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CRYSTAL JADE LA MIAN XIAO LONG BAO UNVEILS REFRESHED MENU

New additions include tempting Northern Chinese dim sum and inventive dishes

Singapore, 15 July 2019 – Synonymous with an extensive selection of Northern Chinese specialities ranging from expertly-wrapped delicate *xiao long baos* and well-executed dishes to crowd-pleasing *la mian*, Crystal Jade La Mian Xiao Long Bao has just refreshed its all-day dining menu with some tantalising additions; some with Group Executive Chef Martin Foo's inventive touches.

Diners can now feast on these inspired creations at all Crystal Jade La Mian Xiao Long Bao island-wide.

NEW AND NOTED!



Back by popular demand, *Steamed chilli crab xiao long bao* 辣椒蟹小笼包 (\$13.80 for 6 pieces, \$22.80 for 10 pieces) is a blushing beauty that reveals chunks of crab meat in a punchy and spicy chilli-infused broth that tastes just like the real McCoy.



A popular rustic Chinese home-style 'xiao cai' or appetiser, *Shredded potatoes & pine nuts with sour and spicy sauce* 酸辣松子土豆丝 (\$7.80) comprises fine julienne of potatoes that are quickly tossed over high heat to retain a slight crisp bite and served with a tangy and spicy sauce made with quality 'Zhejiang' vinegar and chilli oil.



Another moreish bite is *Petite preserved vegetable dumpling* 一口酸菜水饺 (\$7.80 for 6 pieces), plump with a combination of finely-chopped tart pickled preserved vegetables and minced pork.



Chef Foo's local-inspired take on a 'shao bing' or baked flaky pastry, *Salted egg yolk pork floss pastry* 咸蛋黄肉松酥 (\$5.30 for 3pcs) envelopes a flavourful filling of savoury pork floss and salted egg yolk.



Prettily-crimped round the edges, each *Pan-fried chives pancake with egg* 韭菜盒子 (\$5.80 for 2 pieces) reveals a light flaky shell with a filling of fragrant stir-fried leeks with eggs.



Roasted duck with basil leaf 金不换老卤烤鸭 (\$15.80) is a novel creation conjured by Chef Foo that marries succulent roast duck with an alluring homemade basil leaf-infused soy sauce.



Braised sliced garoupa with pearl garlic in brown sauce 红烧独头蒜斑片 (\$25.80) showcases pearl garlic; a one-clove varietal that boasts a more intense fragrance and milder flavours. These nuggets are braised in a luscious savoury-sweet sauce, and paired with generous and meaty pieces of flash-fried garoupa.



Given the popularity of Crystal Jade La Mian Xiao Long Bao's *La mian with scallion oil*, another version; *La mian with shrimp & scallion oil* 鲜虾葱油拌面 (\$12.80), provides another option.



Steamed Chinese mugwort glutinous ball 艾草青团 (\$6.80 for 4 pieces) are toothsome emerald mochi-like spheres infused with the slightly-bitter and intense aroma of mugwort; a herb well-known for its healing properties.

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.

Note to editors:

- *All prices are subject to 10% service charge and prevailing GST.*
- *High-res images of Crystal Jade La Mian Xiao Long Bao dishes are available upon request via email.*

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

Crystal Jade Culinary Concepts Holding

Charis Tan, Marcom Manager

T: 6512 0806 | M: 9424 1903

E: charis.tan@crystaljade.com

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