

M
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MYO
restobar
妙嚕

August 2023 Edition

Food critics recommend:

Flaky Beef Pastry

“Everyone have at least two”

~ *Sara Mahendran,
Her World, 8 Jan 2018*

Soups

“The soups are hearty bowls and would make Grandmama proud”

~ *The Food Chapter*

Value for Money

“Eating at Myo will not burn a hole in your wallet.”

~ *The New Paper*

Desserts

“Young Coconut with Peach Resin is something I will order again”

~ *Wong Ah Yoke,
The Sunday Times, 31 Dec 2017*



“The best decision we made in our wedding location decision was to hold it at Myo. Food standard was amazing, and it was a taste of home.”

~ *Ashley & Ernest*

“The food was fantastic and service was great! It was a breeze organizing our wedding reception thanks to the staff.”

~ *Joey & Khye Shyien*

Heritage Hero:

How Kia Hiang Became Myo Restobar

And the legendary 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.**



“ Myo Restobar’s signature dish has a winning gravy.”

*Wong Ah Yoke
Sunday Times Food Critic, 31 Dec 2017*

“ the food is still so good”

*Instagram post on 18 Feb 2021
by Wong Ah Yoke*





“The Gold foil dumplings made me jolt out of my seat for a second ”

~ Deenise Glitz

DS7



“It was springy and juicy”

~ Sara Mahendran,
Her World, 8 Jan 2018

DS6



“The sweet filling of bits of beef is really tasty. Must order!!!”

~ 365days2play

DS4

MYO Dim Sum Menu [点心]



All Dim Sum except * do not contain pork.

PRICE

| | | |
|------|---|--------|
| DS1 | Chef's Dim Sum Choice* (Shrimp Dumpling, Bacon Prawn & Truffle Dumpling) 点心三拼 (虾饺, 西施虾卷, 松露饺) | \$7.90 |
| DS2 | Vegetarian Dim Sum Trio 素点心三拼 | \$7.90 |
| DS3 | Myo's Dim Sum Delight for Today 每日经典 | \$7.90 |
| DS4 | Flaky NZ Tenderloin Beef Pastry (3 pcs) 🍳 纽西兰牛肉酥 | \$7.50 |
| DS5 | Steamed Shrimp Dumpling (3 pcs) 水晶鲜虾饺 | \$7.50 |
| DS6 | Steamed Siu Mai with Mushroom (3 pcs)* 花菇烧卖皇 | \$7.50 |
| DS7 | Shitake Mushrooms & Black Truffle Dumpling (3 pcs) 🍳 腰果松露饺(素) | \$7.50 |
| DS8 | Braised Chicken Feet in Abalone Sauce 🍳 鲍汁煨凤爪 | \$7.50 |
| DS9 | Crispy Bacon Prawn Roll (3 pcs)* 🍳 西施虾卷 | \$7.50 |
| DS10 | Crispy Beanskin Prawn Roll (3 pcs) 鲜虾付皮卷 | \$7.50 |
| DS11 | Pan-Fried Radish Cake with House-made XO Sauce* 🍳 XO酱萝卜糕 | \$9.00 |
| DS12 | Crispy Spring Roll with Chilli Crabmeat (3 pcs) 🍳 金奖辣椒蟹肉春卷 | \$7.20 |
| DS13 | Myo BBQ Pork Buns (3 pcs)* 🍳 妙嚤叉烧包 | \$7.20 |
| DS14 | Crispy Red Bean Pancake 🍳 豆沙酥饼 | \$9.00 |
| DS15 | Birthday Bun (walnut & egg yolk in lotus paste) 寿桃 | \$1.50 |





For a unforgettable finish, you may upgrade your dessert to Young Coconut with Peach Gum for only \$5 per pax.

LEGENDARY CHICKEN SET

2 PAX \$55 3 PAX \$90 4 PAX \$110 5 PAX \$130

西施虾卷
Crispy Bacon Prawn Roll
腰果松露饺
Black Truffle Dumpling with Mushrooms
嘉香砂煲童子鸡
Kia Hiang Claypot Spring Chicken
什菌贵妃豆腐
Guifei Beancurd with Shimeiji Mushroom
糙米饭/白饭
Brown / White Rice
时曰甜品
Dessert of the Day

三, 四 & 五位套餐另加 叻沙海鲜
3, 4 & 5 Pax, add Seafood in Laksa Broth

TANGY PORK SET

2 PAX \$70 3 PAX \$110 4 PAX \$135 5 PAX \$160

金丝荔茸带子
Crispy Yam Bag with Scallops
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic & Ginger in Claypot
橙汁京烤骨
Tangy Orange Braised Pork Ribs
三皇蛋苋菜
Spinach with Trio of Eggs in Chicken Stock
糙米饭/白饭
Brown / White Rice
时曰甜品
Dessert of the Day

三, 四 & 五位套餐另加 嘉香砂煲童子鸡
3, 4 & 5 Pax, add Kia Hiang Claypot Spring Chicken

YAM BAG SET

2 PAX \$80 3 PAX \$120 4 PAX \$145 5 PAX \$170

金丝荔茸带子
Crispy Yam Bag with Scallops
嘉香砂煲童子鸡
Kia Hiang Claypot Spring Chicken
海堂白云豆腐
Guifei Beancurd & Egg White with Seafood
砂煲姜蒜斑鱼
Garoupa Fillet, Garlic & Ginger in Claypot
糙米饭 / 白饭
Brown / White Rice
时曰甜品
Dessert of the Day

三, 四 & 五位套餐另加 脆蒜翡翠纽西兰牛柳粒
(或) 芝麻生汁虾球
3, 4 & 5 Pax, add NZ Tenderloin Cubes with Garlic & Broccoli
(or) Fried Prawns in Salad Cream

MONK JUMP OVER WALL SET

2 PAX \$125 3 PAX \$185 4 PAX \$235 5 PAX \$285

花菇烧卖皇
Steamed Siu Mai with Mushroom
嘉香砂煲童子鸡
Kia Hiang Claypot Spring Chicken
香煎Miyazaki A5和牛(或) 佛跳墙无鲍翅
Grilled Miyazaki A5 Wagyu
(or) Monk Jumps Over Wall (No Shark's Fins)
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic & Ginger in Claypot
妙嚙KL福建面
Myo's KL Hokkien Noodles with Crispy Pork Lard
时曰甜品
Dessert of the Day

三, 四 & 五位套餐另加 日式烧汁鲜苏东
3, 4 & 5 Pax, add Sauteed Squid in Teriyaki Sauce

For a unforgettable finish, you may upgrade your dessert
to Young Coconut with Peach Gum for only \$5 per pax.



ABALONE SET

2 PAX \$120 3 PAX \$175 4 PAX \$225 5 PAX \$265

妙嚙叉烧包

Myo BBQ Pork Buns

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

红烧S8鲍鱼花菇海参

Braised S8 Abalone with Mushroom & Sea Cucumber

妙嚙KL福建面

Myo's KL Hokkien Noodles with Crispy Pork Lard

时曰甜品

Dessert of the Day

三, 四 & 五位套餐另加芝麻生汁虾球
3, 4 & 5 Pax, add Fried Prawns in Salad Cream

WAGYU & MONK SET

2 PAX \$170 3 PAX \$260 4 PAX \$340 5 PAX \$420

花菇烧卖皇

Steamed Siu Mai with Mushroom

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

香煎 Miyazaki A5 和牛

Grilled Miyazaki A5 Wagyu

佛跳墙无鲍翅

Monk Jumps Over Wall (No Shark's Fins)

上汤生面焗虾球

Crispy Noodles with Prawns in Superior Stock

时曰甜品

Dessert of the Day

三, 四 & 五位套餐另加砂煲姜蒜斑鱼片
3, 4 & 5 Pax, add Garoupa Fillet, Garlic & Ginger in Claypot

LOBSTER & WAGYU SET

2 PAX \$220 3 PAX \$340 4 PAX \$450 5 PAX \$550

金丝荔茸带子

Crispy Yam Bag with Scallops

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

香煎 Miyazaki A5 和牛 (或) 佛跳墙无鲍翅

Grilled Miyazaki A5 Wagyu

(or) Monk Jumps Over Wall (No Shark's Fins)

上汤焗龙虾

Lobster in Superior Stock (½ per pax, about 400gm whole)

干贝蟹肉炒饭

Fried Rice with Dried Scallops & Crabmeat

椰皇蛋白炖桃胶

Young Coconut with Peach Gum

三, 四 & 五位套餐另加砂煲姜蒜斑鱼片
3, 4 & 5 Pax, add Garoupa Fillet, Garlic & Ginger in Claypot

BEST OF MYO SET

2 PAX \$280 3 PAX \$440 4 PAX \$580 5 PAX \$720

金丝荔茸带子

Crispy Yam Bag with Scallops

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

佛跳墙无鲍翅

Monk Jumps Over Wall (No Shark's Fins)

香煎 Miyazaki A5 和牛

Grilled Miyazaki A5 Wagyu

上汤焗龙虾

Lobster in Superior Stock (½ per pax, about 400gm whole)

椰皇蛋白炖桃胶

Young Coconut with Peach Gum

三, 四 & 五位套餐另加砂煲姜蒜斑鱼片
3, 4 & 5 Pax, add Garoupa Fillet, Garlic & Ginger in Claypot



For a unforgettable finish, you may upgrade your dessert to Young Coconut with Peach Gum for only \$5 per pax.

SEAFOOD LAKSA SET

6 PAX \$170 7 PAX \$190 8 PAX \$270
9 PAX \$290 10 PAX \$330

妙嚟叉烧包
Myo BBQ Pork Buns
金丝荔茸带子
Crispy Yam Bag with Scallops
妙嚟砂煲鸡
Myo Claypot Chicken
叻沙海鲜
Seafood in Laksa Broth
什菌贵妃豆腐
Guifei Beancurd with Shimeiji Mushroom
糙米饭 / 白饭
Brown / White Rice
时日甜品
Dessert of the Day

八、九 & 十位套餐另加 干烧明虾球
8, 9 & 10 Pax, add Fried Prawns in Chilli Garlic Sauce

TENDERLOIN SET

6 PAX \$200 7 PAX \$230 8 PAX \$300
9 PAX \$330 10 PAX \$370

腰果松露饺
Black Truffle Dumpling with Mushrooms
金丝荔茸带子
Crispy Yam Bag with Scallops
妙嚟砂煲鸡
Myo Claypot Chicken
砂煲姜蒜斑鱼
Garoupa Fillet, Garlic & Ginger in Claypot
脆蒜翡翠纽西兰牛柳粒 (或) 芝麻生汁虾球
NZ Tenderloin Cubes with Garlic & Broccoli
(or) Fried Prawns in Salad Cream
蛋白蟹肉扒香港芥兰
Crabmeat & Egg White on HK Kai Lan
糙米饭 / 白饭
Brown / White Rice
时日甜品
Dessert of the Day

八、九 & 十位套餐另加 日式烧汁鲜苏东
8, 9 & 10 Pax, add Sauteed Squid in Teriyaki Sauce

MONK JUMPS OVER WALL SET A

6 PAX \$330 7 PAX \$380 8 PAX \$480
9 PAX \$530 10 PAX \$590

花菇烧卖皇
Steamed Siu Mai with Mushroom
妙嚟砂煲鸡
Myo Claypot Chicken
香煎Miyazaki A5和牛 (或) 佛跳墙无鲍翅
Grilled Miyazaki A5 Wagyu
(or) Monk Jumps Over Wall (No Shark's Fins)
砂煲姜蒜斑鱼
Garoupa Fillet, Garlic & Ginger in Claypot
香脆松露素卷
Crispy Vegetarian Roll with Truffle
妙嚟KL福建面
Myo's KL Hokkien Noodles with Crispy Pork Lard
时日甜品
Dessert of the Day

八、九 & 十位套餐另加 芝麻生汁虾球
8, 9 & 10 Pax, add Fried Prawns in Salad Cream

FISH MAW BROTH SET

6 PAX \$260 7 PAX \$310 8 PAX \$390
9 PAX \$420 10 PAX \$480

金丝荔茸带子
Crispy Yam Bag with Scallops
鱼鳔蟹肉羹
Fish Maw, Crab Meat in Superior Broth
砂煲姜蒜斑鱼
Garoupa Fillet, Garlic & Ginger in Claypot
妙嚟砂煲鸡
Myo Claypot Chicken
脆蒜翡翠纽西兰牛柳粒 (或) 芝麻生汁虾球
NZ Tenderloin Cubes with Garlic & Broccoli
(or) Fried Prawns in Salad Cream
鲍鱼烩饭
Braised Abalone on Fried Rice
时日甜品
Dessert of the Day

八、九 & 十位套餐另加 日式烧汁鲜苏东
8, 9 & 10 Pax, add Sauteed Squid in Teriyaki Sauce

For a unforgettable finish, you may upgrade your dessert
to Young Coconut with Peach Gum for only \$5 per pax.



ABALONE SET A

6 PAX \$320 7 PAX \$370 8 PAX \$480
9 PAX \$540 10 PAX \$600

金丝荔茸带子
Crispy Yam Bag with Scallops

妙嚤砂煲鸡
Myo Claypot Chicken

橙汁京烤骨
Tangy Orange Braised Pork Ribs

红烧S8鲍鱼花菇海参
Braised S8 Abalone with Mushroom & Sea Cucumber

砂煲姜蒜斑鱼
Garoupa Fillet, Garlic & Ginger in Claypot

上汤生面焗虾球
Crispy Noodles with Prawns in Superior Stock

时曰甜品
Dessert of the Day

八, 九 & 十位套餐另加 瑶柱鱼鳔蟹肉羹
8, 9 & 10 Pax, add Conpoy, Fish Maw, Crabmeat in Superior Broth

WAGYU & MONK SET A

6 PAX \$500 7 PAX \$580 8 PAX \$710
9 PAX \$800 10 PAX \$880

花菇烧卖皇
Steamed Siu Mai with Mushroom

妙嚤砂煲鸡
Myo Claypot Chicken

香煎 Miyazaki A5和牛
Grilled Miyazaki A5 Wagyu

佛跳墙无鲍翅
Monk Jumps Over Wall (No Shark's Fins)

香脆松露素卷
Crispy Vegetarian Roll with Truffle

妙嚤KL福建面
Myo's KL Hokkien Noodles with Crispy Pork Lard

椰皇蛋白炖桃胶
Young Coconut with Peach Gum

八, 九 & 十位套餐另加 砂煲姜蒜斑鱼片
8, 9 & 10 Pax, add Garoupa Fillet, Garlic & Ginger in Claypot

LOBSTER & WAGYU SET A

6 PAX \$640 7 PAX \$750 8 PAX \$900
9 PAX \$1000 10 PAX \$1110

金丝荔茸带子
Crispy Yam Bag with Scallops

妙嚤砂煲鸡
Myo Claypot Chicken

砂煲姜蒜斑鱼
Garoupa Fillet, Garlic & Ginger in Claypot

香煎Miyazaki A5和牛(或) 佛跳墙无鲍翅
Grilled Miyazaki A5 Wagyu

(or) Monk Jumps Over Wall (No Shark's Fins)

上汤焗龙虾
Lobster in Superior Stock (½ per pax, about 400gm whole)

干贝蟹肉炒饭
Fried Rice with Dried Scallops & Crabmeat

椰皇蛋白炖桃胶
Young Coconut with Peach Gum

八, 九 & 十位套餐另加 橙汁京烤骨
8, 9 & 10 Pax, add Tangy Orange Braised Pork Ribs

BEST OF MYO SET A

6 PAX \$820 7 PAX \$950 8 PAX \$1140
9 PAX \$1280 10 PAX \$1420

金丝荔茸带子
Crispy Yam Bag with Scallops

妙嚤砂煲鸡
Myo Claypot Chicken

砂煲姜蒜斑鱼
Garoupa Fillet, Garlic & Ginger in Claypot

香煎Miyazaki A5和牛
Grilled Miyazaki A5 Wagyu

佛跳墙无鲍翅
Monk Jumps Over Wall (No Shark's Fins)

上汤焗龙虾
Lobster in Superior Stock (½ per pax, about 400gm whole)

香脆松露素卷
Crispy Vegetarian Roll with Truffle

椰皇蛋白炖桃胶
Young Coconut with Peach Gum

八, 九 & 十位套餐另加 日式烧汁鲜苏东
8, 9 & 10 Pax, add Sauteed Squid in Teriyaki Sauce



“Gotta love the wok hei here”

~ *The Food Chapter*

D3



“Delightfully daring tango of sweet and sour flavours paired with melt-in-your-mouth tenderness”

C1



MYO CLAYPOT ORGANIC 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*

B1

MYO Ala Carte Menu



All dishes except * do not contain pork.

PRICE

A APPETIZERS 小菜

| | | |
|----|--|------|
| A1 | Crispy Salmon Skin in Butter & Salted Egg Sauce 厨师 黄金鱼皮 | \$9 |
| A2 | Fried Eggplant with Chicken Floss 鸡肉松茄子 | \$10 |
| A3 | Crispy Soft Shell Crab with Chicken Floss 鸡肉松软壳蟹 | \$14 |
| A4 | Crispy Pumpkin with Oats 厨师 麦片南瓜 | \$9 |

B ORGANIC LACTOBACILLUS FED CHICKEN 有机鸡类

Our signature dishes are prepared using only premium organic chickens, without any antibiotics or growth hormones. The unique farming method provides the chickens a comfortable living environment, health supplements, and even classical music. Naturally, the meat contains less fat, less cholesterol and greatly enhanced flavours!

| | | |
|----|---|-----------|
| B1 | Kia Hiang Claypot Spring Chicken (700 gm) 厨师 嘉香砂煲童子鸡 | \$25 each |
| B2 | Myo Claypot Organic Chicken (1.2-1.4kg) 厨师 妙嚟砂煲有机鸡 | \$40 each |
| B3 | Myo Claypot Organic Chicken Drumstick 妙嚟砂煲有机鸡腿 | \$10 each |

C PORK RIBS* 肉类*

| | | 2 pax | 4 pax | 6 pax |
|----|--|-------------------------|-------|-------|
| C1 | Tangy Orange Braised Pork Ribs (min 3 pcs) 厨师 橙汁京烤骨 | \$5.00 each (min 3 pcs) | | |
| C2 | Pork Ribs in Butter Salted Egg Yolk Sauce (min 3 pcs) 厨师 黄金排骨 | \$5.00 each (min 3 pcs) | | |
| C3 | Imperial Pork Ribs (min 3 pcs) 京都肉排 | \$5.00 each (min 3 pcs) | | |
| C4 | Sweet and Sour Pork 咕嚕肉 | \$16 | \$24 | \$32 |

D WAGYU/TENDERLOIN 澳洲和牛/牛柳

| | | 2 pax | 4 pax | 6 pax |
|----|---|----------------------------|-------|-------|
| D1 | Grilled Miyazaki A5 Wagyu 厨师 香煎Miyazaki A5和牛 | \$45 per 100 gm (min 200g) | | |
| D2 | NZ Tenderloin Cubes in Black Pepper Sauce 纽西兰黑椒牛柳粒 | \$22 | \$29 | \$36 |
| D3 | NZ Tenderloin Cubes with Garlic & Broccoli 厨师 脆蒜翡翠纽西兰牛柳粒 | \$22 | \$29 | \$36 |



“Succulent seafood bathed in a well-balanced broth—mildly spicy and not overly lemak”

E7



“A crisp, savoury shell opens up to a soft, natural sweetness of fresh scallop”

E4



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.

E1

MYO Ala Carte Menu



All dishes except * do not contain pork.

PRICE

| E | SEAFOOD 海鲜 | 2 pax | 4 pax | 6 pax |
|-----|--|--|-------|-------|
| E1 | Garoupa Fillet in Claypot with Garlic & Ginger  砂煲姜蒜斑鱼 | \$20 | \$28 | \$36 |
| E2 | Garoupa Fillet with Garden Greens  松子翡翠石斑鱼片 | \$20 | \$28 | \$36 |
| E3 | Garoupa Fillet in Butter & Salted Egg Yolk Sauce 黄金石斑鱼片 | \$20 | \$28 | \$36 |
| E4 | Crispy Yam Bag with Scallops  金丝荔茸带子 | \$5 each (min 3pcs) | | |
| E5 | Sauteed Fresh Scallops with Conpoy & Greens  上汤瑶柱松子带子 | \$26 | \$35 | \$44 |
| E6 | Sauteed Egg White with Truffle Oil & Scallops  赛傍蟹带子 | \$26 | \$35 | \$44 |
| E7 | Seafood in Laksa Broth   叻沙海鲜 | \$20 | \$28 | \$36 |
| E8 | Fried Prawns in Salad Cream  芝麻生汁虾球 | \$5 each (min 4pcs) | | |
| E9 | Prawns in Butter & Salted Egg Yolk Sauce 黄金虾球 | \$5 each (min 4pcs) | | |
| E10 | Sauteed Prawns in XO Sauce  自制XO酱虾球 | \$5 each (min 4pcs) | | |
| E11 | Fried Prawns in Chilli Garlic Sauce 干烧明虾球 | \$5 each (min 4pcs) | | |
| E12 | Sauteed Squid in Teriyaki Sauce  日式烧汁鲜苏东 | \$20 | \$28 | \$36 |
| E13 | Sambal Squid  叁巴苏东 | \$20 | \$28 | \$36 |
| E14 | Sauteed Lobster in Superior Stock  上汤焗龙虾 | \$50 for ½ lobster (min 2 halves: each lobster about 400 gm) | | |
| E15 | Braised S8 Abalone with Mushroom & Sea Cucumber  红烧S8鲍鱼花菇海参 | \$24 each | | |



Crunchy Kale topped with crab meat and egg white simmered in chicken stock.

G3



Crunchy greens and Macadamia nuts amongst black fungus

G1

A heavenly combination of silky-smooth beancurd, tantalising toppings, and heart-warming broth - freshly made and free of preservatives



F2

MYO Ala Carte Menu



All dishes except * do not contain pork.

PRICE

| F | BEANCURD 豆腐 | | | |
|-----|---|---------------|-------|-------|
| | | 2 pax | 4 pax | 6 pax |
| F1 | Guifei Beancurd with Shimeiji Mushroom 什菌贵妃豆腐 | \$13 | \$19 | \$25 |
| F2 | Guifei Beancurd & Egg White with Seafood 海棠白云豆腐 | \$16 | \$22 | \$28 |
| F3 | Mapo Beancurd* 麻婆豆腐 | \$13 | \$18 | \$23 |
| G | VEGETABLES 蔬菜 | | | |
| | | 2 pax | 4 pax | 6 pax |
| G1 | Assorted Vegetables with Macadamia Nuts 清脆玲珑 | \$19 | \$25 | \$30 |
| G2 | HK Kai Lan with Wolf Berry in Superior Stock 上汤杞子芥兰 | \$15 | \$20 | \$25 |
| G3 | Braised Crabmeat & Egg White on HK Kai Lan 蛋白蟹肉扒香港芥兰 | \$19 | \$25 | \$30 |
| G4 | Crispy Vegetarian Roll with Truffle 香脆松露素卷 | \$16 per roll | | |
| G5 | Eggplant with Minced Pork & Garlic* 鱼香茄子 | \$15 | \$20 | \$25 |
| G6 | Blanched Spinach with Trio of Eggs in Chicken Broth 三皇蛋苋菜 | \$15 | \$20 | \$25 |
| G7 | Stir-fry Ching Lung Cai & Bean Sprouts 金银蒜炒青龙菜 | \$15 | \$20 | \$25 |
| G8 | Fried Bean Sprout with Salted Fish 咸鱼炒豆芽 | \$14 | \$17 | \$20 |
| G9 | Sambal Kangkong 叁巴通菜 | \$13 | \$16 | \$19 |
| G10 | Chilled Okra with Sakura Ebi (Prawns) 秋葵樱花虾 (凉拌) | \$15 | \$20 | \$25 |



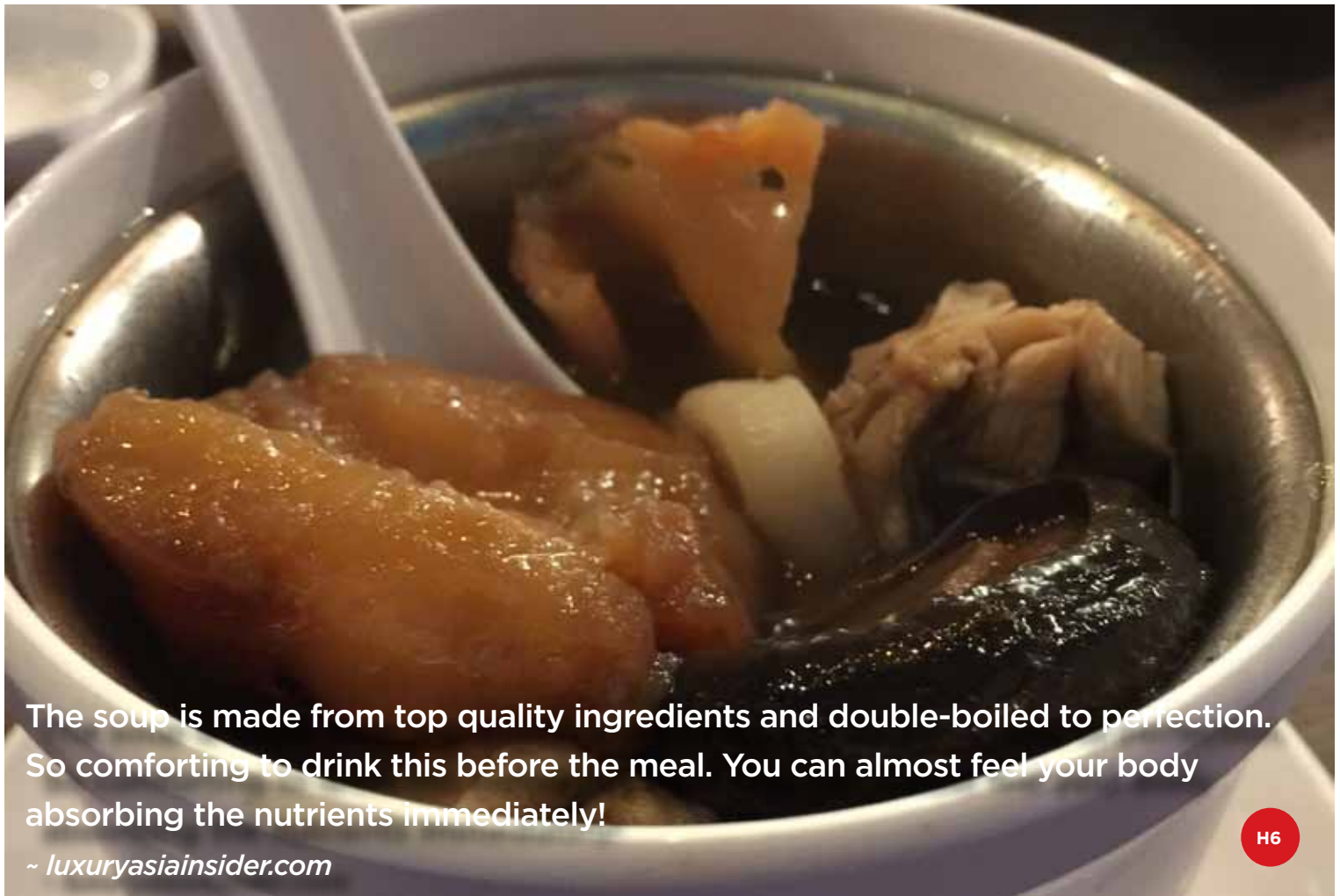
KL Hokkien Noodles, topped
with crispy pork lard

J1



Crispy Rice with Seafood
(Pao Fan)

J8



The soup is made from top quality ingredients and double-boiled to perfection. So comforting to drink this before the meal. You can almost feel your body absorbing the nutrients immediately!

~ luxuryasiainsider.com

H6

MYO Ala Carte Menu



All dishes except * do not contain pork.

PRICE

H SOUPS 汤类 *All soups slow boiled with chicken*

| | | 2 pax | 4 pax | 6 pax |
|----|---|-------|-----------|-------|
| H1 | Double Boiled Pork Soup of Day* 老火猪肉炖汤 | | \$8 each | |
| H2 | Double Boiled Ginseng & Chicken Soup 厨师 人蔘炖鸡汤 | | \$8 each | |
| H3 | Sichuan Hot & Spicy Thick Soup 四川酸辣汤 | | \$8 each | |
| H4 | Fish Maw, Crab Meat in Superior Broth 厨师 鱼鳔蟹肉羹 | | \$9 each | |
| H5 | Savoury Garoupa Fillet Soup with Milk 厨师 石斑鱼片津白花奶汤 | \$20 | \$28 | \$36 |
| H6 | Monk Jumps Over Wall (No Shark's Fins)* 厨师 佛跳墙无鲍翅 <i>Double Boiled Soup of Abalone, Fish Maw, Sea Cucumber, Fragrant Mushrooms, Deer Tendon, Conpoy, Pork & Chicken</i> | | \$30 each | |

J FRIED NOODLES & FRIED RICE 炒饭&面

| | | 2 pax | 4 pax | 6 pax |
|-----|--|--------------------|-------|-------|
| J1 | Myo's KL Hokkien Noodles with Crispy Pork Lard* 妙嚤KL福建面 | \$16 | \$22 | \$28 |
| J2 | Sauteed Yi Fu Noodles with Chives & Mushrooms 干烧伊面 | \$14 | \$18 | \$22 |
| J3 | Fried Brown Rice with NZ Beef Tenderloin 厨师 干炒牛柳 糙米饭 | \$16 | \$22 | \$28 |
| J4 | Fried Hor Fun with NZ Beef Tenderloin 厨师 干炒牛柳河粉 | \$16 | \$22 | \$28 |
| J5 | Seafood Hor Fun in Egg Gravy 滑蛋海鲜河粉 | \$16 | \$22 | \$28 |
| J6 | Fried Rice with Silver Bait & Salted Fish 咸鱼银鱼炒饭 | \$15 | \$20 | \$25 |
| J7 | Fried Rice with Dried Scallops & Crabmeat 厨师 干贝蟹肉炒饭 | \$16 | \$22 | \$28 |
| J8 | Crispy Rice with Seafood (Pao Fan) 海鲜泡饭 | \$20 | \$28 | \$36 |
| J9 | Crispy Noodles with Large Prawns in Superior Stock 上汤虾球生面 | \$20 | \$28 | \$36 |
| J10 | Braised Abalone on Fried Rice 鲍鱼烩饭 | \$20 | \$28 | \$36 |
| J11 | White Rice / Brown Rice 白饭 / 糙米饭 | \$1.80 per serving | | |



MYO Vegetarian Menu

For a unforgettable finish, you may wish to order our signature dessert,
Young Coconut with Peach Gum for only \$5 per pax (usual price \$9)

HAPPY GREENS SET MENU @ \$38 PER PAX

Vegetarian Dim Sum Trio

consisting of Vegetarian Siu Mai, Crispy Vegetarian Spring Roll & Shitake Mushrooms & Black Truffle Dumpling

四川酸辣湯

Spicy Szechuan Soup

什菌貴妃豆腐

Silken Beancurd with Shimeiji Mushroom

清脆玲瓏

Assorted Vegetables & Macadamia Nuts

素松露蔴子炒飯

Vegetarian Fried Rice

時日甜品

Dessert of the Day

“Here is something I will order again. A fragrance that is hard to resist”


~ Wong Ah Yoke, *The Sunday Times*



MYO Desserts & Drinks Menu



| K | DRINKS 饮料 | PRICE |
|-----|--|------------------------|
| K1 | House Brewed Barley Water (hot/cold) 自制薏米水 (热/冷) | \$2.50 per glass |
| K2 | House Brewed Hawthorn & Roselle Tea (hot/cold) 自制养颜洛神花水 (热/冷) | \$2.50 per glass |
| K4 | Fresh Young Coconut Juice 泰国椰子水 | \$2.80 per glass |
| K5 | Chinese Tea (refillable) 中国茶 (续杯) | \$2.60 per glass |
| K6 | Coca Cola 可口可乐 | \$2.80 per can |
| K7 | Coke Zero 可口可乐 Zero | \$3.00 per can |
| K8 | Fizzy Sour Plum and Fresh Lime with Soda 酸梅柠檬苏打水 | \$5.00 per glass |
| K9 | Soda Water 苏打水 | \$5.00 per glass |
| K10 | Tiger Beer 虎牌啤酒 | \$7.00 per can |
| K11 | Water (refillable) 水 (续杯) | \$1.50 per glass |
| K12 | Wines from Chile - Santa Alicia Reserve Cabernet Sauvignon Gran (red) | \$65 per 750ml bottle |
| K13 | Wines from Chile - Santa Alicia Reserve Chardonnay (white) | \$65 per 750 ml bottle |

| L | DESSERT 甜品 | PRICE |
|----|--|-------------|
| L1 | Young Coconut steamed with Peach Gum & Egg White (hot/cold)  <i>Prepared fresh on order, needs half hour steaming time for hot version</i> 椰皇蛋白炖桃胶 (热/冷) | \$9.00 each |
| L2 | Crispy Red Bean Pancake 豆沙酥餅 | \$9.00 each |
| L3 | Dessert of the Day 时日甜品 | \$5.00 each |



MYO RESTOBAR

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