



CRYSTAL JADE

NEWS RELEASE
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CRYSTAL JADE LAUNCHES FROZEN AND READY-TO-COOK & EAT PRODUCTS

Enjoy signature dim sum and specialty dishes anytime in the comfort of home



Singapore, August 2020 – Well-established and loved for its portfolio of quality casual and fine-dining restaurants, Crystal Jade Group is proud to introduce its retail range of frozen and ready-to-cook & eat products – crafted for easy fuss-free prep and maximum enjoyment.

Led by Group Executive Chef Martin Foo, Crystal Jade's stellar team of chefs has fine-tuned the recipes of popular items – from the quintessential *siew mai* and *char siew* bun to crispy pork belly and *Poached chicken in Szechuan style*, served at the group's various restaurants, to render this tempting selection that is a cinch to prepare at home any time.

Available for sale on estore.crystaljade.com*, as well as at **Crystal Jade Hong Kong Kitchen outlets** located at **Great World, Tampines, Takashimaya** and **Holland Village**, the range of items will also be launched progressively for retail at all outlets islandwide. Most products are thoughtfully packaged with a vacuum seal – for dim sum items, customers can easily remove the numbers of pieces they require while leaving the remaining intact in its original packaging.

*Collection of orders can be made at all Crystal Jade restaurants islandwide.

SIGNATURE DIM SUM – FOR BOILING, STEAMING, PAN-FRYING & BAKING

Undoubtedly some of Crystal Jade's bestselling bites, these items range from classic Hong Kong dim sum to Northern-style dumplings – best paired with the ubiquitous HK-style Chilli Sauce (sold separately).



- 1) Signature HK Char Siew Bun 翡翠招牌叉烧包 \$8.80 for 6 pieces**
One of Crystal Jade's best selling dim sum with fluffy pillow-soft exterior and a moist honey 'char siew' filling
- 2) Salted Egg Yolk Lava Bun 爆浆流沙包 \$10.80 for 6 pieces**
A top pick at Crystal Jade restaurants, this rendition envelopes a well-balanced sweet and savoury salted egg yolk filling that is smooth and luscious.
- 3) Chicken Bun 鸡肉包 \$7.80 for 6 pieces**
This savoury bun unveils a tasty mixture of diced chicken thigh meat and mushrooms
- 4) Lotus Paste Bun 莲蓉包 \$5.20 for 6 pieces**
An unassuming family favourite with a white lotus paste filling
- 5) Red Bean Bun 豆沙包 \$5.20 for 6 pieces**
An alternative to the Lotus paste bun with silky red bean paste
- 6) Classic Siew Mai 烧卖 \$9.80 for 10 pieces**
Tempting nuggets comprising a mix of shrimp, pork, shiitake mushrooms and a touch of lard wrapped in thin homemade wonton skin
- 7) Crystal Shrimp Dumpling 'Har Kau' 水晶虾饺 \$12.80 for 10 pieces**
Firm and sweet tiger prawns with finely-chopped shallots, ginger and spring onions wrapped in paper-thin crystal skin
- 8) Vegetable Dumpling 花素饺 \$10.80 for 12 pieces**
Northern-style dumpling with a moreish meat-free mix of cabbage, carrots, mushroom and fungus filling

**not vegetarian*

9) Shrimp Dumpling 凤城鲜虾水饺 \$18.80 for 12 pieces

Hong Kong-style dumplings generously filled with chunks of tiger prawns, black fungus and hint of dried sole fish

10) Beijing Pork Dumpling 北京水饺 \$11.80 for 12 pieces

These rustic Northern-style dumplings consists of minced pork, Chinese celery and chives among other ingredients.

11) Yam Cake 芋头糕 \$8.80 for 400g box

A delicious traditional treat studded with yam pieces and waxed meat.

12) Carrot Cake 萝卜糕 \$8.80 for 360g box

Classic Hong Kong-style carrot cake with *lap cheong* and dried shrimp.

13) Baked Honey Pork Char Siew Pastry 叉烧酥 \$8.80 for 6 pieces

A buttery and flaky pastry with Crystal Jade's signature honey *char siew*.

READY-TO-EAT AND COOK



Comprising specialties that only require reheating or are ready to eat after thawing, this selection of products are great additions to the dining table.

14) Braised Pork Belly with Preserved Vegetable Hakka Style 梅菜扣肉 \$9.80 for 350g

Fork-tender pork belly pieces permeated with the unique flavour of sweet preserved vegetables or 'mui choy' in a robust jus rendered after hours of braising

15) Salt-Baked Dang Gui Chicken 纸包当归盐焗鸡 \$30.80 for 1 whole chicken

A whole *Kampung* chicken infused with the herbal aroma of *dang gui* or angelica root and Chinese wine, with savoury notes imparted from the salt crust

16) Roasted Crispy Pork Belly 脆皮烧肉 \$19.80 for 300g

With a delightfully-crisp crackling and succulent meat, the roasted crispy pork belly is best enjoyed with a bowl of rice.

17) HK Style Chilli Sauce 港式辣椒油 \$8.35 for 230g

A chilli oil-based condiment perfect with everything – made with corn oil, dried and fresh chillies, and a touch of chilli padi

18) Poached Chicken in Szechuan style 四川口水鸡 \$9.80 for 250g

A chilled mouthwatering treat with tender deboned chicken cloaked in a ‘numbing’ and vinegary homemade Szechuan chilli sauce with black fungus, peanuts and spring onions

19) Braised 2-head Abalone 瑶柱蚝皇 2 头溏心鲍鱼 \$72.76

20) Braised 4-head Abalone 瑶柱蚝皇 4 头溏心鲍鱼 \$94.16

Braised for several hours in Crystal Jade’s superior stock, the abalone is tender and rich in flavour – best savoured either as an appetiser or warm as a luxe accompaniment to noodles/rice.

Note to editors: High-res images of select Crystal Jade retail products 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 specialty bakeries.

To date, the award-winning group owns and operates over 120 outlets across 30 major cities in Asia Pacific.

For more information or assistance, please contact:

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