



# CRYSTAL JADE

NEWS RELEASE  
FOR IMMEDIATE RELEASE

## NEW YET FAMILIAR DUMPLING RENDITIONS TAKE CENTRESTAGE THIS DRAGON BOAT FESTIVAL

Savoury rice dumpling and sweet crystal jelly dumpling are new additions among other signatures

*Singapore, May 2021* – This Dragon Boat Festival, Crystal Jade will be unveiling a selection of **five** tempting rice dumplings – from the classics to the inventive. Laboriously hand-wrapped and brimming with choice ingredients, these plump and fragrant parcels make exceptional picks for enjoying with family, as befitting gifts, or a tasty meal on its own.

Customers can place their orders on the e-store (<http://estore.crystaljade.com>) from **26 April to 9 June 2021**, while outlet sales commence from **10 May to 14 June 2021**.

During the early bird promotion period from 26 April to 16 May, Jadeite members, UOB or Citibank credit or debit cardmembers enjoy a 15% discount. Thereafter, between 17 May and 14 June, these select cardmembers are entitled to a 10% discount on all rice dumplings. There is also an additional 5% e-store discount with the promotion code <5OFFCJRD> till 9 June.

### **NEW! Grandma's Braised Pork Belly with Purple Glutinous Rice Dumpling 外婆红烧肉粽 | \$9.80**



Made with wholesome purple glutinous rice, this speckled beauty is brimming with *Grandma's Braised Pork Belly*; Group Executive Chef Martin Foo's signature dish that is on Crystal Jade Palace's a la carte menu. The choice cuts of pork belly are simmered until fork-tender, sticky and moreish; the result of a rewarding slow-braise with quality soy sauce, rock sugar and spices. Shiitake mushrooms and chestnuts complete this hearty and comforting parcel.

**NEW! Petite Mango Sago Fruity Crystal Jelly Dumpling 水晶杨枝甘露粽 | \$7.80 for three**



A twist on the usually rice-filled dumpling is this sweet and chilled dessert version that presents a *konnyaku* pyramid studded with fresh mango chunks, bitter-sweet pomelo sacs and crunchy basil seeds.

**Spicy Dried Shrimp 'Hei Bi Hiam' Rice Dumpling 香辣虾米酱粽 | \$8.80**

Back by popular demand, this unassuming parcel reveals a full-bodied filling of diced chicken tossed in a generous amount of feisty homemade 'hei bi hiam', or spicy dried shrimp paste made with Indonesian dried red shrimp, as well as Hokkaido *conpoy* besides other choice ingredients.



From left: Traditional Hong Kong-style Premium Jinhua Ham with Conpoy Rice Dumpling & Classic Five-Spice Marinated Pork Rice Dumpling

**Traditional Hong Kong-style Premium Jinhua Ham with Conpoy Rice Dumpling 港式金华火腿干贝裹蒸粽 | \$19.80**

Presented in a rectangular parcel shape, this Hong Kong-style dumpling is enveloped by an inner layer of reed leaves, then wrapped again with a large lotus leaf. With over nine ingredients, this upsized deluxe dumpling is robust in flavour thanks to the addition of savoury Jinhua ham, top quality Hokkaido conpoy, roast pork and roast duck among others.

## **Classic Five-Spice Marinated Pork Rice Dumpling 五香咸肉粽 | \$8.80**

Moist and savoury, this perennial favourite bears the unmistakable aroma of five-spice powder. It includes the essentials of a classic dumpling – fragrant glutinous rice, juicy pork chunks, sweet chestnuts, salted egg yolk and mung beans.

### **BUNDLE SETS**

#### 1) Bundle of 3 Rice Dumplings: **\$25.80 (U.P \$27.40)**

- 1 x Classic Five-Spice Marinated Pork Rice Dumpling
- 1 x Spicy Dried Shrimp 'Hei Bi Hiam' Rice Dumpling
- 1 x Grandma's Braised Pork Belly with Purple Glutinous Rice Dumpling

#### 2) Bundle of 5 Rice Dumplings: **\$42.80 (U.P \$45)**

- 2 x Classic Five-Spice Marinated Pork Rice Dumpling
- 2 x Spicy Dried Shrimp 'Hei Bi Hiam' Rice Dumpling
- 1 x Grandma's Braised Pork Belly with Purple Glutinous Rice Dumpling

For more information on outlet locations, please log on to [www.crystaljade.com](http://www.crystaljade.com).

### **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 100 outlets across 30 major cities in Asia Pacific.

For more information or assistance, please contact:

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