

Xiao Jiao Tian opens its second Singapore outlet at Wisma Atria, with Bullfrog with Pickled Chilli as the signature

Description

default watermark

Xiao Jiao Tian, the Sichuan-inspired chain that came to Singapore by way of Fujian, is now open at Wisma Atria. It is the brandâ??s second outlet here, after City Square Mall in Farrer Park, and it brings the same wok-fired menu to the third floor of an Orchard Road mall.

The headline dish at both is the Bullfrog with Pickled Chilli, one of four signatures and the hottest of them, marked with two chilli symbols on the menu.



Bullfrog with Pickled Chilli, one of Xiao Jiao Tianâ??s four signatures. Image: Xiao Jiao Tian

Who is behind it

Xiao Jiao Tian started in Fujian Province in 2013 and grew across more than 80 kitchens in China before it crossed over. The cooking is Sichuan in spirit but softened for a wider range of palates. Several dishes come with a spice-to-taste option, which helps if one person at the table wants it hot and another does not.

The kitchenâ??s own rule is that every dish is cooked once it is ordered, with nothing reheated and nothing made the night before. Rice is Wuchang rice from north-east China. The brand also promises that a dish which falls short of its standard is free.

What to order

The four signatures are a good first round for two or three people:

- Bullfrog with Pickled Chilli, the spiciest of the four
- Chinese Sauerkraut Fish, sliced fish in a pickled mustard green broth, one chilli on the menu
- Honey Spicy Chicken Bites, also one chilli
- Crispy Roast Chicken, for anyone avoiding heat altogether

default watermark



Chinese Sauerkraut Fish. Image: Xiao Jiao Tian

Beyond those, the best-seller section leans towards dishes that go with rice: Sizzling Beef, Golden Claypot Tofu, Steamed Pork Ribs with Rice Flour, Salted Egg Yolk Prawn and a Secret Recipe Grilled Frog. The Sweet and Sour Pork carries the Chinese name for lychee pork, the Fuzhou classic where the meat is scored so it curls up like the fruit, which is a quiet nod to where the brand began.

The full menu runs to 11 sections and more than 50 dishes, plus drinks, including a farmhouse section with Mapo Tofu and Country-Style Stir-Fried Pork, a cordyceps flower chicken soup, and shaved ices such as Golden Osmanthus Longan Ice and Fresh Fig Milk Ice. There is a separate kidsâ?? section with crispy pork, chicken drumettes and fries, and the Steamed Egg with Minced Pork is labelled as a kidsâ?? favourite.



Sizzling Beef, from the best-seller section. Image: Xiao Jiao Tian

The menu includes pork and pork intestines, so it is not one for halal diners.

Getting there and booking

Xiao Jiao Tian Wisma Atria is at 435 Orchard Road, #03-32/33/34, Singapore 238877. From Orchard MRT, Exit 3 leads underground into Wisma Atria at Basement 1, and the lifts go up to level three.

It opens from 11.30am to 10pm on weekdays and from 11am to 10pm on weekends, with last orders at 9pm on weekdays and 9.30pm on weekends. The hours are the same at City Square Mall, 180 Kitchener Road, #04-37.

Wisma Atria is walk-in only. Reservations are taken at City Square Mall alone, and only for groups of eight or more, on WhatsApp at +65 8099 7139 or by phone on +65 6312 4698. Delivery is through GrabFood, Foodpanda and Chinatown Delivery.

Date Created
20/11/2026
Author
meichua

default watermark