



Tian Tian Opens at Jewel Changi: Chicken Rice Set From S\$11

Description

Tian Tian Hainanese Chicken Rice has opened its sixth outlet, a 98-seat restaurant at Jewel Changi Airport, and the individual chicken rice set costs S\$11, against the S\$5 to S\$6 you would pay for a comparable plate at the brand's original Maxwell Food Centre stall.

Last updated: 24 August 2026.

The Jewel outlet sits at #B2-243 and 244, right beside Food Republic in the mall's basement, and opened on 22 August after a soft-opening period that ran from 11 August with 20 per cent off. It is Tian Tian's first full restaurant format, a step up from the hawker stalls and coffee-shop corners that make up its other five outlets, and the brand has carried a Michelin Bib Gourmand distinction every year since the award began in Singapore in 2016.



Tian Tian's chicken rice, priced from S\$11 at the Jewel Changi flagship. Image: Tian Tian Hainanese Chicken Rice, official site.

What S\$11 actually buys

An individual chicken set at Jewel gets you rice, chicken and a bowl of soup, with the option to go half-steamed and half-roasted for 80 cents more. That is close to double what the brand's own outlets charge elsewhere: Maxwell's medium plate is S\$6 and its small roasted portion S\$5, and the newer Simpong Bedok, Clementi and Bishan branches sit in the same range. The gap looks like an airport premium rather than a different recipe, since the Jewel menu prices its add-ons, such as chicken gizzards and liver from S\$1.60 a serving, close to what the other outlets charge for the same items.

The three dishes only Jewel has

Three items are exclusive to the flagship. The crystal chicken feet (S\$9.80) is a dish the original stall dropped years ago because deboning them daily became too troublesome, brought back now that the Jewel kitchen has the space for it. The Tian Tian Heritage Platter (S\$25.80) is a shareable spread of Thai-style fried tofu, ngoh hiang, tiger prawn beancurd skin rolls, fried salad prawns and Hainanese pork chop, sized for a table rather than a solo diner. Founder Madam Foo's steamed chicken curry (S\$13.80), previously a staff-meal recipe, is now on the public menu with a choice of rice, yellow noodles or toasted baguette slices.



Tian Tian now runs six outlets across Singapore, with Jewel Changi as the newest and only full restaurant format. Image: Tian Tian Hainanese Chicken Rice, official site.

Who the flagship suits

Good for travellers wanting a last taste of Singapore before a flight, or a first one straight off the plane, since the address does something none of Tian Tian's other outlets can. Good for a group that wants to share the Heritage Platter rather than order five separate plates. Less good if a fair price matters more than the location: the Maxwell stall and the Clementi and Bishan branches serve the same base chicken rice for close to half the cost, with no boarding pass required.

What is not yet known

Whether the three exclusive dishes will eventually appear at any of the five older outlets, and whether current pricing holds once the opening promotions end on 23 August, are both unconfirmed. What is measurable is what the menu says and what that costs against the brand's own other branches, and on that measure alone, Jewel is the most expensive Tian Tian in Singapore.

Paying close to double for the same base dish only makes sense if the airport location is doing something for you that Maxwell cannot, whether that is timing, convenience or the three exclusives. If you are already at Changi and want the platter or the curry, it is a reasonable stop. If you are chasing the cheapest good bowl bearing the Tian Tian name, five of the brand's own six outlets already do

that better.

Details

Tian Tian Hainanese Chicken Rice,
#B2-243/244, Jewel Changi Airport,
78 Airport Boulevard, Singapore 819666.

Open daily, 10am to 10pm.

In Basement 2, beside Food Republic, reachable directly from Changi Airport Terminal 1 or via the Jewel-Changi Airport link bridge.

For another new Jewel opening the same month, see our guide to [El Fuego's Canopy Park dining setup](#), and for how the Bib Gourmand badge fits into the wider awards picture, our [guide to choosing the right MICHELIN list](#) has the detail.

We will update this once opening-week pricing settles into the standard menu.

Date Created

24/08/2026

Author

meichua