



CRYSTAL JADE

NEWS RELEASE
FOR IMMEDIATE RELEASE

SOMETHING SAVOURY, SOMETHING SWEET THIS DRAGON BOAT FESTIVAL

Roasted Iberico Pork Belly with Hokkaido Conpoy dumpling and Petite Peach Gum with Yuzu Peel Crystal Jelly Dumpling are two new highlights
18 April – 3 June 2022



Singapore, April 2022 – This Dragon Boat Festival, Crystal Jade is offering **four** tempting rice dumplings ranging from classic flavours to the inventive. Meticulously hand-wrapped and brimming with choice ingredients, these bountiful and fragrant parcels make exceptional picks for enjoying with family, as befitting gifts, or a tasty meal on its own.

Customers can pre-order on the e-store (<http://estore.crystaljade.com>) and participating outlets from **18 April to 31 May 2022**. Collection of orders commences from **9 May to 3 June 2022**.



NEW! ROASTED IBERICO PORK BELLY WITH HOKKAIDO CONPOY DUMPLING 北海道瑶柱烧西班牙黑豚粽 | \$10.80

Simplicity at its best, this unassuming dumpling is imbued with the smoky and savoury notes of expertly-roasted and slightly-charred Iberico pork belly. Lightly-seasoned Hokkaido conpoy-infused glutinous rice provides the perfect foil to the succulent and moreish meaty flavours.



NEW! PETITE PEACH GUM WITH YUZU PEEL CRYSTAL JELLY DUMPLING 日本柚子桃胶水晶粽 (3PCS) | \$7.80

Riding on the success of last year's dessert dumpling rendition, the stellar team of chefs has crafted a new offering studded with nourishing peach gum, wolfberries and yuzu peel – this citrusy twist on the usually rice-filled dumpling is best savoured chilled and looks set to be a hit among adults and kids.



Abalone with Hokkaido Conpoy Rice Dumpling in Traditional Hong Kong-style & Classic Five-Spice Marinated Pork Rice Dumpling

ABALONE WITH HOKKAIDO CONPOY RICE DUMPLING IN TRADITIONAL HONG KONG-STYLE 港式鲍鱼全家宝裹蒸粽 | \$22.80

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 eight ingredients, this upsized deluxe dumpling is robust in flavour thanks to the addition of a whole eight-head abalone, top quality Hokkaido conpoy, roast pork and roast duck among others.

CLASSIC FIVE-SPICE MARINATED PORK RICE DUMPLING 五香咸肉粽 | \$9.80

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.

PROMOTIONS

Trio Bundle | \$31.40

- 2 x Roasted Iberico Pork Belly with Hokkaido Conpoy Dumpling
- 1 x Classic Five-Spice Marinated Pork Rice Dumpling

Exclusively for Jadeite, Citi & UOB cardmembers:

- **Instore:** 15% off with any purchase of Trio Bundle
- **E-store:** 12% off any rice dumpling purchase with additional 3% off with promo code **22RD3**

For more information on outlet locations, please log on to www.crystaljade.com.

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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