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CRYSTAL JADE

La Mian Xiao Long Bao
拉面小笼包

MEDIA RELEASE
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RELISH A REFRESHED MENU BOASTING BRIGHT AND PUNCHY FLAVOURS AT CRYSTAL JADE LA MIAN XIAO LONG BAO AND JIANG NAN

New additions include *Chong Qing-style Grilled Patin fish* and other fiery delights

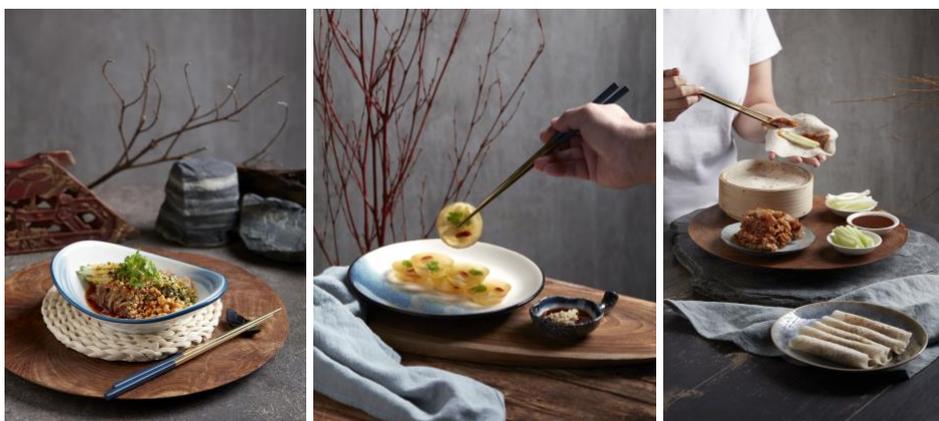
Singapore, 30 May 2022 – A bustling all-day dining eatery currently with five outlets island-wide (a new outlet at i12 Katong will open in August 2022), Crystal Jade La Mian Xiao Long Bao and Crystal Jade Jiang Nan are looking to tickle, tease and satisfy palates with a tantalising refreshed menu that will be progressively introduced across all outlets **from 30 May 2022**.

Well-established for its refined selection of quality and well-executed Northern Chinese specialities ranging from expertly-wrapped delicate *xiao long baos* to crowd-pleasers like homemade *la mian* in various mouth-watering renditions, the updated menu showcases tempting new dishes that will make an impression with its bold and punchy flavours.

NEW AND NOTED!



An unlikely but utterly delish pairing, *Steamed Prawn and Cheese Xiao Long Bao* 鲜虾芝士小笼包 (\$15.90 for 6 pieces, \$24.90 for 10 pieces) combines the umami flavours of fresh prawns and mozzarella cheese in one delicate parcel – the sweet and savoury flavours are finely-balanced and exudes a richness that is not cloying. This rendition is also available as part of *Signature Assorted Xiao Long Bao* 四色小笼包 (\$18.90 for 8 pieces)。



From left: *Hot and Sour Mung Bean Noodles*, *Chilled Crab Meat Crystal Jelly* & *Shredded Crispy Duck served with Pancake*

Setting up the taste buds for more to follow is a selection of appetising starters the likes of *Hot and Sour Mung Bean Noodles* 酸辣粉 (\$8.90) – chilled smooth and chewy strands topped with a mélange of preserved vegetables, julienne cucumber, crushed peanuts and sesame seeds in a tingling proprietary *mala* sauce, and *Chinese Lettuce Salad in Szechuan Style* 菜根香 (\$9.90) – an equally fiery offering with crunchy batonnets of flash-poached celtuce. A re-inspired Northern Chinese speciality that is akin to an aspic, *Chilled Crab Meat Crystal Jelly* 水晶蟹肉 (\$10.90 for 6 pieces) comprises crab meat set in a superior stock and served with a tangy black vinegar dip – another excellent pick to pique the palate.

Definitely one for sharing round the table, *Shredded Crispy Duck served with Pancake* 香酥鸭 (\$18.90) presents meaty duck fillets first marinated with a spice mix, steamed, then coated in a thin batter and flash-fried. These crisp and golden-brown nuggets are recommended to be savoured in a homemade crepe with julienne cucumber and Chef’s special sauce.



A scintillating addition to the refreshed menu is a duo of Chong Qing-style grilled fish – coveted for its arresting and hearty flavours.

Group Executive Chef Martin Foo and his team has devised two proprietary versions prepared with freshwater *Patin* fish which is slightly fattier with soft and succulent flesh. Guaranteed to whet appetites and satiate cravings, the *Pickled Mustard Green Grilled Patin Fish* 老坛酸菜烤水果鱼 (\$56.90) is brimming with a milky-white broth redolent of spices such as dried red chillies and peppercorns, as well as ingredients like beancurd knot, black fungus, lotus root, preserved vegetables, flat mung bean noodles and deep-fried garlic chips.

Not for the faint-hearted, *Mala Grilled Patin Fish* 麻辣烤水果鱼 (\$52.90) is a similarly moreish option amped up with an addictive *mala*-based broth.

Customers can also opt for add-ons such as various mushrooms, tofu and celtuce to enrich their pot.



On top of serving a variety of dry and soup-based *la mian*, the restaurant has also introduced three *Small Bowl La Mian* options – this means diners can have the best of all worlds and tuck into tasty but smaller portions.

Choose among *Chong Qing Small Bowl La Mian* 重庆小碗面 (\$6.90), *Small Bowl La Mian with Picked Mustard Green Soup* 酸菜莴笋汤小碗面 (\$7.90) and *Dry Dan Dan Small Bowl La Mian* 干拌担担小碗面 (\$6.90).

Make room for handcrafted desserts such as *Purple Sweet Potato & Cheese Pastry* 紫薯芝士饼 (\$5.90 for 4 pieces) – a sesame studded mochi ball with a not-too-sweet purple sweet potato and mozzarella cheese filling, and a pretty *Marble Coconut Jelly* 大理石椰汁糕 (\$5.90 for 4 pieces) made with coconut and fresh milk with a soft pudding-like consistency. A nourishing *Chilled Beancurd Jelly with Peach Gum* 桃胶豆花 (\$5.90) is another choice pick.

Clockwise from top: Marble Coconut Jelly, Chilled Beancurd Jelly with Peach Gum & Purple Sweet Potato & Cheese Pastry



Note to editors:

- All prices are subject to 10% service charge and prevailing GST.
- High-res images of select Crystal Jade La Mian Xiao Long Bao 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.

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