



CRYSTAL JADE

HONG KONG KITCHEN

港式小厨

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CRYSTAL JADE HONG KONG KITCHEN REOPENS AT GREAT WORLD

Revamped outlet unveils contemporary-chic interiors and refreshed menu



Singapore, March 2020 – A popular haunt for regular diners living in the vicinity and shoppers and movie-goers at the mall, the former Crystal Jade Kitchen at Great World has re-opened its doors as **Crystal Jade Hong Kong Kitchen** – the first outlet of the casual dining brand to unveil the new brand name and refreshed logo, after renovations to present a fresh new look and refreshed menu.

Modern, inviting and warm, with touches of pink, Crystal Jade Hong Kong Kitchen at Great World is also the first outlet to launch a tempting new menu that showcases an extensive repertoire of classic and inventive Cantonese *dim sum*, roast meats, noodles and congee, expertly-executed wok-fried specialities, as well as home-style dishes. Diners at Crystal Jade Hong Kong Kitchen aims to continue the tradition of nourishing the souls and tummies of customers through generations at value-for-money prices.

The new menu will be launched progressively at all Crystal Jade Hong Kong Kitchen outlets island-wide by mid-April.

NEW HIGHLIGHTS

In line with its mission to preserving the rich traditions of Chinese cuisine while keeping abreast of the times, the menu showcases inventive creations alongside classic dishes.

Prime the palate with *Chilled marinated turnip with plum* 特色冰冻沙葛条 (\$5.30); a refreshing appetiser comprising turnip 'soldiers' steeped overnight in a Roselle, sour plum and dried orange peel mixture.



First picture: (Clockwise from top) *Deep-fried fish skin with salted egg yolk*, *Crispy white bait with salt and pepper*, *Chilled marinated turnip with plum* and *Deep-fried pumpkin with pork floss*
 Second picture: *Pan-fried pumpkin and yam cake*, Last picture: *Steamed prawn dumpling with stem chives*

Putting his spin on traditional dim sum, Chef Foo has introduced new moreish items the likes of *Steamed prawn dumpling with stem chives* 青龙菜鲜虾饺 (\$6.30 for 3 pcs) – the green chives imparting an earthy sweetness, and *Pan-fried pumpkin and yam cake* 金瓜芋丝夹 (\$5.30 for 3 pcs); crisp squares of alternating layers of yam strips and mashed pumpkin. Other tasty new picks include *Deep-fried marinated egg coated with prawn paste* 百花温泉蛋 (\$5.80) – a Scotch egg-inspired number, as well as *Deep-fried pumpkin with pork floss* 风味肉松金瓜片 (\$7.80); truly addictive!



Comforting and nourishing soups are a specialty of Crystal Jade Hong Kong Kitchen and two soothing options have been added to the list – *Double-boiled fish maw thick soup with Chanterelle mushroom and baby cabbage* 菜胆鸡油菌花椒浓汤 (\$18.80 per person, pictured left) and *Braised shredded seafood with superior thick soup* 黄焖一品海皇羹 (\$28.80 for 2-3 pax).

Poached 'Long Hu' garoupa fillet 'Yunnan' ham in thick soup 金华浓汤龙虎斑球 (\$30.80) is a silky and milky-white pork bone soup rendered after six hours of simmering. Fortified with Yunnan ham, as well as other ingredients such as *enoki* mushrooms, black fungus, bamboo pith, ginger, garlic and wolfberries, this robust soup is perfect for poaching slices of 'Long Hu' garoupa fillet which imparts a sweet *umami* flavour.





Sautéed Chinese spinach with prawn paste and fish roe and Crisp-fried homemade organic tofu with preserved vegetables and prawn

Crisp-fried homemade organic tofu with preserved vegetables and prawn 脆菜莆双虾自制豆腐(\$16.80) presents delicate homemade tofu; made with organic soy milk and eggs, deep-fried and crowned with a flavourful stir-fry of fresh prawns, 'chai poh' or salted radish, and dried shrimp. An unassuming stir-fried vegetable dish is elevated with the addition of homemade prawn paste and fish roe in *Sautéed Chinese spinach with prawn paste and fish roe* 鱼子虾生炒苋菜苗 (\$16.80).



Abalone chicken congee with conpoy and Live prawn congee with salted egg served in claypot

The latest addition to the current range of Cantonese style-congee are two options ideal for sharing among two to three diners; *Live prawn congee with salted egg served in claypot* 咸蛋生虾滚粥 (\$23.80 for 2-3 pax) and *Abalone and shredded kampung chicken with conpoy congee served in claypot* 鲍鱼瑶柱滑鸡粥 (\$28.80 for 2-3 pax) are both brimming with the wholesome goodness of quality ingredients in Crystal Jade's velvety-smooth porridge.



To complement the new highlights on the refreshed menu, Chef Foo has also introduced two 'fragrant rice' options; *Pork lardon rice* 猪油渣拌饭 (\$2.80 per person) with crispy bits of lard and *Scallion ginger rice* 姜葱油拌饭 (\$2.80 per person) – white rice crowned with an aromatic fried chopped ginger and spring onion mixture - both taste good even on its own.

Clockwise from top: Ginger scallion rice, Brown rice, Pork Lardon rice



Customers can savour the best of both chilled and hot desserts at Crystal Jade Hong Kong Kitchen. *Roselle osmanthus cake* 洛神花桂花糕 (\$3.80 for 3 pcs) is a cooling treat with berry notes imparted by the addition of Roselle, while *Trio Crystal dumpling in ginger soup* 黑糖姜茶三色汤圆 (\$4.80 per person) is a comforting sweet broth marked by the spicy notes of ginger complemented with three bouncy crystal skin dumplings with purple sweet potato, peanut and black sesame fillings.

Clockwise from top: *Herbal jelly*, *Mango puree with pomelo and sago*, *Roselle Osmanthus cake*, *Chilled double-boiled Chinese pear with Chuan Bei*, *Trio Crystal Dumpling in ginger soup*

FRESHLY-BAKED HONG KONG PASTRES

Exclusive to the Great World outlet is a retail selection of tempting Hong Kong pastries that are available for takeaway. These range from *Classic egg tart* 港式蛋挞 (\$1.80, \$5, \$9.20 for 1, 3 & 6 pieces) and savoury *Baked chicken mushroom pie* 蘑菇鸡派 (\$2.10, \$6, \$11.40 for 1, 3 & 6 pieces) to a novel *Hokkaido milk tart* 北海道鲜奶挞 (\$1.90, \$5.20, \$9.60 for 1, 3 & 6 pieces) as well as the traditional and slowly-vanishing treat of *Sha Qi Ma* 萨骑马 (\$1.50, \$8.40 for 1 & 6 pieces) – a crisp square of fried dough pieces bound together with maltose and sugar syrup.

Note to editors:

- All prices are subject to 10% service charge and prevailing GST.
- High-res images of Crystal Jade Hong Kong Kitchen dishes and Great World outlet interiors 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.

FACT SHEET – CRYSTAL JADE HONG KONG KITCHEN GREAT WORLD

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| Reopened | January 2020 |
| Address | 1 Kim Seng Promenade, #03-127, Singapore 237994 |
| Telephone | 6738 2911 |
| Operating Hours | 11am – 10pm (Mon to Sat), 10am – 10pm (Sun & PH) |
| Size | 3495 sq ft |
| Seating Capacity | 127 pax |
| Payment | Cash / NETS / Mastercard / Visa / AMEX |
| Website | www.crystaljade.com/hongkongkitchen |
| Hashtag | #crystaljadesg |

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