

NEWS RELEASE
FOR IMMEDIATE RELEASE

NATIONAL DAY PROMOTIONS AT TWO CRYSTAL JADE BRANDS
Savour new exclusive Sichuan specialities at Crystal Jade La Mian Xiao Long Bao
and feast on Sri Lankan crabs at Crystal Jade Kitchen

Singapore, 25 June 2018 – To herald the nation’s upcoming 53rd birthday, **Crystal Jade La Mian Xiao Long Bao and Crystal Jade Kitchen** are introducing two tantalising promotions in July and August.

From *2 July to 31 August 2018*, diners can look forward to sampling new and limited time creations at outlets under both brands.

Crystal Jade La Mian Xiao Long Bao – Spicy Szechuan Specialities

Crystal Jade La Mian Xiao Long Bao’s culinary team have whipped up five enticing and tongue-tingling Szechuan specialties that will whet the appetite.



From left: Sautéed spicy tea tree mushroom, Sautéed spicy pork collar with potato and lotus roots

Imparting its distinctive woody notes to the dish, tea tree mushrooms are stir-fried with pork belly slices, onions and dried chillies to render a flavourful and heady *Sautéed spicy tea tree mushroom* 干锅茶树菇 (\$15.80).

Sautéed spicy pork collar with potato and lotus roots 辣子猪颈肉 (\$16.80) is redolent of the smoky ‘breath’ of the wok and brimming with ingredients such as succulent Spanish pork collar, lotus root slices, green chillies, celery and peanuts among others. Both dishes are best paired with copious amounts of white rice!



From left: Chongqing spicy noodles, Sautéed spicy sweet sprouting cauliflower, Pan-fried mala pork buns

Not for the faint-hearted, *Chongqing spicy noodles* 重庆小面 (\$8.80) is a well-known street food that features strands of noodles cloaked in a fiery and piquant ‘mala’ broth crowned with pickled vegetables, minced pork, leafy greens and fried peanuts. An unassuming but tantalising rustic home-style dish, *Sautéed Spicy Sweet Sprouting Cauliflower* 干锅松花菜 (\$13.80) presents cauliflower florets tossed with shiitake mushrooms, Szechuan peppercorns and chillies. *Pan-fried mala pork buns* 麻辣香煎包 (\$6.80 for 3 pieces) is a feisty rendition of the popular dim sum item. Each bun is plump with minced fatty pork and pork loin, as well as cabbage, in a proprietary mala spice mix, and browned on all sides to achieve a lovely golden crust all round.

During this promotion period, DBS/POSB cardholders and Jadeite cardmembers enjoy \$1 off the usual price for all five dishes.

Crystal Jade Kitchen – Sri Lankan crabs galore!



White pepper crab (front), Salted egg yolk crab (back)

Undoubtedly one of Singaporeans’ favourite catch from the sea, crabs; especially large and meaty Sri Lankan ones, takes the spotlight and is prepared in 5 different ways. During this promotion period, each crab; weighing about 600-800g each, will be priced at \$88, inclusive of preparation of the dish (DBS/POSB cardholders and Jadeite members pay \$68 per crab).

Besides the quintessential *Chilli crab* 辣椒螃蟹 and *White pepper crab* 白胡椒螃蟹, diners can also tuck into *Steamed crab with Chinese Hua Diao wine* 陈年花雕蒸蟹 and *Sautéed crab with ginger and scallion* 姜葱炒螃蟹; both excellent choices that showcase the innate sweetness of the crustaceans. Salted egg yolk crab 咸蛋黄炒蟹 will satisfy those who prefer a bolder and savoury-sweet sauce.

Between 6 to 12 August, Crystal Jade Kitchen will introduce a limited time offer available only for DBS/POSB cardholders and Jadeite members. Crabs will be available at \$53 each as part of the nation's 53rd birthday, with a minimum spend of \$50.

Note:

- All prices are subject to 10% service charge and prevailing GST.
- Select images of promotional dishes are available upon request via email.
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ABOUT CRYSTAL JADE GROUP

Founded in 1991, Crystal Jade is a Singapore-based culinary brand with one-MICHELIN star. Committed to preserving the rich traditions of Chinese cuisine, the group's portfolio of specialty dining concepts range from fine dining and casual dining restaurants to specialty bakeries.

In 2014, L Capital Asia, the private equity arm of LVMH Moët Hennessy – Louis Vuitton officiated a 90% stake buy in Crystal Jade. Later in June 2015, Standard Chartered Private Equity (SCPE) announced its investment in the group as well. To date, the award-winning group owns and operates over 120 outlets in over 30 major cities across Asia Pacific.

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