



CRYSTAL JADE  
PRESTIGE 翡翠荟

MEDIA RELEASE  
FOR IMMEDIATE RELEASE

## NEW COMFORTING AND NOURISHING SIGNATURES AWAIT AT CRYSTAL JADE PRESTIGE

Singapore, March 2017 – In line with Crystal Jade Prestige’s brand promise to consistently present a repertoire of provincial specialties prepared with quality ingredients and modern culinary techniques, the contemporary Chinese restaurant; which was awarded ‘Best New F&B establishment’ award at the recent Epicurean Star Awards by the Restaurant Association of Singapore, is pleased to launch an updated menu featuring new wholesome and hearty dishes that promise to tantalise the palate.

### NEW SIGNATURES



Having impressed guests with a medley of roast meats such as *Classic Pipa duck* and *Crackling suckling pig roll with black truffle pearl rice*, the team of chefs is pleased to unveil a brand new specialty – *Signature oven roasted baby Spanish suckling pig with French mustard* 鸿运化皮西班牙乳猪 (left, \$148 for whole pig, approximately 3.5 to 3.8kg, 1 day advance order required).

Served in a similar style to Peking duck with the quintessential Chinese pancakes, thinly-sliced leeks and cucumber, the expertly-carved delicate and crisp paper-thin crackling slices are best savoured with a touch of coarse-grain French mustard.

Another Cantonese roast recommendation is the *Free range Spanish Iberico BBQ pork* 蜜汁西班牙叉烧 (\$21.80, per portion); a toothsome rendition made with Spanish Iberico pork.



*Double-boiled beancurd soup with fresh mushrooms, Free-range chicken stew with rice wine and ginger, Chilled black fungus strips in rice paper rolls with century egg and ginger*

Other highlights include a refreshing *Chilled black fungus strips in rice paper rolls with century egg and ginger* 皮蛋紫姜木耳(\$10.80 per portion); an appetizer that will pique the palate for the luscious *Fish maw stuffed with chicken thick soup with bamboo pith served in hot stone bowl* 石锅浓汤瑶柱酿鱼鳔(\$28 per person), or a lighter *Double-boiled beancurd soup with fresh mushrooms* 鲜菌炖水中花(\$12 per person); a fragrant broth brimming with the goodness of quality stock infused with cordyceps flowers and paired with a blossom fashioned out of silken tofu. A healthful piping pot of *Free-range chicken stew with rice wine and ginger* 黄酒山芭鸡 (\$32 for half or \$60 for whole chicken) entices with tender chicken pieces, black fungus mushroom strips and Chinese celery steeped in fragrant Chinese yellow wine.

A show-stopping dish that is ideal for sharing among fellow diners, *Poached whole garoupa with chrysanthemum and ginger in superior rice wine broth in claypot* 姜米酒菊花高汤浸原条斑鱼 (\$118 per portion, about 800g, recommended for 3-4 persons) is prepared table-side; bundles of garoupa fish are placed in piping-hot soup to cook just for an instance to imbibe the delicate fish with the flavours of the broth and to retain its innate sweetness.



The fiery flavours of the quintessential Sichuan dish of ‘mapo tofu’ has inspired *Braised spicy ma po ee-fu noodle with minced meat & beancurd* 麻婆豆腐焖伊面 (from \$22 small); silky strands of al dente noodles cloaked in a luscious spicy meat sauce.

Crystal Jade Prestige's *Trio dessert on ice* 冰镇甜品三重奏 (\$14.80 per portion) has been refreshed and now includes *Coconut jelly with fresh milk* 椰香鲜奶冻, *Chilled avocado cream topped with coffee ice cream* 牛油果咖啡雪糕, and a refreshing *Lemongrass jelly and sour plum in lime* 酸酃野梅香茅冻.

## NEW DIM SUM DELIGHTS

Besides a well-established menu of well-loved dim sum classics; including the popular *Prestige Signature dim sum platter* 翡翠荟精选点心四拼, three news items have been introduced.



*Baked seafood and cheese pastry, Steamed shrimp and spinach dumpling, Thai prawn salad wrapped in crystal skin*

Inspired by the piquant flavours of Thai cuisine, *Thai prawn salad wrapped in crystal skin* 泰味鲜虾拉皮卷 presents dainty parcels of translucent rice paper enveloping an appetising melange of julienned cucumber, green mango and ginger flower with fresh prawns that will definitely whet the appetite.

Plump *Steamed shrimp and spinach dumplings* 菠菜鲜虾饺 is a great tasty alternative to the traditional 'har kow' or shrimp dumpling, while *Baked seafood and cheese pastry* 芝士焗海鲜盖 offers a creamy mix of scallop and prawns in a crisp Chinese-style puff pastry.

## ONGOING PROMOTIONS

1) \$118 Signature Oven Roasted Spanish Baby Suckling Pig (U.P. \$148)

Terms & conditions:

- Valid from 13 Feb to 30 April 2017
- Valid for daily dinner and dine-in only, while stocks last
- Earning of JPoints is not allowed
- Prices are subject to service charge & prevailing GST
- Not valid with other discounts, promotions, vouchers or loyalty programs unless stated otherwise
- The management reserves the right to substitute items of equal value without prior notice

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2) Weekends Lunch Special: Enjoy 25% off appetisers and dim sum items

Terms & conditions:

- Valid for weekends and on Public Holidays, for lunch only, from 14 Jan to 30 April 2017
- Discount is applicable on all appetisers and dim sum items only, excluding service charge & prevailing GST.
- Valid for Jadeite members, DBS/POSB or Standard Chartered Bank Credit / Debit Cardmembers
- Earning of JPoints is not allowed
- Not valid with other discounts, promotions, vouchers or loyalty programmes unless stated otherwise
- For dine-in only and while stocks last
- The management reserves the right to substitute items of equal value without prior notice

Note to editors:

- All prices are subject to 10% service charge and prevailing GST.
- High-res images of Crystal Jade Prestige's new dishes and restaurant interior are available upon request via email.

## FACT SHEET – CRYSTAL JADE PRESTIGE

<b>Opened</b>	20 January 2016
<b>Address</b>	8A Marina Boulevard, Marina Bay Financial Centre (Ground Plaza), #02-01, Singapore 018984
<b>Telephone</b>	6509 9493
<b>Operating Hours</b>	Lunch 11:30am to 3pm - Monday to Friday 11am to 3:30pm - Saturday, Sunday & Public Holiday Dinner 6pm to 10:30pm – Daily
<b>Size</b>	6135 sq ft
<b>Seating Capacity</b>	140 pax
<b>Payment</b>	Cash / NETS / Mastercard / Visa / AMEX
<b>BYO</b>	No corkage charge
<b>Parking</b>	Multi-storey carpark at Marina Bay Link Mall
<b>Website</b>	<a href="http://www.crystaljade.com/crystal-jade-prestige">www.crystaljade.com/crystal-jade-prestige</a>
<b>Hashtag</b>	#crystaljadesg #crystaljadeprestige

## 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 100 outlets in over 25 major cities across Asia Pacific.

For more information or assistance, please contact:

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