



CRYSTAL JADE
PRESTIGE 翡翠荟



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NEW SPECIALTY CREATIONS AT CRYSTAL JADE PRESTIGE

Key signature dishes from One-MICHELIN starred sister establishment Crystal Jade Golden Palace and Signature Weekend Brunch are also unveiled

Singapore, September 2016 – Having established itself as a top dining destination for refined traditional and contemporary Chinese cuisine, Crystal Jade Prestige has recently unveiled a refreshed menu comprising new specialty creations, recommended dishes from recently-conferred One-MICHELIN star sister establishment, Crystal Jade Golden Palace, as well as introduced a *Signature Weekend Brunch* which is available every weekend; all compelling and tantalising reasons to return for a meal with a view overlooking Marina Bay, over and again.

NEW STELLAR SPECIALTIES

Having impressed diners with expertly-prepared and artfully-plated plates that range from comfort foods to exquisite delicacies, the culinary team has crafted more tempting dishes to satisfy discerning palates.



Chilled organic tomatoes with sesame sauce, Prestige Signature dim sum platter

Pique the palate with cool appetisers like *Chilled organic tomatoes with sesame sauce* 胡麻酱串有机番茄 (\$10.80); cherry tomatoes with a delightful burst of fragrant and savoury sesame within, and *Chilled cordyceps flower & shredded Japanese cucumber with black garlic* 黑蒜虫草花拌日本青瓜 (\$11.80); a refreshing crisp starter with the slightly sweet ginseng-like flavour of cordyceps flower.

Besides a dim sum menu of well-loved classics; some of which are jazzed up with interesting touches, the *Prestige Signature dim sum platter* 翡翠荟精选点心四拼 (\$10.80/portion of 4 items) comprises of four pretty-in-pastel inventive steamed items – *Prawn & carrot dumpling with black truffle* 黑崧露三色虾饺, *Assorted mushroom dumpling* 金鱼蒸菌饺, *Osmanthus dumpling with prawn and celery* 桂花玉带饺 and *Water chestnut dumpling with olive and parsley* 马蹄香芹八宝袋.

Undoubtedly the show-stopper among the additions, the *Classic Pipa duck* 经典琵琶鸭 (\$18/reg, \$28/half, \$48/whole) and *Prestige Pipa duck* 翡翠南乳琵琶鸭 (\$18/reg, \$28/half, \$48/whole) are highly-recommended.



First butterflied to allow better penetration of flavours from the 10-hour homemade spice blend marinade, each duck is then blanched and basted with golden maltose sugar and vinegar, air-dried for another 10 hours before roasted to a perfect crisp finish. The *Prestige Pipa duck* 翡翠南乳琵琶鸭 rendition is brushed with an additional coat of fermented beancurd sauce before roasting; the sauce imparts an extra *umami* taste to the slightly fatty duck. Presented in its namesake mandolin shape, both variations of duck are also available as a duo platter; *Best of both worlds* 鸳鸯琵琶鸭 (\$48/whole).

Other highlights include a fragrant *Stir-fried assorted mushrooms with basil in claypot* 九层塔烧汁炒什菌煲 (\$22/small, \$33/medium, \$44/large), lusciously-sauced *Braised American beef with Chinese yam and red date* 红枣山药炆肥牛 (\$28/small, \$42/medium, \$56/large), and succulent *Grilled cod with fresh lemon lime salt* 柠檬青柠盐烤鳕鱼 (\$16.80/person).

Equally satisfying as a one-dish meal for one or for sharing among fellow diners, Crystal Jade Prestige's new *Crispy noodle with seafood in superior sauce* 金汤海鲜香脆面 (\$12/portion); fragrant deep-fried egg noodle with scallop and prawn paired with a luscious robust 'golden' gravy. Another noteworthy pick is the *Signature fried rice* 家乡炒饭 (\$20/small, \$30/medium, \$40/large); an unassuming plate imbued with the breath of the wok thanks to the chefs' culinary prowess, studded with spring onions, egg, diced homemade pickled radish for crunch and freshness, and just a light touch of finely-chopped salted fish..



Coconut jelly with fresh milk in coconut, Steamed pandan bun with green tea custard

Sweet temptations are served in the form of *Coconut jelly with fresh milk in coconut* 椰皇鲜奶冻 (\$8.80); a refreshing chilled dessert with coconut flesh, and a fluffy-soft *Steamed pandan bun with green tea custard* 绿茶蒸香兰包 (\$6.80/portion of 4); a pandan-infused exterior enveloping a sweet-savoury molten lava filling of quality *matcha* or green tea, and salted egg yolk.

SPECIALTIES FROM ONE-MICHELIN CRYSTAL JADE GOLDEN PALACE



Chilled yellow cream crab in Teochew style, Sugar-coated yam

Recently conferred One MICHELIN Star in the inaugural edition of the MICHELIN Guide Singapore 2016, Crystal Jade Golden Palace is a well-regarded stalwart fine dining restaurant that is best-known for its repertoire of contemporary Chinese and Cantonese cuisine, as well as delectable Teochew specialties.

Guests can now savour a compact selection of Crystal Jade Golden Palace's specialties prepared by the team of chefs at Crystal Jade Prestige, who have been imparted the recipes and have undergone training by the chefs from their sister establishment. Exquisite dishes include *Chilled yellow cream crab in Teochew style* 潮式冻黄羔蟹 (\$11/100g), *Sautéed fresh crab meat with egg white* 西施炒鲜蟹肉 (\$38/small, \$57/medium, \$76/large), *Baked lamb rack with red wine & black pepper* 红酒黑椒焗羊架(\$19 per person), as well as *Sugar-coated yam* 返沙芋头 (\$13/portion).

SIGNATURE WEEKEND BRUNCH

Overlooking the picturesque Marina Bay area from its location on the second floor of Marina Bay Financial Centre's Ground Plaza, Crystal Jade Prestige offers the perfect idyllic setting for a leisurely Signature Weekend Brunch.

Available every weekend and priced at \$38 and \$48 per person for two seatings; 10am to 12 noon* and 12 noon to 2pm, the sumptuous brunch includes 8 courses which diners can select from 6 different categories; appetisers (1), dim sum (3), soups (1), wok-fried dishes (1), main course (1) and desserts (1).

Jadeite members and DBS/POSB cardmembers enjoy a complimentary *Prestige Pipa Duck with Fermented Beancurd Sauce* (regular portion) with every two Signature Weekend Brunch.

**Strictly by reservations only*

FACT SHEET

Opened	20 January 2016
Address	8A Marina Boulevard, Marina Bay Financial Centre (Ground Plaza), #02-01, Singapore 018984
Telephone	6509 9493
Operating Hours	Lunch 11:15am to 3pm - Monday to Friday 10am 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	No corkage charge
Parking	Multi-storey carpark at Marina Bay Link Mall
Website	www.crystaljade.com/crystal-jade-prestige
Hashtag	#crystaljadesg #crystaljadeprestige

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.

ABOUT CRYSTAL JADE GROUP

Founded in Singapore in 1991, Crystal Jade Culinary Concepts Holding is a well-known household name in Asia that is committed to preserving the rich traditions of Chinese cuisine through its specialty dining concepts ranging from fine dining restaurants and casual dining eateries to specialty bakeries.

Together, the group serves up a diverse menu of well-loved items such as *Lanzhou La Mian* and Shanghai favourites such as *xiao long bao*, Cantonese barbecued meats, noodles and congee, Hong Kong dim sum, as well as quality pastries and breads.

The award-winning group currently owns and operates over 100 outlets in 22 major cities with diverse dining concepts across Asia Pacific and in the United States.

Recently, Crystal Jade Golden Palace was awarded MICHELIN One-Star in the inaugural edition of the MICHELIN Guide Singapore 2016.

For more information or assistance, please contact:

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