



CRYSTAL JADE
PRESTIGE 翡翠荟

MEDIA RELEASE
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CRYSTAL JADE PRESTIGE INTRODUCES NOURISHING STEAMBOAT DINNER AND WEEKEND DIM SUM BUFFET WITH A VIEW

Singapore, June 2017 – Well-established as a top pick for a refined traditional and contemporary Chinese dining experience with a view of Marina Bay, Crystal Jade Prestige has launched two new promotions; a tantalising **Dinner Steamboat** that offers diners a choice of four unique house soup bases to prepare a selection of top quality ingredients, as well as a sumptuous **Weekend Dim Sum buffet**.



DINNER STEAMBOAT Available daily, 6pm to 10:30pm

Concocted by Chef Chan and his culinary team, the four soup bases are brewed over several hours with pristine ingredients to render wholesome and unadulterated flavours. The broths include *Fresh coconut chicken soup* 椰子鸡汤, *Fiery Szechuan Ma La soup* 四川麻辣汤, *Collagen-packed signature soup broth* 胶原招牌汤 and *Nourishing chicken with rice wine & ginger soup* 黄酒鸡汤.

Two steamboat sets are available (minimum 2 persons to dine); **Standard at \$48.80 per person** and **Premium at \$68.80 per person**. Both comprise an assortment of items from five categories; *Prestige homemade assorted balls*, *Seafood platter*, *Meat platter*, *Fried items*, *Vegetable & mushroom assortment*, as well as *Homemade fish noodle*. Highlight ingredients include *Ebiko prawn paste* 鱼子虾滑, *Iberico pork belly* 伊比利亚花腩片, *Premium sliced marbled beef* 上等肥牛片, as well as a bounty of fresh seafood the likes of *Sliced Garoupa belly* 斑腩 and *Live prawns* 鲜虾.

For the *Premium* option, a seafood platter that includes lobster dumplings 龙虾胶, flower crab 花蟹 and bamboo clams 竹蚌 is also included.

Diners can also request for 'add-on' items spanning live seafood, pork collar and wagyu beef to Crystal Jade Prestige's specialties such as *Homemade dace fish ball* 鲮鱼丸 and *Homemade fresh prawn ball* 生虾丸 among others.

WEEKEND DIM SUM BUFFET

Available until 29 October, weekends and public holiday lunch only, minimum 2 to dine



Summer colourful 'ha gau' – Steamed shrimp dumpling with bamboo shoot & Mango with coconut jelly

Fans of the establishment's menu of finely-crafted dim sum can indulge to their hearts' content for lunch and even tea during specific timings; 10am to 11:45am, 12 noon to 1.45pm and 2pm to 3:30pm (last order at 3pm).

Priced at \$36.80 per adult and \$16.80 per child, the selection spans over 50 items ranging from steamed specialties, baked pastries and deep-fried bites, to wholesome soups, appetisers, main courses, rice/noodle/congee, as well as desserts.

One serving of the popular *Prestige Signature Dim Sum Platter* 翡翠荟精选点四拼; an inventive selection of steamed items the likes of *Prawn & carrot dumpling with black truffle* 黑崧露三色虾饺, *Assorted mushroom dumpling* 金鱼蒸菌饺, *Osmanthus dumpling with scallop and celery* 桂花玉带饺 and *Water chestnut dumpling with olive and parsley* 马蹄香芹八宝袋, will also be served to each diner (one serving only per diner). Customers can also opt to enjoy a whole *Peking duck* 北京烤鸭 at a special price of \$48 (U.P. \$72.80)

Some highlights from the extensive Weekend Dim Sum buffet menu include a pretty *Summer colourful 'ha gau'* – *steamed shrimp dumpling with bamboo shoot* 彩色鲜虾饺, *Deep-fried yam dumpling with fruits* 鲜果

炸芋盒, Lobster and seafood tomato thick soup 茄膏龙虾海鲜羹, Sautéed Kurobuta pork with lychee in sweet and sour sauce 荔枝咕嚕肉, as well as Mango with coconut jelly 香芒椰子冻.

Note to editors:

- All prices are subject to 10% service charge and prevailing GST.
- Select high-res images of Crystal Jade Prestige's Steamboat Dinner and Weekend Dim Sum Buffet are available upon request via email.

FACT SHEET – CRYSTAL JADE PRESTIGE

Opened	20 January 2016
Address	8A Marina Boulevard, Marina Bay Financial Centre (Ground Plaza), #02-01, Singapore 018984
Telephone	6509 9493
Operating Hours	Lunch 11:30am to 3pm - Monday to Friday 11am to 3:30pm - Saturday, Sunday & Public Holiday Dinner 6pm to 10:30pm – Daily
Size	6135 sq ft
Seating Capacity	140 pax
Payment	Cash / NETS / Mastercard / Visa / AMEX
BYO	\$30
Parking	Multi-storey carpark at Marina Bay Link Mall
Website	www.crystaljade.com/crystal-jade-prestige
Hashtag	#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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