

M
E
N
U

MYO
restobar
妙嚕

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*



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 | \$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 厨师 麦片南瓜 | \$10 |

B CHICKEN 鸡

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

C PORK RIBS* 肉类*

| | | 2 pax | 4 pax | 6 pax |
|----|--|--------------------------|-------|-------|
| C1 | Tangy Orange Braised Pork Ribs (min 3 pcs) 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 |
| 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 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 | \$23 | \$29 | \$36 |
| D3 | NZ Tenderloin Cubes with Garlic & Broccoli 厨师 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

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, Pine seeds & 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.



Crunchy greens and Macadamia nuts amongst black fungus

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



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 |

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 The 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 | | \$9 each | |
| H4 | Fish Maw, Crab Meat in Superior Broth 厨师 鱼鳔蟹肉羹 | | \$10 each | |
| H5 | Savoury Garoupa Fillet Soup with Milk 厨师 石斑鱼片津白花奶汤 | \$22 | \$30 | \$38 |
| 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, 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* 妙嚙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 Crabmeat 厨师 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

什菌贵妃豆腐

Silken Beancurd with Shimeiji Mushroom

清脆玲珑

Assorted Vegetables & Macadamia Nuts

素松露菰子炒饭

Vegetarian Fried Rice

时日甜品

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) | \$2.80 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

138 Robinson Road, Oxley Tower, Lobby 1, #19-01, Singapore 068906. Tel: 9026 0718 / 6931 1247

Website: www.myo.sg Facebook: @myorestobar Instagram: #myorestobar

KIA HIANG RESTAURANT

10 Anson Rd, International Plaza, #02-29, S079903. Tel: 6220 7169 / 9006 5766

Website: www.kiahiang.com.sg Facebook: @kiahiang.restaurant Instagram: #kiahiangsg