蟹肉羹

5 & 6 Pax, add *Braised Conpoy, Fish Maw, Crabmeat in Superior Broth*

ABALONE SET

3 pax \$198 4 pax \$238 5 pax \$338 6 pax \$378

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

红烧S8鲍鱼瑶柱花菇

Braised S8 Abalone, Conpoy on Mushrooms

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

白云翡翠带子

Sauteed Scallops & Egg Whites on Spinach

豉油王翡翠虾球

Sauteed Prawns & Vegetables in Savoury Sauce

无花果青平果糖水

Chilled Figs & Green Apple Dessert

5 & 6 位另加 蜜汁煎雪鱼

5 & 6 Pax, add *Honey Glazed Cod Fillet*

ABALONE & FISH MAW SET

3 pax \$218 4 pax \$268 5 pax \$358 6 pax \$408

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

红烧S8鲍鱼瑶柱花菇

Braised S8 Abalone, Conpoy on Mushrooms

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

XO酱炒翡翠带子

Sauteed Scallops & Vegetables in XO Sauce

蜜汁煎雪鱼

Honey Glazed Cod Fillet

无花果青平果糖水

Chilled Figs & Green Apple Dessert

5 & 6 位另加 瑶柱鱼鳔蟹肉羹

5 & 6 Pax, add *Braised Conpoy, Fish Maw, Crabmeat in Superior Broth*

You may upgrade your Chilled Figs & Green Apple Dessert to Young Coconut with Peach Gum for only \$6 per Coconut. Usual price \$10



YAM BAG & PORK SET

7 pax \$378 8 pax \$448 9 pax \$488 10 pax \$518

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

金丝荔茸带子

Crispy Yam Bag with Scallops

嘉香砂煲鸡

Kia Hiang Claypot Chicken

瑶柱鱼鳔蟹肉羹

Braised Conpoy, Fish Maw, Crabmeat in Superior Broth

砂煲姜蒜斑鱼片

Garoupa Fillet, Garlic, Ginger in Claypot

慢煮京烤骨

Sous Vide Pork Ribs in Chef's Sauce

芝麻生汁虾球

Fried Prawns in Salad Cream

无花果青平果糖水

Chilled Figs & Green Apple Dessert

CHICKEN & FISH SET

7 pax \$388 8 pax \$468 9 pax \$498 10 pax \$538

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

白云翡翠带子

Sauteed Scallops & Egg Whites on Spinach

砂煲姜蒜斑鱼片

Garoupa Fillet, Garlic, Ginger in Claypot

嘉香砂煲鸡

Kia Hiang Claypot Chicken

叁巴炒虾球苏东

Sauteed Prawn & Squid in Sambal Sauce

蚝油蒜片牛柳 或 慢煮五花肉

*Sauteed Australian Beef Cubes in Oyster Sauce
or Sous Vide Pork Belly in Savory Sauce*

瑶柱什菌贵妃豆腐

Guifei Beancurd with Shimeiji Mushroom & Conpoy

无花果青平果糖水

Chilled Figs & Green Apple Dessert

PRAWNS & ABALONE SET

7 pax \$478 8 pax \$588 9 pax \$638 10 pax \$688

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

红烧S8鲍鱼瑶柱花菇

Braised S8 Abalone, Conpoy on Mushrooms

白云翡翠带子

Sauteed Scallops & Egg Whites on Spinach

嘉香砂煲鸡

Kia Hiang Claypot Chicken

蚝油蒜片牛柳 或 慢煮五花肉

*Sauteed Australian Beef Cubes in Oyster Sauce
or Sous Vide Pork Belly in Savory Sauce*

蜜汁煎雪鱼

Honey Glazed Cod Fillet

黄金虾球

Fragrant Prawns in Butter & Salted Eggs Sauce

无花果青平果糖水

Chilled Figs & Green Apple Dessert

ABALONE & SCALLOPS SET

7 pax \$498 8 pax \$598 9 pax \$648 10 pax \$698

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

红烧S8鲍鱼瑶柱花菇

Braised S8 Abalone, Conpoy on Mushrooms

XO酱炒翡翠带子

Sauteed Scallops & Vegetables in XO Sauce

嘉香砂煲鸡

Kia Hiang Claypot Chicken

瑶柱鱼鳔蟹肉羹

Braised Conpoy, Fish Maw, Crabmeat in Superior Broth

蜜汁煎雪鱼

Honey Glazed Cod Fillet

豉油王翡翠虾球

Sauteed Prawns & Vegetables in Savory Sauce

无花果青平果糖水

Chilled Figs & Green Apple Dessert

Rice or noodles optional on order.



Braised Conpoy, Crabmeat & Fish Maw in Superior Stock



Fried Prawns in Salad Cream



Kia Hiang Claypot Spring Chicken

Ala Carte Menu



	DESCRIPTION	S	M	L
A1	Kia Hiang's Prosperity Abalone & Topshell Yusheng 嘉香发财鲍鱼捞起	\$68	\$88	\$118
A2	Braised S8 Abalone, Conpoy on Mushrooms 红烧S8鲍鱼瑶柱花菇		\$20 each	
B1	Kia Hiang Claypot Spring Chicken (700-800g) 嘉香砂煲童子鸡		\$28 each	
B2	Kia Hiang Claypot Chicken (1.2+kg) 嘉香砂煲鸡		\$45 each	
C1	Braised Conpoy, Crabmeat & Fish Maw in Superior Broth 瑶柱鱼鳔蟹肉羹		\$10 each	
D1	Crispy Yam Bag with Scallops 金丝荔茸带子		\$5.50 each (min 3 pcs)	
D2	Sauteed Scallops with Vegetables in XO Sauce XO酱炒翡翠带子	\$36	\$54	\$72
D3	Sauteed Scallops & Egg Whites on Spinach 白云翡翠带子	\$36	\$54	\$72
D4	Sauteed Prawn & Squid in Sambal Sauce 叁巴炒虾球苏东	\$24	\$36	\$48
D5	Sauteed Prawns & Vegetables in Savoury Sauce 豉油王翡翠虾球	\$24	\$36	\$48
D6	Sauteed Prawn in XO Sauce XO酱炒虾球	\$24	\$36	\$48
D7	Sauteed Prawn in Sambal Sauce 叁巴炒虾球	\$24	\$36	\$48
D8	Fried Prawns in Salad Cream 芝麻生汁虾球	\$24	\$36	\$48
E1	Panfried Honey Glazed Cod Fillet (about 300gm) 蜜汁煎雪鱼		\$32	
E2	Sauteed Garoupa Fillet with Ginger & Onion 姜葱石斑片	\$26	\$39	\$52
E3	Garoupa Fillet, Garlic, Ginger in Claypot 砂煲姜蒜斑鱼片	\$26	\$39	
E4	Curry or Assam Fish Head/Tail 咖哩或亚叁鱼头/尾巴		\$40	
F1	Black Pepper Australian Beef Cubes 黑椒牛柳	\$24	\$36	\$48
F2	Sauteed Australian Beef Cubes in Oyster Sauce 蚝油蒜片牛柳	\$24	\$36	\$48
F3	Salt & Pepper Australian Beef Cubes 椒盐牛柳	\$24	\$36	\$48
G1	Imperial Pork Ribs in Chef's Sauce 西汁焗肉排	\$20	\$30	\$40
G2	Sous Vide Pork Ribs in Chef's Sauce 慢煮京烤骨	\$20	\$30	\$40
G3	Sous Vide Pork Belly in Savory Sauce 慢煮五花肉	\$20	\$30	\$40



Young Coconut with Peach Gum



Sous Vide Pork Ribs in Chef Sauce

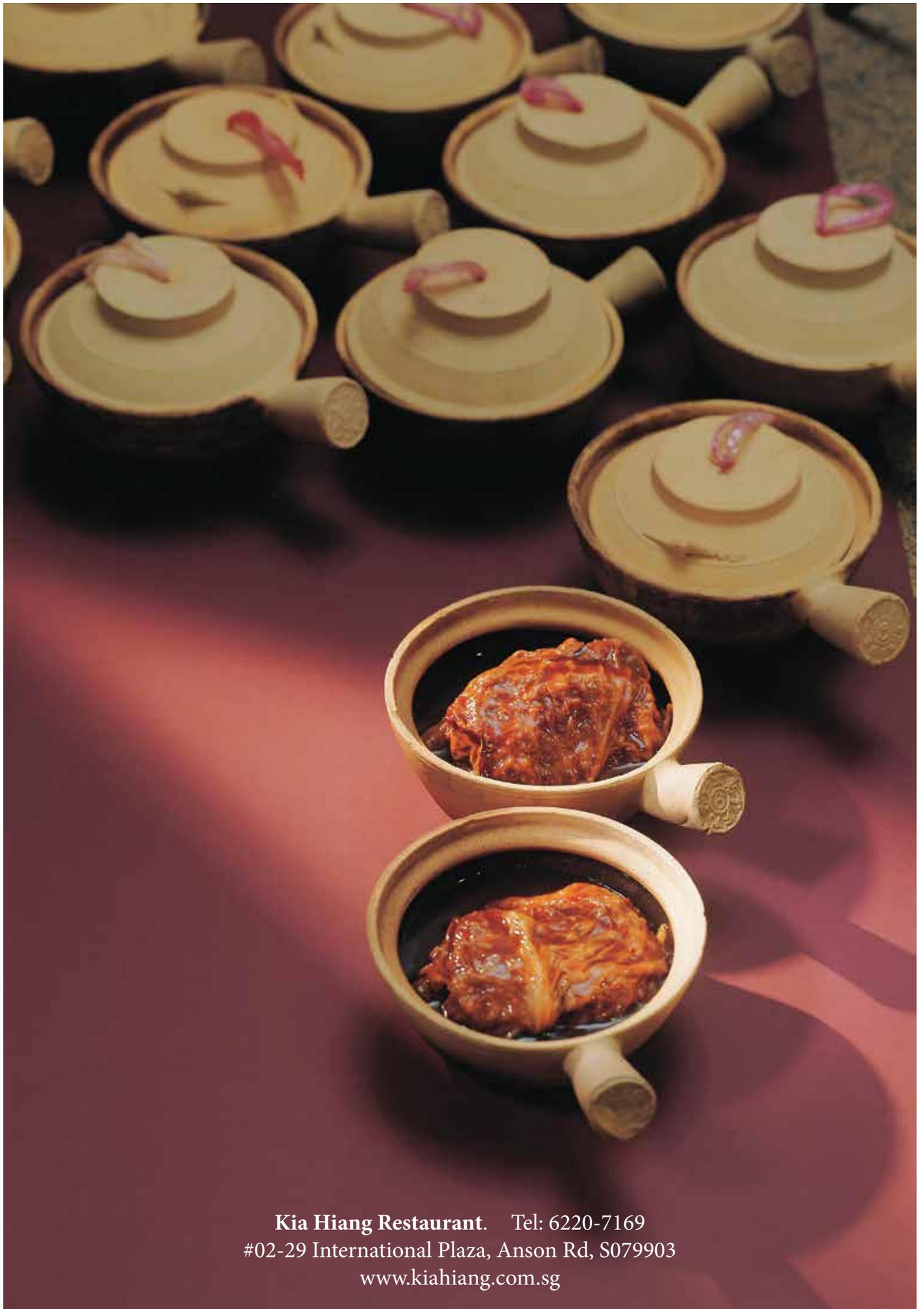


Chunky Garoupa fillets slow-cooked in their own juices using traditional claypot techniques - healthy, juicy and oh-so-smooth

Ala Carte Menu



	DESCRIPTION	S	M	L
H1	Hot Plate Beancurd Omelette 铁板豆腐	\$16	\$20	
H2	Guifei Beancurd with Shimeiji Mushroom & Conpoy 瑶柱什菌贵妃豆腐	\$15	\$22	\$30
H3	Guifei Beancurd with Seafood 海鲜贵妃豆腐	\$17	\$24	\$34
H4	Braised Crab Meat on Broccoli 蟹肉扒西兰花	\$17	\$24	\$34
H5	Fried Dou Miao/Nai Bai with Garlic 蒜蓉炒豆苗/奶白菜	\$16	\$20	\$26
H6	Sambal Kangkong 叁巴通菜	\$16	\$20	\$26
J1	Crispy Noodles with Large Prawns in Egg Gravy 滑蛋虾球生面	\$24	\$36	\$48
J2	Sauteed Yi Fu Noodles with Chives 干烧伊面	\$13	\$19	\$26
J3	Fried Rice with Seafood 海鲜炒饭	\$17	\$24	\$34
J4	Plain White Rice 白饭		\$1.80 per bowl	
K1	Young Coconut with Peach Gum 椰皇蛋白炖桃胶		\$10 each	
K2	Chilled Figs & Green Apple Dessert 无花果青苹果糖水		\$6 each	
K3	Yam Pudding & Gingko Nut (Or Nee) 白果椰汁芋泥		\$6 each	
L	DRINKS 饮料			
L1	House Brewed Barley Water (warm/cold) 自制薏米水		\$2.50	
L2	House Brewed Hawthorn & Roselle Tea 自制养颜洛神花茶		\$2.50	
L3	Chrysanthemum Tea 菊花茶		\$2.50	
L4	Chinese Tea (refillable) 中国茶 (续杯)		\$2.50	
L5	Coca Cola 可口可乐		\$3.00	
L6	Water (refillable) 康水 (续杯)		\$1.20	
L7	Tiger Beer 老虎牌		\$7.50	



Kia Hiang Restaurant. Tel: 6220-7169
#02-29 International Plaza, Anson Rd, S079903
www.kiahiang.com.sg