

CRYSTAL JADE

JIANG NAN

翡翠江南

NEWS RELEASE  
FOR IMMEDIATE RELEASE

## CRYSTAL JADE JIANG NAN REOPENS AT VIVOCITY

Refreshed concept showcases Jiang Nan and Sichuan specialties amid a refined and chic setting

Singapore, 5 October 2018 – Inspired by the cuisine and lush landscapes of the Jiangnan region, Crystal Jade Jiang Nan presents a refreshing and contemporary gastronomic experience with a thoughtfully-curated menu that encourages communal dining over small plates, or 小菜, paired with a selection of fine teas, wines and more.

Also known as the 'land of rice and fish', the regional cuisine is characterised by vibrant and well-balanced flavours; executed with finesse to extract the innate goodness of the fresh produce. With his stellar team of expert chefs, Group Executive Chef Martin Foo has crafted an extensive selection famed regional delicacies; some reinvented with his distinct modern touch, as well as select Sichuan specialties.

### JIANGNAN AND BEYOND

Steeped in rich culinary traditions; Jinhua ham and Shaoxing wine are two highlight produce from this region, Jiangnan dishes possess a well-rounded savoury profile and many match impeccably with steamed rice, or a drink or two.



Pique the palate with a choice of chilled appetisers; a customary way to begin the meal in the Jiangnan area. Recommendations include the trio of *Three delicacies platter* 巧手三拼 (\$16.80 per portion, pictured left); comprising chilled *Nanjing salted duck slices* 南京盐水鸭, *Chilled spinach and fresh lily bulbs with sesame sauce* 菠菜鲜百合, and *Jiangsu smoked fish* 江苏熏鱼; a delicacy of spice-marinated grass carp fish pieces which are first flash-fried, then cloaked in a sauce prepared with Shaoxing wine, black vinegar, brown sugar and dark soy sauce.

Crowned with a *Huadiao* wine granita, smooth and tender *Iced drunken chicken* 冰镇醉鸡 (\$11.80 per portion) and *Chilled sliced pork with signature minced garlic & chilli oil* 蒜泥白肉 are two other familiar favourites. Chef Foo has also created a *Cheesy crisp mochi ball* 芝士汤圆 (\$10.80 for 6 pcs, pictured right) which feature a light and subtly-sweet golden-brown exterior enveloping a soft and stretchy mozzarella cheese centre.



Tuck into wholesome and varied soups the likes of a luscious *Song's thick fish soup* 宋嫂鱼羹 (\$9.80 per person), meaty *Double-boiled tender 'lion head' meatballs* broth 清炖狮子头 (\$8.80 per person), as well as an exquisite *Double-boiled conpoy and Chrysanthemum soup with pearl abalone* 杭菊干贝炖珍珠鲍鱼 (\$18.80 per person, pictured left) fortified with wolfberries, pork and red dates, and served in a Chinese *zisha* teapot.



From left: Poached fish with mustard greens in hot and sour broth & Pu-Er tea smoked crispy duck

Tuck into a tempting array of hot dishes that showcase a range of culinary techniques, meats and produce. Permeated with the smoky notes of the namesake tea, *Pu-Er tea smoked crispy duck* 茶熏鸭 (\$29.80/half, \$55.80/whole) is a winning combination of succulent meat and crisp skin. A less common but no less delicious Szechuan specialty, *Poached fish with mustard greens in hot and sour broth* 酸菜鱼 (\$22.80 per portion) proffers a piquant concoction brimming with snakehead fish, pickled mustard leaves, soy bean sprouts and dried chillies in a chicken stock.



Unassuming and tasty stir-fry dishes often take centerstage on the dining table. At Crystal Jade Jiang Nan, these wok-fried specialties include *Stir-fried shredded glazed cabbage with shiitake mushroom* 炆炒手撕包菜 (\$13.80 per portion, pictured left); sweet hand-shredded cabbage with slightly-charred edges and a hint of numbing-heat from Szechuan peppercorns, *Sautéed spicy assorted mushrooms and asparagus with shredded pork* 江南小炒辣 (\$15.80 per portion), and *Sautéed black fungus, honey pea and crispy lotus root slices* 荷塘月色 (\$16.80 per portion).

A quintessential Jiangnan dish, Yangzhou fried rice is world-famous and well-loved for its simple appeal. Chef Foo has re-interpreted this dish with his unique twist. *Crystal Jade Yangzhou Fried "Rice Shaped Past* 米形意粉, 翡翠扬州炒饭 (\$16.80 per portion) is prepared with orzo; a short-cut pasta, and cloaked in a fragrant emerald-green spring onion blend, and expertly-tossed with asparagus, shrimp and egg with a final flourish of sakura ebi.



Another noteworthy rice dish is *Poached and crispy rice in superior prawn broth* 浓汤虾泡饭 (\$23.80 for 3-4 pax) – an umami-laden prawn broth laced with a thin film of crustacean oil rendered from the simmering of prawn shells, with steamed rice and deep-fried crisp grains which crackled pleasingly when sprinkled over the soup.

## DESSERTS & DRINKS

Round off the meal with a nourishing *Double-boiled snow pear with Osmanthus* 桂花炖雪梨 (\$7.80 per person) and an ethereal *Soufflé egg white ball with red bean and banana* 高利香蕉豆沙 (\$8.80 for 3 pieces); pillow-soft nuggets with a smooth red bean and banana filling. *Japanese sweet potato pastry* 日本紫薯酥 (\$7.80 for 3 pieces) and *Cream custard mochi* 奶黄麻兹 (\$6.80 for 4 pieces) provide more options.



To complement the dining experience, Crystal Jade Jiang Nan also offers a compact menu of fine teas such as *Shou Mei* (\$4.50 per person), *Snow Chrysanthemum* (\$4.50 per person), as well as house red and white wines (\$15-\$19/glass), beer, mocktails and juices among others.

## MINIMALIST INTERIORS

Step into a cosy space characterised by a teal colour palette and a backdrop featuring the undulating mountainous landscape of the region. Crystal Jade Jiang Nan exudes a refined and elegant air with design elements such as cherry blossom motifs on the ceiling, lattice panels, light wood marble-top tables and upholstered chairs in soft hues of grey. Diners can catch the chefs at work within the show kitchen; displaying their prowess at making the various dim sum items available at the restaurant.

## OPENING PROMOTIONS

1. Jadeite Member enjoy 15% off total bill, excluding beverages

### Terms and Conditions:

- Promotion is valid from 5 October – 30 Nov 2018, daily
- Promotion is valid at **Crystal Jade Jiangnan, VivoCity** outlet only
- Earning of JPoints is not allowed.
- For dine-in only and while stocks last.
- Prices stated are subject to service charge and prevailing government taxes.
- Not valid with other discounts, promotions, vouchers or loyalty programmes unless stated otherwise.
- The management reserves the right to change the terms and conditions without prior notice.

### Note to editors:

- All prices are subject to 10% service charge and prevailing GST.
- High-res images of Crystal Jade Jiang Nan VivoCity interiors are available upon request via email.

## ABOUT CRYSTAL JADE GROUP

Founded in 1991, Crystal Jade is an awarded Chinese culinary group with MICHELIN one star for three consecutive years, since its inaugural edition, and multiple MICHELIN Bib Gourmand awards (Hong Kong & Shanghai). 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 across 30 major cities in Asia Pacific.

## FACT SHEET – CRYSTAL JADE JIANG NAN

<b>Opened</b>	2012
<b>Address</b>	1 Harbourfront Walk, Vivocity, #01-52, S098585
<b>Telephone</b>	6221 1830
<b>Operating Hours</b>	11:30am – 3pm (lunch), 6pm – 10:30pm (dinner), Monday to Thursday 11am – 10:30pm, Friday to Sunday, including eve of PH and PH
<b>Size</b>	3, 541sq ft
<b>Seating Capacity</b>	116 pax
<b>Payment</b>	Cash / NETS / Mastercard / Visa / AMEX
<b>Website</b>	<a href="http://www.crystaljade.com/">www.crystaljade.com/</a>
<b>Hashtag</b>	#crystaljadesg #crystaljadejiangnan

For more information or assistance, please contact:

### Sixth Sense Communications & PR Consultancy

Loh Hsian Ming

T: 6423 0096 | M: 9435 9171

E: [hsianming@sixthsense.com.sg](mailto:hsianming@sixthsense.com.sg)

### Crystal Jade Culinary Holdings Concept

Charis Tan, Marcom Manager

T: 6512 0806 | M: 9424 1903

E: [charis.tan@crystajade.com](mailto:charis.tan@crystajade.com)

-END-