



# CRYSTAL JADE

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## CELEBRATE PARENTS' DAY OVER MAY AND JUNE AT CRYSTAL JADE RESTAURANTS

Two-month long promotion showcases exclusive scallop-themed dishes and sumptuous set menus

Singapore, April 2021 – Crystal Jade Group's **Parents' Day promotion** is back after a one-year hiatus! From **29 April to 30 June**, the F&B group's portfolio of fine-dining and casual dining restaurants jointly present a line-up of exquisitely-crafted dishes – *scallop is the ingredient that takes centre stage this year*, as well as tantalising set menus with an extensive range of dishes that families can partake in; all the more reason to get together and dine out during this time.

Back by popular demand, Crystal Jade is once again offering a takeaway *Dine-At-Home set* for those who prefer to dine in the comfort of home.

Early bird reservations for dining on Mother's and Father's Day weekends of 8 and 9 May and 19 and 20 June commence on 12 – 30 April and 24 May to 4 June respectively. Reservations can be made at the various outlets.

### FINE-DINING RESTAURANT HIGHLIGHTS

**Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Dining IN**



Savour stellar concoctions conjured by the team of chefs at Crystal Jade's three lauded fine-dining restaurants.

Diners at **Crystal Jade Palace** can look forward to Group Executive Chef Martin Foo's multi-faceted creations the likes of *Flame-seared Hokkaido scallop with Mentai mayonnaise* 灸烧明太子北海道扇贝皇 (\$19.80 per person) and *Pan-seared scallop and crispy 'scale' wild coral trout* 轻煎扇贝皇、脆鳞东星斑 (\$42 per person). *Poached baby oyster and minced pork rice in Teochew style topped with crispy rice* 潮式脯鱼蚝仔肉末泡鸳鸯饭 (\$38 regular) is an understated but utterly comforting number brimming with umami notes imparted by dried sole fish and preserved salted mustard greens – a generous handful of julienne ginger enhances the soothing broth.

Clockwise from top: Double-boiled fish maw with baby cabbage and prawn wonton, Poached baby oyster and minced pork rice in Teochew style topped with crispy rice, Pan-seared Hokkaido scallop with Mentai mayonnaise and Pan-seared scallop accompanied with crispy 'scale' wild coral trout

*Chilled coconut purée with peach gum and shredded coconut* 桃胶椰香爱玉露 (\$12.80 per person) is creamy yet light with delightful bites of peach gum and fresh coconut strips in every mouthful.

Set menus at Crystal Jade Palace range from \$388 for four persons to \$1,608 for eight persons are available.

At **Crystal Jade Golden Palace** – which is also well-known for its Teochew dishes, diners can prime their palates for a luxe rendition of the classic braised duck – each slice of meaty and slightly fatty *Braised Irish duck in Teochew style* 潮式卤水爱尔兰鸭 (\$108 whole, \$55 half, \$32 regular) is thoroughly permeated with the nuances of the proprietary spiced braising liquid. Other noteworthy recommendations include *Braised Australian sea cucumber with scallion* 葱烧澳洲黄肉参 (\$16.80 per person), *Stewed yellow croaker with radish & yellow bean in Teochew style* 半煎煮黄花鱼 (\$18 per person) and *Sautéed scallops with fresh asparagus and lily bulbs* 鲜露笋百合炒金银带子 (\$48 regular).

Diners can also choose from a selection of sets menus which start at \$388 for 4 persons, to \$1,608 for 8 persons.

A bountiful of pristine seafood specialities await at **Crystal Jade Dining IN**. Tuck into *Crispy Tiger King prawn coated with cereal and pumpkin sauce* 金汤麦香虾球 (\$38 regular, pictured right) - reminiscent of the familiar 'zi-char' dish but cloaked in a sweet and savoury pumpkin purée, a nourishing *Double-boiled fish maw, baby cabbage, mushroom and Chinese rose wine in superior broth* 玫瑰花胶清炖花菇 (\$48 per person), or indulge parents with a wholesome *Braised superior bird's nest with scallop and quinoa* 藜麦带子烩官燕 (\$68 per person).



*Crispy Tiger King prawn coated with cereal and pumpkin sauce*

Options for set menus range from \$388 for four persons to \$1,608 for eight.

## **CASUAL DINING RESTAURANT HIGHLIGHTS**

***Crystal Jade Hong Kong Kitchen, Crystal Jade La Mian Xiao Long Bao and Crystal Jade Jiang Nan***

Besides offering varied set menus for four to eight persons ranging from \$198 to \$588, each casual dining brand is also serving up a tempting selection of moreish dim sum and bites, as well as expertly-executed communal dining dishes ranging from soups to noodle and rice creations.



Clockwise from top: Steamed Xiao Long Bao with scallop and shrimp chilli paste, Wok-fried scallop and prawn with assorted mushroom and truffle, Steamed emerald jade scallop & seafood dumpling, Pan-seared stuffed scallop with prawn paste in egg white sauce topped with fish roe, Crispy colourful scallop and jackfruit roll.

At **Crystal Jade La Mian Xiao Long Bao** and **Crystal Jade Jiang Nan**, diners can savour two new renditions of dim sum. *Steamed Xiao Long Bao with scallop and shrimp chilli paste* 虾米酱带子小笼包 (\$13.80 for 6pcs | \$22.80 for 10pcs) comprises a scallop and minced pork mix with chopped dried shrimp, while *Steamed emerald jade scallop & seafood dumpling* 绿意盎然海鲜带子饺 (\$8.80 for 3pcs) are plump nuggets enveloping sweet scallop chunks and chives, and crowned with shredded fried conpoy and fish roe. An amped-up version of *La Mian with minced chilli scallop* 剁椒扇贝拉面 (\$12.80 per person) proffers punchy flavours that is complemented by the sweetness of the shellfish.

One of **Crystal Jade Hong Kong Kitchen's** highlight is an inventive *Crispy colourful scallop and jackfruit rolls* 缤纷带子菠萝蜜卷 (\$20.80 regular) – a vibrant mix of cucumbers, salted egg yolk, bananas and jackfruit between scallop halves wrapped in a spring roll skin, breaded in Japanese panko breadcrumbs and fried to a golden brown.

More choice picks available at both restaurants run the gamut from *Scallop, romaine lettuce and tomato garden salad with soy sesame dressing* 太子番茄罗马生菜沙拉 (\$19.80 regular) and *Pan-seared stuffed scallop with prawn paste in egg white sauce topped with fish roe* 鱼子芙蓉百花酿带子 (\$28.80 regular), to a soothing *Double-boiled ginseng, fish maw, conpoy and mushroom in chicken soup* 人参干贝花胶炖鸡汤 (\$19.80 per person) and a satisfying *Braised Kampong chicken with baby abalone* 蚝皇珍珠鲍鱼甘榜鸡 (\$38.80 regular).

## NEW! PARENTS' DAY CELEBRATION SPECIAL TAKE-HOME SET MENU



First introduced during Chinese New Year earlier this year, Crystal Jade takeaway menu for 5 persons packaged in an elegant box makes a comeback.

Priced at \$218, the Parents' Day Celebration Special Take-home set comprises five delectable dishes such as *Pan-seared stuffed scallop with prawn paste in egg white sauce topped with fish roe* 鱼子芙蓉百花酿带子, *Sautéed colourful vegetable assortment* 荷塘月色 and *Roasted pork belly with preserved black bean fried rice* 荫豉火腩炒饭.

Orders can be placed on the e-store ([estore.crystaljade.com](http://estore.crystaljade.com)), as well as at Crystal Jade Hong Kong Kitchen, Crystal Jade La Mian Xiao Long Bao and Crystal Jade Jiang Nan outlets. Jadeite members, Citi and UOB cardmembers enjoy 20% off for early bird orders from 12 – 30 April 2021 for Mother's Day and 24 May – 4 June 2021 for Father's Day.

### PROMOTIONS AND JADEITE MEMBERS' EXCLUSIVE

#### 1. Mother's Day Promotion

##### A. Dine-in Set Menu:

- Jadeite members, Citi & UOB Cardmembers enjoy 15% off set menu for reservations made during early bird period for 8 & 9 May,
- Jadeite members, Citi & UOB Cardmembers enjoy 20% off Set Menu for dine-in on 1 to 3 May 2021
- Free can of Premium Tea (Bi Luo Chun / Eastern Beauty / Dragon Well) worth \$38.80 with order of any Parents Day Set Menu at Crystal Jade Palace, Golden Palace and Dining IN. While stocks last.

##### B. Celebration Special Take-home Set – Hong Kong Kitchen, La Mian Xiao Long Bao & Jiang Nan only

- Jadeite members, Citi & UOB Cardmembers enjoy 20% off for orders made on e-store and in-store during early bird period of 12 to 30 April 2021.

#### 2. Father's Day Promotion

##### A. Dine-in Set Menu:

- Jadeite members, Citi & UOB Cardmembers enjoy 15% off set menu for reservations made during early bird period for 19 & 20 June
- Free can of Premium Tea (Bi Luo Chun / Eastern Beauty / Dragon Well) worth \$38.80 with order of any Parents Day Set Menu at Crystal Jade Palace, Golden Palace and Dining IN. While stocks last.

##### B. Celebration Special Take-home Set – Hong Kong Kitchen, La Mian Xiao Long Bao & Jiang Nan only

- Jadeite members, Citi & UOB Cardmembers enjoy 20% off orders made on e-store or in-store during early bird period of 24 May to 4 June

For more information on outlet locations, please log on to [www.crystaljade.com](http://www.crystaljade.com) or refer to Appendix 1 attached.

#### Note to editors:

- All prices are subject to service charge and GST.
- High-res images of select promotional dishes 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 100 outlets across 30 major cities in Asia Pacific.

For more information or assistance, please contact:

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**APPENDIX 1: PARTICIPATING OUTLETS LISTING**

<b>Concept</b>	<b>Outlets</b>	<b>Address</b>	<b>Tel</b>
Fine Dining	Crystal Jade Palace	Takashimaya S.C. #04-19	6735 2388
	Crystal Jade Golden Palace	Paragon S.C. #05-22	6734 6866
	Crystal Jade Dining IN	VivoCity #01-112	6278 5626
Casual Dining	Crystal Jade Jiang Nan	VivoCity #01-52	6221 1830
	Crystal Jade Hong Kong Kitchen	Tampines Mall #B1-11	6788 0633
		Great World #03-127	6738 2911
		Holland Village, No.2 Lor Mambong	6469 0300
		Takashimaya S.C. #B2-38	6238 1411
		The Clementi Mall #03-54	6659 9215
		Causeway Point #05-10	6891 1779
		Westgate #04-42	6465 9822
		Suntec City #B1-112	6884 5172
	Crystal Jade La Mian Xiao Long Bao	Jurong Point 2 #03-96	6790 2212
		Holland Avenue 241	6463 0968
		Blk 470, Toa Payoh #01-70	6250 2301
		Bugis Junction #B1-04A	6339 6902

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