



CRYSTAL JADE

NEWS RELEASE
FOR IMMEDIATE RELEASE

SPRING INTO A ROARING LUNAR NEW YEAR WITH CRYSTAL JADE

Celebrate a new and better year ahead with festive dishes and menus available for dine-in and takeaway

Singapore, December 2021 – Herald in Chinese New Year with award-winning homegrown Chinese F&B group Crystal Jade – think extensive, quality, and well-executed Chinese fare that never fails to impress, invigorate, and satisfy. From casual to fine dining, the stalwart brand has something to suit all reunions – big and small, from convivial family gatherings to cosy intimate affairs.

Conceptualised by Group Executive Chef Martin Foo and his stellar team of chefs, the 2022 Lunar New Year line-up spans NEW exquisite dishes for dine-in across Crystal Jade's lauded portfolio of restaurants, a variety of set menus catered for different group sizes, as well as convenient takeaway specialties – back by popular demand, the **CNY Special Take Home set** is a beautiful, customised gift box updated with tantalising brand new dishes.

Chinese New Year dining at Crystal Jade restaurants* will commence from 17 Jan 2022 (select outlets will be closed on 1 Feb 2022 – CNY Day 1) and set menus for up to five persons (same household) are available. Reservations can be made online via <https://inline.app/booking/cj> from 6 Dec 2021.

Festive takeaway goodies can be pre-ordered online at estore.crystaljade.com and outlets from 6 Dec 2021 to 15 Feb 2022, and picked up from outlets island-wide from 10 Jan 2022.

**Please refer to the full restaurant list for individual outlet details*

NEW! Opulence 3-head Abalone Yusheng 威虎迎春鲍你嗨翻天捞起

\$198 for large | \$128 for small

Available at Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Dining IN for dine-in and takeaway from 10 Jan 2022, and for online orders from 6 Dec 2021 – 10 Feb 2022.



Every year, Group Executive Chef Foo seeks to create a vibrant and healthful 'yusheng' that will undoubtedly be the highlight of the festive dining table – this year is no different.

Presenting spring on a plate, the *Opulence 3-head Abalone Yusheng* 威虎迎春鲍你嗨翻天捞起 paints a colourful and appetising picture with choice ingredients such as coins of red dragonfruit, dried yuzu peel, Japanese picked sweet ginger and homemade pickled cucumbers among others, besides the ubiquitous carrot and white and green radish julienne, as well as deep-fried yam strips and chickpeas, and fine *Hsin Chu* beehoon for crunch.

Dressed with edible gold leaves and fresh flowers, it is crowned with lightly-torched abalone slices from Australia, jellyfish and *ikura* or salmon roe, and tossed in an uplifting roselle and yuzu-based dressing.

FESTIVE FEASTING AT CRYSTAL JADE RESTAURANTS

From 17 Jan 2022, customers can celebrate the festivities at Crystal Jade's fine and casual dining restaurants island-wide – choose from a range of exclusive Chef's a la carte recommendations and an array of set menus.

Crystal Jade Palace (Takashimaya Shopping Centre)



From top (clockwise): Steamed 'Long Hu' grouper with black bean and pickled red chillies, Steamed glutinous rice with roasted 'An Xin' chicken topped with ginger scallion sauce, Sautéed Chinese lettuce and assorted capsicum with bamboo clam accompanied with crispy golden black moss roll, Chilled dragon fruit purée with gum tragacanth, Crispy pandan glutinous rice cake 'Nian Gao' with icing sugar

A dining destination for many customers, the flagship Crystal Jade Palace offers Cantonese classics as well as inventive offerings exquisitely-crafted with signature touches by Resident Chef Martin Foo.

Tuck into nourishing bowls of *Double-boiled Australian abalone with Chuan Bei and walnut* 川贝核桃炖澳洲鲍鱼 (\$38/person) and *Braised superior bird's nest with crab meat and roe* 大展鸿图烩官燕 (\$88/person), before partaking in seafood dishes such as Steamed glutinous rice with roasted 'An Xin' Chicken topped with ginger scallion sauce 原笼荷香金稻葱油脆皮安心鸡 (\$36), *Sautéed Chinese lettuce and assorted capsicum with bamboo clam accompanied with crispy golden black moss roll* 莴笋彩椒炒桂花蚌拼黄金发菜卷(\$78) or a 'surf-and-turf' option of *Pan-fried sea cucumber stuffed with kurobuta pork, black moss with Chinese 'iron yam' and scallion* 铁棍山药葱烧煎酿发财黑豚辽参 (\$48/person).

Other notable recommendations include an indulgent *Roasted USDA Prime short rib and foie gras with honey char siew sauce* 黑叉烧酱烤鹅肝美国牛肋排 (\$34/person) and a homemade *Crispy pandan 'nian gao' with icing sugar* 脆皮雪霜香兰年糕 (\$12.80/6pcs).

For lunch, the restaurant is also offering a dim sum menu of over 15 items alongside perennial favourites such as congee, appetisers and small bites.

The extensive range of set menus at Crystal Jade Palace are priced between \$138 to \$198 per person (minimum two to dine), and from \$638 for five persons. A vegetarian set menu priced at \$108 per person is also available.

Crystal Jade Golden Palace (Paragon)



From top (clockwise): Grilled tiger prawn with 'Puning' soya bean paste, Deep-fried pumpkin ball with lava salted egg yolk, Crispy sea cucumber with preserved olive vegetable, Roasted Iberico pork char siew with honey

Well-known for its expertly-executed Teochew specialities and premium Cantonese fare, Crystal Jade Golden Palace is *the* spot for dining in style.

Savour Teochew specialties the likes of *Grilled tiger prawn with 'Puning' Soya bean paste* 普宁豆酱焗老虎虾皇 (pictured above), *Braised American duck in Teochew style with crystal green bean noodles* 潮式卤水美国鸭伴水晶粉皮 (\$28/regular, \$52/half, \$90/whole), to more lavish *Braised superior bird's nest with winter melon and crab meat* 蟹肉冬茸烩官燕 (\$78/person) and *Crispy sea cucumber with preserved olive vegetable* 油榄菜脆皮黄玉参 (\$32). The irresistibly-crisp *Deep-fried pumpkin ball with lava salted egg yolk* 南瓜流沙球 (\$9.80/3pcs) is highly recommended as a befitting sweet finale.

At Crystal Jade Golden Palace, set menus are priced between \$138 to \$198 per person (minimum two to dine) and from \$638 for five persons. A vegetarian set menu priced at \$108 per person is also available.

Crystal Jade Dining IN (VivoCity)

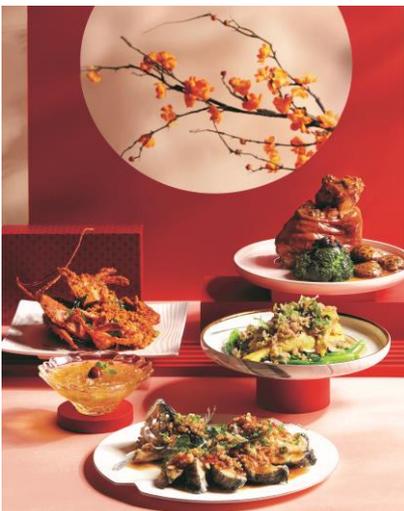


Chinese New Year is off to roaring new start when the festive table is brimming with exquisite dishes.

Prime the palate with a soothing *Double-boiled fish maw and American sea whelk and Matsutake mushroom* 美国响螺炖花胶松茸菌 (\$42.80/person), *Steamed Chilean cod fish with red and green chilli in Puning sauce* 双椒普宁豆酱蒸智利雪鱼柳 (\$22.80/person) and tucking into communal dishes the likes of *Claypot rice with soya duck and Chinese preserved meat* 油鸭腊味砂煲饭 (\$108, good for 5 persons), and *Eight treasures sweet soup with peach resin* 桃胶八宝甜汤 (\$9.80/person).

Set menus at Crystal Jade Dining IN are priced between \$138 to \$198 per person (minimum two to dine) and from \$638 for five persons. A vegetarian set is available.

Crystal Jade Hong Kong Kitchen



From top (clockwise): Stewed pork knuckle with shiitake mushroom and black moss, Steamed salted chicken with ginger & scallion sauce, Steamed barramundi with preserved vegetable & garlic, chilled aloe vera & white fungus with Osmanthus honey jelly, Crisp-fried Boston lobster with pork floss

Relish creative iterations of Cantonese classics specially-crafted for the Lunar New Year.

Feast on *Crisp-fried Boston lobster with pork floss* 丰味肉松炸波士顿龙虾 (\$88/600g), generously-portioned *Stewed pork knuckle with shiitake mushroom and black moss* 发财北菇扒元蹄 (\$36.80), *Fortune fried glutinous rice with Sakura shrimp* 富贵樱虾炒糯米饭 (\$22.80) and a refreshing *Chilled*

aloe vera and white fungus with Osmanthus honey jelly 芦荟雪耳蜂蜜桂花冻 (\$6.80/person) among other limited-time a la carte dishes.

Crystal Jade La Mian Xiao Long Bao & Crystal Jade Jiang Nan



From top (clockwise): Steamed prawn and preserved vegetable siew mai, Steamed pork and water chestnut dumpling topped with egg & black fungus, Stir-fried prawn with celery and walnut, Crispy pork strips with fried garlic, Longevity la mian in soup with assorted mushroom, Poached rice with oyster, preserved vegetable & dried shrimp in superior broth

Northern Chinese flavours take centre stage here and customers can expect festive creations with punchy flavours like *Crispy pork strips with fried garlic* 状元蒜香酥肉 (\$26.80) and *Poached rice with oyster, preserved vegetable and dried shrimp in superior broth* 雪里红开洋蚝仔泡饭 (\$20.80), as well as dim sum items such as plump *Steamed pork and water chestnut dumpling topped with egg and black fungus* 鸳鸯纳福双色饺 (\$7.80/3pcs), juicy *Steamed prawn and preserved vegetable siew mai* 凤尾雪菜虾烧卖 (\$8.80/3pcs) and *Blooming lotus flower Chinese pastry* 朵朵迎春桃花酥 (\$6.80/3pcs).

Set menus for Crystal Jade Jiang Nan, Crystal Jade La Mian Xiao Long Bao and Crystal Jade Hong Kong Kitchen are priced between \$368 and \$508 for five, and individual menus at \$68 per person for minimum of two persons are also available.

NEW! FESTIVE TAKEAWAY HIGHLIGHTS

Online order from 6 Dec 2021 and collection from 10 Jan 2022 at select outlets. Home delivery option available.

From 6 Dec 2021 to 10 Feb 2022, takeaway orders can be made online at estore.crystaljade.com, and customers can also place their orders in person at Crystal Jade restaurants and bakery outlets from 6 Dec 2021 to 15 Feb 2022. Collection of orders can be made from 10 Jan 2022 at select Crystal Jade outlets.

Home delivery is available between 10 – 25 Jan and 7 – 15 Feb 2022 with a delivery fee of \$25. A fee of \$40 applies for delivery between 26 Jan to 6 Feb 2022.

CHINESE NEW YEAR FESTIVE TAKEAWAY GOODIES

CNY SPECIAL TAKE-HOME SET MENU 新春外卖套餐 | \$308 for 5 persons

A gifting bestseller, this sumptuous six-course feast makes a return with six brand new dishes.

Besides a *Reunion Tiger prawn yusheng* 虎虎生威虎虾捞起 to toss to the new year, the set also includes four main courses such as *Steamed salted chicken with ginger and scallion sauce* 沙姜蒜葱盐镇菜园鸡, *Braised abalone and homemade pipa beancurd with black moss* 发财鲍鱼扒琵琶豆腐兰花, as well as a new dessert of *Gula Melaka sponge cake with walnut* 甜蜜椰糖琥珀马拉糕.

NEW! BRAISED DUCK WITH PRESERVED BLACK BEAN 荫豉福祿鴨 | \$52.80

A riff on a perennial favourite, *Braised duck with preserved black bean* 荫豉福祿鴨's slightly smoky and more intense flavour is courtesy of preserved black beans which impart a robust and layered flavour profile.

NEW! GULA MELAKA SPONGE CAKE WITH WALNUT 甜蜜椰糖琥珀马拉糕 | \$23.80 & YUZU MANDARIN ORANGE JELLY 吉祥柚子香橘果冻 | \$23.80

Ideal for serving guests who come visiting or a sweet finish to the meal, *Gula Melaka sponge cake* 甜蜜椰糖琥珀马拉糕 endears with its fluffy-soft texture and treacly notes from palm sugar, while *Yuzu mandarin orange jelly* 吉祥柚子香橘果冻 is an excellent palate cleaner and lighter dessert option studded with yuzu peel and mandarin orange segments.

For a detailed list of all Crystal Jade restaurants, please refer to Appendix 1B attached.

For more information on all Chinese New Year menus and takeaway festive goodies, please log on to www.crystaljade.com.

Note to editors:

- All prices are subject to 10% service charge and GST.
- High-res images of select CNY items and 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:

Sixth Sense Communications & PR Consultancy

Loh Hsian Ming

T: 6423 0096 | M: 9435 9171

E: hsianming@sixthsense.com.sg

Crystal Jade Culinary Concepts Holding

Irene Goh, Senior Marcom Manager

T: 6512 0825 | M: 9670 9337

E: irene.goh@crystaljade.com

Charis Tan, Marcom Manager

T: 6512 0806 | M: 9424 1903

E: charis.tan@crystaljade.com

For corporate sales enquiries:

Shuki An, Event Sales Manager

M: 8182 0561

E: shuki.an@crystaljade.com

APPENDIX 1A: DINE-IN & TAKEAWAY PROMOTION

1. CNY Dine-in Set Menus Promotion

Reservations can be made from the following periods:	Jadeite Members	Citibank & UOB Cardmembers
<u>Early Bird Special</u> 6 Dec 2021 – 10 Jan 2022	20%	10%
<u>Exclusive Privilege</u> 11 Jan – 15 Feb 2022	10%	5%

CNY Set Menus will be available at outlets from 17 Jan – 15 Feb 2021.

All diners who dine-in from 17 Jan – 15 Feb 2022 will receive a set of Festive Angbao pack which includes 20% off minimum spend of \$88, 30% off with no minimum spend and \$2.80 off purchases on estore.crystaljade.com. Terms & conditions apply.

2. Festive Takeaway Goodies Promotion

	Jadeite Members	Citibank & UOB Cardmembers
<u>Early Bird Special</u> 6 Dec 2021 – 10 Jan 2022	20%	15%
<u>Exclusive Privilege</u> 11 Jan – 15 Feb 2022	15%	10%

Exclusive Promotions:

- **Additional 8% for orders via estore with promo code <CJCN8OFF> till 10 Feb**

APPENDIX 1B: PARTICIPATING OUTLETS LISTING

Concept	Outlets	Address	Tel
Fine Dining	Crystal Jade Palace	Takashimaya S.C. #04-19	6735 2388
	Crystal Jade Golden Palace	Paragon #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
		T1 Departure/ Transit Lounge East #03-54	6542 3158 *CNY set and takeaway items are not available here
	Quick-service	Crystal Jade GO	Blk 681 Punggol Drive, Oasis Terraces #02-36
United Square #01-02			6253 1861
Funan Mall #02-34			6970 9545
Bakery	Crystal Jade My Bread	Takashimaya S.C. #B2-38	6733 3323
		Holland Village, No.2 Lor Mambong	6762 5372
		Suntec City #B1-114	6835 7363

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