



Welcome to Kia Hiang!

Home of the legendary claypot chicken!



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

Updated Feb 2025

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 Ala Carte Menu

All dishes except * do not contain pork

A	CHICKEN	S	M	L
A1	Kia Hiang Claypot Spring Chicken (700gm)  嘉香砂煲童子鸡		\$26	
A2	Kia Hiang Claypot Chicken (1.2-1.4kg) 嘉香砂鸡		\$42	
A3	Kung Po Chicken 宫保炒鸡丁	\$15	\$23	\$30
A4	Chicken Sauteed in Sanbei Sauce 三杯鸡	\$15	\$23	\$30
B	SEAFOOD	S	M	L
B1	Crispy Yam Bag with Scallops 金丝荔茸带子		\$5.50 each (min 3pcs)	
B2	Fresh Scallops Sauteed with Pineseeds & Vegetables 松子翡翠带子	\$26	\$39	\$52
B3	Fresh Scallops Sauteed in XO Sauce* XO酱炒带子	\$26	\$39	\$52
B4	Handmade Har Cho* 古早味脆虾		\$3.00 each (min 3pcs)	
B5	Prawn & Squid Sauteed in Sambal Sauce 叁巴炒虾球	\$22	\$33	\$44
B6	Prawns Sauteed in XO Sauce  XO酱炒虾球	\$22	\$33	\$44
B7	Fried Prawns in Salad Cream 芝麻生汁虾球	\$22	\$33	\$44
B8	Fried Prawns in Butter & Salted Egg Yolk Sauce 黄金虾球	\$22	\$33	\$44
B9	Fresh Squid Sauteed in Sambal Sauce  叁巴炒苏东	\$20	\$30	\$40
B10	Garoupa Fillet in Claypot with Garlic & Ginger 砂煲姜蒜斑鱼片	\$22	\$33	\$44
B11	Garoupa Fillet Sauteed with Ginger & Onion 姜葱石斑片	\$22	\$33	\$44
B12	Garoupa Fillet Sauteed with Pineseeds & Vegetables 松子翡翠石斑鱼片	\$22	\$33	\$44
B13	Garoupa Fillet Sauteed in Bean Sauce 鼓汁石斑片	\$22	\$33	\$44
B14	Curry (or) Assam Fish Head 咖喱鱼头 (或) 亞叁鱼头		\$40	
B15	Curry (or) Assam Fish Tail 咖喱鱼尾 (或) 亞叁鱼尾		\$40	

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.



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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 S8 Whole Abalone with Sea Cucumber 紅燒S8鮑魚海參		\$24 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
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	Pork Slices Sauteed with Bitter Gourd 豉汁涼瓜肉片	\$16	\$24	\$32
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

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

D2



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



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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 Beancurd* 麻婆豆腐	\$14	\$21	\$28
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  叁巴通菜	\$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	\$20	\$25	\$30
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

F1



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

G1



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

F2



GUIFEI BEANCURD WITH SHIMEIJI MUSHROOM & CONPOY
A delicate balance of rich soya milk and egg fried to perfection - fragrant and so-smooth.



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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	

H1



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

J3

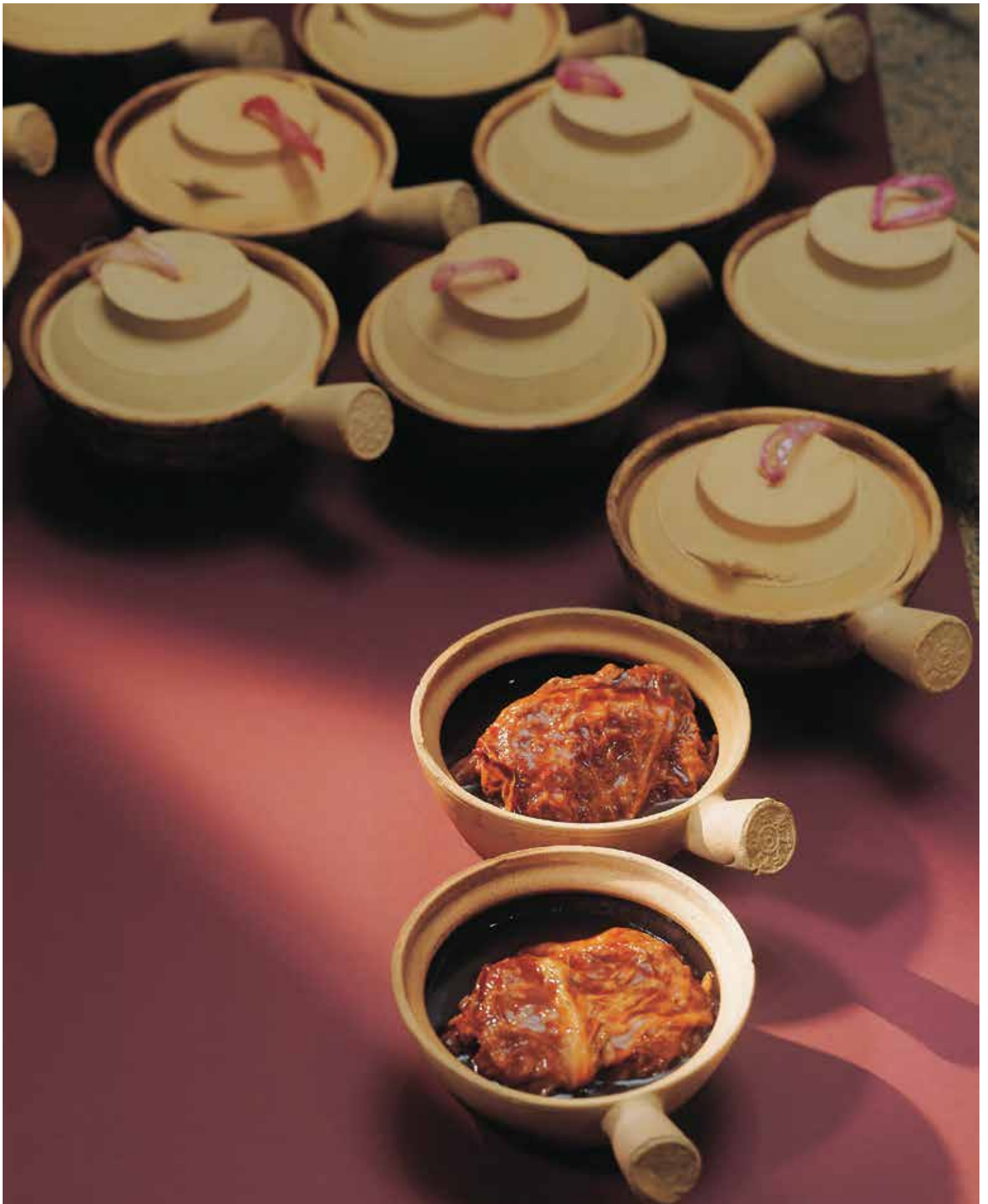


YAM PUDDING & GINKGO NUTS (ORH NEE)
A smooth blend of yam and Ginkgo nuts.



YOUNG COCONUT WITH PEACH GUM
A smooth combination of fragrant Hokkaido milk and coconut juice. An addictive dessert.

J1



KIA HIANG RESTAURANT

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