



Chinese New Year 2025

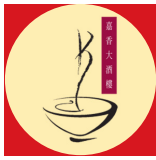
Signature CNY meals for your celebration! Enjoy!



嘉香大酒樓

KIA HIANG

r e s t a u r a n t



You may upgrade your Peach Gum with Snow Fungus to Young Coconut with Peach Gum for only \$6 per Coconut. Usual price \$10

CHICKEN SET

3 pax \$158 4 pax \$178 5 pax \$248 6 pax \$278

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

古早味脆虾枣拼鲜虾付皮卷

Handmade Har Cho & Beanskin Prawn Roll

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

酥脆南乳炸肉排

Crispy Pork Cutlets with Fermented Beancurd

银耳桂圆炖桃胶

Double Boiled Peach Gum with Snow Fungus

5 & 6 位另加 豉油皇翡翠虾球

5 & 6 Pax, add Sauteed Prawns & Vegetables in Savory Sauce

YAM BAG SET

3 pax \$158 4 pax \$178 5 pax \$258 6 pax \$288

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

芝麻生汁虾球

Fried Prawns in Salad Cream

银耳桂圆炖桃胶

Double Boiled Peach Gum with Snow Fungus

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鲍鱼花菇海参

S8 Abalone with Mushroom & Sea Cucumber

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

金丝荔茸带子

Crispy Yam Bag with Scallops

豉油王翡翠虾球

Sauteed Prawns & Vegetables in Savoury Sauce

银耳桂圆炖桃胶

Double Boiled Peach Gum with Snow Fungus

5 & 6 位另加 砂煲姜蒜斑鱼片

5 & 6 Pax, add Garoupa Fillet, Garlic, Ginger in Claypot

ABALONE & FISH MAW SET

3 pax \$208 4 pax \$248 5 pax \$358 6 pax \$408

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

红烧S8鲍鱼花菇海参

S8 Abalone with Mushroom & Sea Cucumber

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

砂煲姜蒜斑鱼片

Garoupa Fillet, Garlic, Ginger in Claypot

银耳桂圆炖桃胶

Double Boiled Peach Gum with Snow Fungus

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 Peach Gum with Snow Fungus to Young
Coconut with Peach Gum for only \$6 per Coconut. Usual price \$10



CHICKEN & FISH SET

7 pax \$348 8 pax \$408 9 pax \$438 10 pax \$478

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

古早味脆虾枣拼鲜虾付皮卷

Handmade Har Cho & Beanskin Prawn Roll

砂煲姜蒜斑鱼片

Garoupa Fillet, Garlic, Ginger in Claypot

嘉香砂煲鸡

Kia Hiang Claypot Chicken

豉油王翡翠虾球

Sauteed Prawns & Vegetables in Savoury Sauce

蚝油蒜片牛柳 或 酥脆南乳炸肉排

*Sauteed Australian Beef Cubes in Oyster Sauce
or Crispy Pork Cutlets with Fermented Beancurd*

干贝什菌贵妃豆腐

Guifei Beancurd with Shimeiji Mushroom & Conpoy

银耳桂圆炖桃胶

Double Boiled Peach Gum with Snow Fungus

YAM BAG & PORK SET

7 pax \$368 8 pax \$438 9 pax \$478 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

银耳桂圆炖桃胶

Double Boiled Peach Gum with Snow Fungus

PRAWNS & ABALONE SET

7 pax \$478 8 pax \$568 9 pax \$618 10 pax \$668

嘉香发财鲍鱼捞起

Kia Hiang's Prosperity Abalone & Topshell Yusheng

红烧S8鲍鱼花菇海参

S8 Abalone with Mushroom & Sea Cucumber

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

芝麻生汁虾球

Fried Prawns in Salad Cream

银耳桂圆炖桃胶

Double Boiled Peach Gum with Snow Fungus

ABALONE & SCALLOPS SET

7 pax \$508 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鲍鱼花菇海参

S8 Abalone with Mushroom & Sea Cucumber

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

砂煲姜蒜斑鱼片

Garoupa Fillet, Garlic, Ginger in Claypot

豉油王翡翠虾球

Sauteed Prawns & Vegetables in Savory Sauce

银耳桂圆炖桃胶

Double Boiled Peach Gum with Snow Fungus

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	\$58	\$78	\$108
A2	Braised S8 Abalone with Mushroom & Sea Cucumber 红烧S8鲍鱼花菇海参		\$24 each	
B1	Kia Hiang Claypot Spring Chicken (700-800g) 嘉香砂煲童子鸡		\$26 each	
B2	Kia Hiang Claypot Chicken (1.2+kg) 嘉香砂煲鸡		\$42 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	\$28	\$42	\$56
D3	Sauteed Prawns & Vegetables in Savoury Sauce 豉油王翡翠虾球	\$22	\$33	\$44
D4	Sauteed Prawn in XO Sauce XO酱炒虾球	\$22	\$33	\$44
D5	Sauteed Prawn in Sambal Sauce 叁巴炒虾球	\$22	\$33	\$44
D6	Fried Prawns in Salad Cream 芝麻生汁虾球	\$22	\$33	\$44
D7	Handmade Har Cho & Beanskin Prawn Roll 古早味脆虾枣拼鲜虾付皮卷		\$6 (min 3 orders)	
E1	Sauteed Garoupa Fillet, Pineseeds & Vegetables 松子翡翠斑鱼片	\$24	\$36	\$48
E2	Sauteed Garoupa Fillet with Ginger & Onion 姜葱石斑片	\$24	\$36	\$48
E3	Garoupa Fillet, Garlic, Ginger in Claypot 砂煲姜蒜斑鱼片	\$24	\$36	
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	\$33	\$44
F2	Sauteed Australian Beef Cubes in Oyster Sauce 蚝油蒜片牛柳	\$24	\$33	\$44
F3	Salt & Pepper Australian Beef Cubes 椒盐牛柳	\$24	\$33	\$44
G1	Imperial Pork Ribs in Chef's Sauce 西汁焗肉排	\$18	\$27	\$36
G2	Sous Vide Pork Ribs in Chef's Sauce 慢煮京烤骨	\$18	\$27	\$36
G3	Crispy Pork Cutlets with Fermented Beancurd 酥脆南乳炸肉排	\$18	\$27	\$36



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 干贝什菌贵妃豆腐	\$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
H7	Blanched Spinach with Anchovy in Chicken Soup 上汤江魚仔苋菜	\$16	\$20	\$26
J1	Crispy Noodles with Large Prawns in Egg Gravy 滑蛋虾球生面	\$17	\$24	\$34
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	Double Boiled Peach Gum with Snow Fungus 银耳桂圆炖桃胶		\$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)		\$1.00	
L7	Tiger Beer 老虎標		\$7.50	



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