

CRYSTAL JADE  
GOLDEN PALACE  
翡翠金阁

NEWS RELEASE  
FOR IMMEDIATE RELEASE

## DELECTABLE NEW CREATIONS AT CRYSTAL JADE GOLDEN PALACE

One-Michelin star restaurant also introduces limited time 'Chef's Inspiration' menu

Singapore, 13 November 2017 – Well-regarded award-winning fine dining restaurant Crystal Jade Golden Palace has unveiled new delectable Teochew specialties on its extensive menu which boasts an outstanding repertoire of refined contemporary Chinese and Cantonese dishes, as well as classic Teochew standards. A limited time 'Chef's Inspiration' four-course menu available from 15 November to 30 December 2017 provides guests with more off-the-menu selections.

Established in 2002, Crystal Jade Golden Palace is synonymous with its distinct brand of warm and welcoming service style, matched with an elegant intimate setting that also includes a six-metre wide wine cellar that stocks hundreds of top fine wines.

### CHEF'S INSPIRATION SIX-COURSE MENU



*Seared foie gras with homemade pancake, Stewed wintermelon with spinach in rich chicken broth*

Available from 15 November to 31 December, Crystal Jade Golden Palace's Chef Inspiration is a thoughtfully-curated degustation of exquisite delights:

- Seared Foie Gras with Homemade Pancake 手卷鹅肝
- Fresh Chinese Yam and Matsutake Mushroom in Chicken Soup 鲜淮山松茸菌炖鸡汤
- Wild Mushroom Sauce on Spanish Iberico Pork Chop 野菌汁西班牙猪扒
- Stewed Wintermelon with Spinach in Rich Chicken Broth 上汤白玉桥
- Fresh Seafood and Thin Udon in Thick Seafood Broth 海鲜稻庭面
- Homemade Boiled Dessert with Red Dates and White Fungus 家乡清甜汤

Priced at \$118 per person (\$98 per pax for Jadeite members), there is a minimum of 2 persons to dine.

## NEW CHEF'S SPECIALITIES

Showcasing the culinary prowess of Crystal Jade Golden Palace's team of chefs; each a master in a particular technique or type of cooking, the new creations are expertly-executed with pristine produce and ingredients, and artfully-presented for utmost enjoyment.

Noted for their characteristic light yet tasty and unassuming flavours, Crystal Jade Golden Palace's Teochew dishes have always been popular among diners.

### **Braised Foie Gras 鹵水鵝肝 | \$28 regular**

Steeped in the robust master stock also used to prepare the restaurant's other bestselling soy-braised items, the foie gras slices take on the delicate notes of the spices used, as well as a beguiling savoury taste.

### **Australian Wagyu Beef Brisket in Clear Soup 澳洲和牛清汤腩 | \$38 regular**

A wholesome clear broth fortified with the goodness of premium wagyu beef brisket and radish ~~daikon~~ rendered after a long simmering period, this soup possesses nuances of spices such as star anise, coriander seeds, orange peel, as well as old ginger and peppercorns.



### **Classic Teochew Pomegranate Dumpling in thick Pumpkin Broth 金汤燕窝石榴裸 | \$38 per pax**

Delicate hand-wrapped nuggets enveloping a flavourful filling comprising Chinese ham strips, tofu cubes, celery, mushroom as well strands of bird's nest is paired with a velvety-smooth pumpkin soup.

### **Sautéed Shredded Chicken, Jellyfish and Yam with Chive 潮州小炒王 | \$28 regular**

A quintessential Teochew-style rustic stir-fry, Crystal Jade Golden Palace's rendition consists thin strips of chicken flash-fried with dried shrimp, julienne of celery, capsicums, yellow chives, yam and jellyfish. Imbued with smoky 'wok-hei'; breath from the wok, this comforting home-style dish goes well with steaming white rice.

### **Classic Teochew Pomfret Fish 骨香鲷鱼 | \$48 regular**

A time-honoured dish that is ubiquitous on the menus of many fine Teochew restaurants, this luxe version presents pan-fried pomfret fish with olive vegetables, water chestnuts, baby corn and crowned with deep-fried pomfret belly. Customers can also opt to enjoy the pomfret whole.

## Golden Caramelised Roast Pork 焦糖烧肉 | \$28 regular

This dish of irresistibly-crisp roast pork cubs is another noteworthy addition to the restaurant's already stellar lineup of roast items. Cloaked in a thin layer of caramel which adds a sweet contrast to the savoury flavours of the succulent roast pork, this makes a moreish appetizer to whet the palate.

### FACT SHEET

<b>Opened</b>	2002
<b>Address</b>	290 Orchard Rd, #05-22 Paragon Shopping Centre, 238859
<b>Telephone</b>	6734 6866
<b>Operating Hours</b>	Monday to Friday 11:30am – 3pm 6pm – 10:30pm
	Saturday 11:00am – 3pm 6pm – 10:30pm
	Sunday and Public Holidays 10:30am – 3pm 6pm – 10:30pm
<b>Size</b>	836.4sqm
<b>Seating Capacity</b>	180pax
<b>Payment</b>	Cash / NETS / Mastercard / Visa / Amex / JCB / Union Pay
<b>Website</b>	<a href="http://www.crystaljade.com/goldenpalace">www.crystaljade.com/goldenpalace</a>
<b>Hashtag</b>	#crystaljadesg #crystaljadegoldenpalace

#### Note to editors:

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

### 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 27 major cities across Asia Pacific.

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)

Rachel Xie

T : 6423 0096 | M : 9232 5508

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

#### Crystal Jade Culinary Concepts Holding

Cynthia Yee, Senior Vice President, Marcom

T: 6512 0802 | M: 8328 3628

E: [cynthia.yee@crystaljade.com](mailto:cynthia.yee@crystaljade.com)

Charis Tan, Asst Manager, Marcom

T : 6512 0806 | M : 9424 1903

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

-END-