

M

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MYO
restobar
妙嚶

February 2024 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 🍳
鲍汁焗凤爪 | \$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)* 🍳
妙嚟叉烧包 | \$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 |



DS6



DS8



DS9



DS11



DS13



DS14



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

PORK SET

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

花菇烧卖皇
Steamed Siu Mai with Mushroom

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

橙汁京烤骨 (或) 圆蹄焖蹄筋
Tangy Orange Braised Pork Ribs (or) Braised Pork Knuckles & Tendons

彩虹上海青
Rainbow Garden Greens with Mushrooms

白饭 / 糙米饭
Brown / White Rice

今日甜点
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

LEGENDARY CHICKEN SET

2 PAX \$80 3 PAX \$120 4 PAX \$150 5 PAX \$180

金丝荔茸带子
Crispy Yam Bag with Scallops

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

什菌贵妃豆腐
Guifei Beancurd with Shimeiji Mushroom

糙米饭 / 白饭
Brown / White Rice

今日甜点
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 w Garlic & Broccoli
(or) Fried Prawns in Salad Cream

ABALONE SET

2 PAX \$110 3 PAX \$150 4 PAX \$200 5 PAX \$240

腰果松露饺
Black Truffle Dumpling with Mushrooms

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

红烧S8鲍鱼金砖
Braised S8 Abalone on Guifei Beancurd

嘉香砂煲童子鸡
Kia Hiang Claypot Spring Chicken

蟹肉炒饭
Fried Rice with Crabmeat

今日甜点
Dessert of the Day

三, 四 & 五位套餐另加
橙汁京烤骨 (或) 日式烧汁鲜苏东
3, 4 & 5 Pax, add Tangy Orange Braised Pork Ribs
(or) Sauteed Squid in Teriyaki Sauce

MONK JUMPS OVER WALL SET

2 PAX \$130 3 PAX \$190 4 PAX \$245 5 PAX \$300

西施虾卷
Crispy Bacon Prawn Roll

香煎Miyazaki A5和牛 (或) 佛跳墙无鲍翅
Grilled Miyazaki A5 Wagyu Ribeye
(or) Monk Jumps Over Wall (No Shark's Fins)

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

妙嚙KL福建面
Myo's KL Hokkien Noodles

今日甜点
Dessert of the Day

三, 四 & 五位套餐另加
芝麻生汁虾球 (或) 圆蹄焖蹄筋
3, 4 & 5 Pax, add Fried Prawns in Salad Cream
(or) Braised Pork Knuckles & Tendons

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



ABALONE & WAGYU SET

2 PAX \$150 3 PAX \$230 4 PAX \$300 5 PAX \$370

腰果松露饺

Black Truffle Dumpling with Mushrooms

红烧S8鲍鱼金砖

Braised S8 Abalone on Guifei Beancurd

香煎Miyazaki A5和牛(或)佛跳墙无鲍翅

Grilled Miyazaki A5 Wagyu Ribeye

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

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

妙嚶KL福建面

Myo's KL Hokkien Noodles

今日甜点

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 \$175 3 PAX \$280 4 PAX \$360 5 PAX \$440

西施虾卷

Crispy Bacon Prawn Roll

嘉香砂煲童子鸡

Kia Hiang Claypot Spring Chicken

香煎Miyazaki A5和牛

Grilled Miyazaki A5 Wagyu Ribeye

佛跳墙无鲍翅

Monk Jumps Over Wall (No Shark's Fins)

上汤虾球生面

Prawns on Crispy Noodles in Superior Stock

今日甜点

Dessert of the Day

三, 四 & 五位套餐另加 松子翡翠石斑鱼片
3, 4 & 5 Pax, add Sauteed Garoupa Fillet, Pineseeds with Vegetables

LOBSTER & WAGYU SET

2 PAX \$230 3 PAX \$350 4 PAX \$450 5 PAX \$560

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 Ribeye

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

上汤焗龙虾

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

蟹肉炒饭

Fried Rice with Crabmeat

椰皇蛋白炖桃胶

Young Coconut with Peach Gum

三, 四 & 五位套餐另加
松子翡翠石斑鱼片(或)圆蹄焖蹄筋
3, 4 & 5 Pax, add Garoupa Fillet, Pineseeds with Vegetables
(or) Braised Pork Knuckles & Tendons

BEST OF MYO SET

2 PAX \$280 3 PAX \$430 4 PAX \$570 5 PAX \$700

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

Grilled Miyazaki A45 Wagyu Ribeye

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)

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.

SURF & TURF SET

6 PAX \$210 7 PAX \$250 8 PAX \$325
9 PAX \$350 10 PAX \$395

西施虾卷
Crispy Bacon Prawn Roll
腰果松露饺
Black Truffle Dumpling with Mushrooms
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic & Ginger in Claypot
妙嚙砂煲鸡
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
蛋白蟹肉扒香港芥兰
Braised Crabmeat & Egg White on HK Kai Lan
今日甜点
Dessert of the Day

八、九 & 十位套餐另加 叻沙海鲜
8, 9 & 10 Pax, add Seafood in Laksa Broth
& complimentary brown/white rice

ABALONE SET A

6 PAX \$300 7 PAX \$360 8 PAX \$470
9 PAX \$520 10 PAX \$580

金丝荔茸带子
Crispy Yam Bag with Scallops
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic & Ginger in Claypot
脆蒜翡翠纽西兰牛柳粒 (或) 橙汁京烤骨
NZ Tenderloin Cubes with Garlic & Broccoli
(or) Tangy Orange Braised Pork
妙嚙砂煲鸡
Myo Claypot Chicken
红烧S8鲍鱼金砖
Braised S8 Abalone on Guifei Beancurd
蟹肉炒饭
Fried Rice with Crabmeat
今日甜点
Dessert of the Day

七 & 八位套餐另加 瑶柱鱼鳔蟹肉羹
8, 9 & 10 Pax, add Conpoy, Fish Maw, Crabmeat in Superior Stock

YAM BAG SET

6 PAX \$245 7 PAX \$295 8 PAX \$370
9 PAX \$390 10 PAX \$450

金丝荔茸带子
Crispy Yam Bag with Scallops
妙嚙砂煲鸡
Myo Claypot Chicken
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic & Ginger in Claypot
圆蹄焖蹄筋 (或) 橙汁京烤骨
Braised Pork Knuckles & Tendons
(or) Tangy Orange Braised Pork Ribs
鱼鳔蟹肉羹
Fish Maw, Crab Meat in Superior Broth
鲍鱼烩饭
Baby Abalone on Rice
今日甜品
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

MONK JUMPS OVER WALL SET A

6 PAX \$365 7 PAX \$440 8 PAX \$535
9 PAX \$590 10 PAX \$650

花菇烧卖皇
Steamed Siu Mai with Mushroom
砂煲姜蒜斑鱼片
Garoupa Fillet, Garlic & Ginger in Claypot
上汤松子带子
Sauteed Scallops, Pineseds & Garden Greens
妙嚙砂煲鸡
Myo Claypot Chicken
香煎Miyazaki A5和牛 (或) 佛跳墙无鲍翅
Grilled Miyazaki A5 Wagyu Ribeye
(or) Monk Jumps Over Wall (No Shark's Fins)
妙嚙KL福建面
Myo's KL Hokkien Noodles
今日甜点
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

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



ABALONE & WAGYU SET A

6 PAX \$460 7 PAX \$550 8 PAX \$670
9 PAX \$730 10 PAX \$820

金丝荔茸带子
Crispy Yam Bag with Scallops

红烧鲍鱼金砖
Braised S8 Abalone on Guifei Beancurd

松子翡翠石斑鱼片
Sautéed Garoupa Fillet, Pine seeds with Vegetables

妙嚙砂煲鸡
Myo Claypot Chicken

佛跳墙无鲍翅 (或) 香煎 Miyazaki A5 和牛
Monk Jumps Over Wall (No Shark's Fins)
(or) Grilled Miyazaki A5 Wagyu Ribeye

蟹肉炒饭
Fried Rice with Crabmeat

今日甜点
Dessert of the Day

七 & 八位套餐另加 橙汁京烤骨 (或) 芝麻生汁虾球
8, 9 & 10 Pax, add Tangy Orange Braised Pork Ribs
(or) Fried Prawns in Salad Cream

LOBSTER & WAGYU SET

6 PAX \$680 7 PAX \$800 8 PAX \$950
9 PAX \$1060 10 PAX \$1180

金丝荔茸带子
Crispy Yam Bag with Scallops

妙嚙砂煲鸡
Myo Claypot Chicken

香煎 Miyazaki A5 和牛 (或) 佛跳墙无鲍翅
Grilled Miyazaki A5 Wagyu Ribeye
(or) Monk Jumps Over Wall (No Shark's Fins)

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

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

鲍鱼烩饭
Baby Abalone on Rice
椰皇蛋白炖桃胶
Young Coconut with Peach Gum

七 & 八位套餐另加 上汤松子带子
8, 9 & 10 Pax, add Sautéed Scallops, Pine seeds & Garden Greens

WAGYU & MONK SET A

6 PAX \$530 7 PAX \$620 8 PAX \$750
9 PAX \$830 10 PAX \$920

花菇烧卖皇
Steamed Siu Mai with Mushroom

妙嚙砂煲鸡
Myo Claypot Chicken

香煎 Miyazaki A5 和牛
Grilled Miyazaki A5 Wagyu Ribeye

佛跳墙无鲍翅
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

今日甜点
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

BEST OF MYO SET A

6 PAX \$820 7 PAX \$970 8 PAX \$1150
9 PAX \$1290 10 PAX \$1430

金丝荔茸带子
Crispy Yam Bag with Scallops

妙嚙砂煲鸡
Myo Claypot Chicken

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)

香煎 Miyazaki A5 和牛
Grilled Miyazaki A5 Wagyu Ribeye

清脆玲珑
Assorted Vegetables & Macadamia Nuts

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



“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



All dishes except * do not contain pork.

PRICE



A APPETIZERS 小菜

A1	Crispy Salmon Skin in Butter & Salted Egg Sauce  黄金鱼皮	\$10
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  麦片南瓜	\$10



B CHICKEN 鸡

B1	Kia Hiang Claypot Spring Chicken (700 gm)  嘉香砂煲童子鸡	\$26 each
B2	Myo Claypot Chicken (1.2-1.4kg)  妙嚙砂煲鸡	\$42 each
B3	Myo Claypot Chicken Drumstick 妙嚙砂煲鸡腿	\$11 each

C PORK RIBS* 肉类*

		2 pax	4 pax	6 pax
C1	Tangy Orange Braised Pork Ribs (min 3 pcs)  橙汁京烤骨		\$5.00 each (min 3 pcs)	
C2	Pork Ribs in Butter Salted Egg Yolk Sauce (min 3 pcs)  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
C5	Braised Pork Knuckles & Tendons 圆蹄焖蹄筋		\$6 per set (min 3 sets)	

D WAGYU/TENDERLOIN 澳洲和牛/牛柳

		2 pax	4 pax	6 pax
D1	Grilled Miyazaki A5 Wagyu Ribeye  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	\$23	\$29	\$36
D3	NZ Tenderloin Cubes with Garlic & Broccoli  脆蒜翡翠纽西兰牛柳粒	\$23	\$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

All dishes except * do not contain pork.

PRICE

		2 pax	4 pax	6 pax
E	SEAFOOD 海鲜			
E1	Garoupa Fillet in Claypot with Garlic & Ginger  砂煲姜蒜斑鱼片	\$22	\$30	\$38
E2	Garoupa Fillet with Garden Greens  松子翡翠石斑鱼片	\$22	\$30	\$38
E3	Garoupa Fillet in Butter & Salted Egg Yolk Sauce 黄金石斑鱼片	\$22	\$30	\$38
E4	Crispy Yam Bag with Scallops  金丝荔茸带子	\$5.50 each (min 3pcs)		
E5	Sauteed Scallops, Pineseeds & Garden Greens  上汤松子带子	\$26	\$35	\$44
E7	Seafood in Laksa Broth   叻沙海鲜	\$22	\$30	\$38
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	for ½ lobster (½ per pax, abt 400gm whole)		
E15	Braised S8 Abalone with Mushroom & Sea Cucumber  红烧S8鲍鱼花菇海参	\$30 each		
E16	Braised S8 Abalone on Guifei Beancurd 红烧S8鲍鱼金砖	\$18 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

		2 pax	4 pax	6 pax
F	BEANCURD 豆腐			
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	Rainbow Garden Greens with Mushrooms 彩虹上海青	\$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

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 The Day* 老火猪肉炖汤		\$8 each	
H2	Double Boiled Ginseng & Chicken Soup  人蔘炖鸡汤		\$8 each	
H3	Sichuan Hot & Spicy Thick Soup 四川酸辣汤		\$9 each	
H4	Fish Maw, Crab Meat in Superior Broth  鱼鳔蟹肉羹		\$10 each	
H5	Savoury Garoupa Fillet Soup with Milk  石斑鱼片津白花奶汤	\$22	\$30	\$38
H6	Monk Jumps Over Wall (No Shark's Fins)*  佛跳墙无鲍翅 <i>Double Boiled Soup of Abalone, Fish Maw, Sea Cucumber, Fragrant Mushrooms, Pork Tendon, Conpoy, Pork & Chicken</i>		\$32 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* 妙嚜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  干炒牛柳 糙米饭	\$16	\$22	\$28
J4	Fried Hor Fun with NZ Beef Tenderloin  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 Crabmeat  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

素松露菘子炒飯

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*



L1




L2



MYO Desserts & Drinks Menu



K	DRINKS 饮料	PRICE
K1	House Brewed Barley Water (hot/cold) 自制薏米水 (热/冷)	\$2.80 per glass
K2	House Brewed Hawthorn & Roselle Tea (hot/cold) 自制养颜洛神花水 (热/冷)	\$2.80 per glass
K4	Fresh Young Coconut Juice 泰国椰子水	\$3.00 per glass
K5	Pu-er Chinese Tea (refillable) 普洱茶 (续杯)	\$2.80 per glass
K6	Coca Cola 可口可乐	\$3.00 per can
K7	Coke Zero 可口可乐 Zero	\$3.20 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 bottle
K10	Tiger Beer 虎牌啤酒	\$7.50 per can
K11	Water (refillable) 水 (续杯)	\$1.50 per glass
K12	Wines from Chile - Santa Alicia Reserve Cabernet Sauvignon Gran (red)	\$68 per 750ml bottle
K13	Wines from Chile - Santa Alicia Reserve Chardonnay (white)	\$68 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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