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## **CRYSTAL JADE PALACE UNVEILS A BRAND NEW LOOK AND MENU**

Crystal Jade Group's flagship fine dining restaurant is set to impress after three-month renovation

*Singapore, June 2019* – Well-regarded as one of Singapore's leading Chinese restaurants for an authentic and refined Chinese dining experience, Crystal Jade Palace has re-opened its doors to present a new look and an inspired menu conjured by Chef Martin Foo\*, Group Executive Chef of Crystal Jade Group.

Bearing a refreshed logo that pays homage to the brand's origin, the flagship fine dining restaurant of established local food and beverage group Crystal Jade, now boasts a sophisticated contemporary space that includes an intimate tea room, breezy communal dining hall, elegant courtyard, as well as chic private dining rooms; one caters up to 120 guests.

Cynthia Yee, Singapore General Manager, Crystal Jade Group shares, "We are extremely thrilled to welcome customers back to Crystal Jade Palace after a hiatus. The team has been very excited about the renovation as Crystal Jade Palace is a brand that is very close to our hearts, especially for our long-service staff who have been part of this family for the past 20 years. While we look forward to deliver our distinctive, warm and friendly service that our customers are familiar with, we also hope to offer a refreshing culinary experience with the restaurant's new design and thoughtfully-curated menu by Chef Foo, who will also be showcasing his skills through a unique *omakase*-inspired dining concept".

Inspired by the palatial architecture of classical Chinese buildings, the interior of Crystal Jade Palace, characterised predominantly in the stately hues of jade green and gold, takes on a luminous quality with commissioned works by local artist Sam Auditeur, whose ethereal and vivid mixed-medium artwork provide a breath of fresh air and flow seamlessly across the walls of the restaurant.

Customers can partake in artisanal teas; a handpicked selection of ten are available, within the tea room prior or after a meal, indulge in a sumptuous meal in the convivial and brightly-lit dining hall with plush seating, or engage in tête-à-tête in the inviting courtyard space dotted with greenery beyond the marble arches.

*\*Chef Martin Foo's bio is available upon request.*

Spearheading a more innovative approach with his team of consummate Hong Kong Chefs, Chef Foo; also Resident Chef of Crystal Jade Palace, has set his eye on pushing boundaries and exploring new ground – evident in his distinct modern touches, while preserving the heritage of traditional Chinese cuisine. Diners can expect a refined and artfully-plated repertoire of familiar favourites as well as imaginative dishes. Those seeking a truly unique dining experience can opt for Chef Foo's customised discovery menus which will definitely tantalise the palate.

### A LA CARTE HIGHLIGHTS

A top spot for quality dim sum, Crystal Jade Palace has introduced inventive additions such as *Steamed XO scallop dumpling wrapped in 'marbled' skin* XO酱大理石带子饺子 (\$8.80 for 3 pieces); a delicate dark nugget enveloping celery, scallop and prawn with a crown of robust homemade XO sauce, and an elaborate red-tinged *Crispy tiger prawn fritters wrapped in red glutinous rice cheong fun* 脆皮咸蛋鲜虾红米肠 (\$8.80) – juicy tiger prawns and salted egg yolk swathed in dual layers of crunchy deep-fried pastry and thin rice roll skin. Traditional items such as *Mini Hong Kong bolo bun* 港式迷你菠萝包 (\$5.80 for 3 pieces) and *Deep-fried mango prawn roll* 香芒沙律虾卷 (\$6.80 for 3 pieces) are still available alongside other perennial favourites.



*Organic Crystal ice plant and heirloom tomato salad with Jamón ibérico ham & Deep-fried chive stem pancake*

Light up the meal with an unconventional garden-inspired *Organic Crystal ice plant and heirloom tomato salad with Jamón Ibérico ham* 西班牙火腿有机冰菜番茄沙律 (\$28); an exquisite display on ice, or an uplifting *Garden salad with crab meat, pomelo and sakura-ebi* 樱花虾蟹肉柚子沙律 (\$16.80); Chef's rendition of the classic Thai-inspired appetiser that was formerly only served upon request.

A highly-recommended and utterly moreish snack, *Deep-fried chive stem pancake* 青龙菜鲜虾春饼 (\$14.80) comprises a tasty combination of sweet chives stem, minced prawns and bits of Chinese 'lap cheong' between sheets of spring roll skin.

Besides Chef Foo's signature *Roasted Irish duck with black truffle* 黑松露烤爱尔兰鸭 (\$26 for regular | \$48 for half | \$95 for whole), the menu also features a new, more unctuous rendition of *Roasted honey BBQ Ibérico pork* 蜜汁伊比利亚黑豚叉烧 (\$30 for regular portion) made with prime pork shoulder meat, and an updated *Palace signature Peking duck* 皇宫片皮鸭 (\$48 for half | \$92 for whole), served with thoughtfully-paired ingredients such as romaine lettuce for crunch, tangy house-made red wine pear, black pepper *foie gras* pâté which adds richness, alongside the usual accoutrements.



An essential part of Cantonese dining tradition, piping-hot soups are *de rigueur* at Crystal Jade Palace. Chef Foo has concocted a fortifying *Double-boiled chicken soup with Peruvian ginseng and sea whelk* 秘鲁玛卡响螺炖鸡汤 (pictured left, \$26 per person); a soothing broth rendered from Peruvian ginseng or maca, which possesses an earthy and nutty profile, and briny and *umami*-packed sea whelk.



*Braised sea cucumber with Grandma's braised pork belly & Stir-fried shredded fish maw with shishito peppers and black beans*

Stellar fish maw and sea cucumber dishes await at Crystal Jade Palace.

The unmistakable 'wok hei' fills the air when *Stir-fried shredded fish maw with shishito peppers and black beans* 日本甜椒荫豉爆花胶柳 (\$98 for regular portion) is served at the table; premium fish maw is expertly flash-fried with sweet and mildly-spicy shishito peppers which are first dry-toasted in a wok, in a well-balanced savoury black bean sauce sourced from Taiwan.

Chef Foo's *Braised sea cucumber with Grandma's braised pork belly* 海参外婆红烧肉 (\$36) is a comforting pot that harks back to simpler and rustic home-style dishes. Australian sea cucumber is cooked with choice cuts of pork belly until fork-tender, sticky and moreish; the result of a rewarding slow-braise with quality soy sauce, rock sugar and spices.

A 'Lu' cuisine speciality, *Braised Australian sea cucumber with scallion* 葱烧原条澳洲黄肉参 (\$22.80/100g) is an impressive number. A whole sea cucumber is cloaked in a glistening spring onion-based glaze rendered by deep-frying spring onions to extract the fragrant notes from the greens, and then simmered till the sea cucumber is tender and the sauce is reduced to a rich glaze. Charred Brussel sprouts and soft spring onion stems complete this luxurious dish.

Live seafood still takes centre stage at the restaurant where seafood tanks proffering fresh specimens are proudly on display. *Poached Scotland bamboo clam in seafood broth* 浓汤过桥苏格兰活竹蚌 (pictured right, seasonal price) is prepared a-la-minute at the table. Boiling-hot seafood broth with glass noodles, shimeiji mushrooms and black fungus is poured over fresh bamboo clam pieces which are instantly cooked to perfection; deep-fried dough fritters and spring onions are served on the side and diners are encouraged to add them to taste.



*Steamed Boston lobster with egg white and bonito flakes* 柴鱼蛋白蒸波士顿龙虾 (seasonal price) is a dish where the innate sweet and briny flavours of the seafood matches impeccably with the clear, egg white sauce punctuated with the umami flavour of bonito.



Undoubtedly one of Chef Foo's signature vegetable iterations, the wholesome *Poached seasonal vegetable with fresh beancurd skin and ginkgo nuts in superior broth* 鲜腐竹银杏浸时蔬 (\$26 per portion) is elevated with a flavourful and collagen-rich chicken stock, deep-fried ginkgo and garlic cloves, as well as smooth sheets of fresh beancurd skin.

Besides the popular *Palace signature fried rice*, another recommended option is Chef Foo's *Fried crispy rice and orzo pasta with prawn and shrimp* 鸳鸯虾炒脆米米形意粉 (\$26). Imbued with the breath of the wok, this expertly-executed dish comprises al dente grains of orzo pasta tossed over high heat with prawns, char siew and petite cubes of red and green capsicums, with a final sprinkling of crispy *sakura ebi* and deep-fried rice grains for great textural contrast.





Take comfort in familiar desserts such as *Chendol with coconut ice cream* 椰香珍多雪 (\$12.80) – a luscious and fragrant coconut gelato with ‘chendol’ and grass jelly cubes, as well as *feuilletine shards*, and an indulgent *Crème brûlée with homemade durian ice cream* 榴莲焦糖布丁 (\$13.80). Classic Cantonese hot and cold desserts remain on the menu as well.

## CHEF’S TABLE CUSTOMISED MENU BY CHEF MARTIN FOO

The choice for diners who would like to savour and understand the depth and breadth of Chef Foo’s style of cuisine, the show-stopping *Discovery 6-course* (\$138 per person) and *Gastronomic 8-course* (\$188 per person) menus further highlights Chef Foo’s culinary prowess in expertly-executed and artfully-plated dishes. Tuck into exquisite dishes such as a decadent *Braised fish maw and conpoy in ‘tanfu’ broth with Hokkaido sea urchin* 北海道海胆花胶干贝烩黄焖汤; a silky thick soup brimming with seafood flavour, and an impeccable pairing of *Pan-seared foie gras with roasted black truffle duck* 香煎鹅肝, 松露爱尔兰烤鸭.

Both customised menus require a two-week advance reservation.

### Note to editors:

- All prices are subject to 10% service charge and prevailing GST.
- High-res images of Crystal Jade Palace dishes and restaurant interior 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 quick-service outlets and bakeries.

To date, the award-winning group owns and operates over 100 outlets across 30 major cities in Asia Pacific.

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## FACT SHEET

<b>Opened</b>	August 1993, reopened June 2019
<b>Address</b>	391 Orchard Road, #04-19, Takashimaya Shopping Centre, Singapore 238872
<b>Telephone</b>	6735 2388
<b>Operating Hours</b>	Monday to Friday: 11:30am – 3pm, 6pm – 10:30pm Saturday: 11am – 3pm, 6pm – 10:30pm Sunday and Public Holidays: 10am – 3pm, 6pm – 10:30pm
<b>Size</b>	10,985 sq ft, with 7 private dining rooms
<b>Seating Capacity</b>	318
<b>Payment</b>	Cash / NETS / Mastercard / Visa / AMEX/ JCB/ UnionPay
<b>Website</b>	<a href="http://www.crystaljade.com/palace">www.crystaljade.com/palace</a>
<b>Hashtag</b>	#crystaljadesg

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