

NEWS RELEASE
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DELICIOUS NEW CREATIONS ON REFRESHED MENUS AT CRYSTAL JADE PALACE AND CRYSTAL JADE GOLDEN PALACE

Singapore, July 2022 – Well-regarded for their consistently-high standards of fine Chinese cuisine matched with inimitable and warm service, **Crystal Jade Palace at Takashimaya Shopping Centre** and **Crystal Jade Golden Palace at Paragon** have remained top-of-mind and compelling choices for many diners over the years.

Led by Group Executive Chef Martin Foo, the team of chefs at both well-seasoned restaurants have crafted refreshed menus that tempt with new tantalising additions and provide more options for an excellent dining experience for every occasion.

HIGHLIGHTS FROM CRYSTAL JADE PALACE

Helmed by Chef Foo, this flagship fine-dining outlet has been winning palates and nourishing minds with its repertoire of traditional and inventive Cantonese and Chinese dishes spanning roast meats and live seafood, to specialty dishes and even vegetarian courses, that are expertly-executed with flair.



Superior Bird's Nest with Fresh Crab Roe in Jinhua Ham Soup & Braised Whole Thick Fish Maw

The latest addition to the dedicated bird's nest selection is a 'dry-tossed' *Superior Bird's Nest with Fresh Crab Roe in Jinhua Ham Soup* 生拆蟹皇捞官燕配金华火腿 (\$88 per person). A trinity of superior bird's nest, fresh crab roe and jellyfish are simmered in a small amount of stock till just cooked and served with a bowl of piping-hot broth permeated with the savoury nuances of quality *Jinhua* ham. Diners are encouraged to enjoy mouthfuls of the bird's nest between sips of soup.

Braised Whole Thick Fish Maw 红焖原件厚花胶 (\$78 per person) presents a generous hunk of fish maw braised for several hours till fork tender and cloaked in a luscious spring onion-infused sauce that is intensely fragrant and toothsome.



Sautéed Spare Ribs with Aged Black Vinegar & Lychee and Poached Cabbage in Porridge Water with Conpoy & Garlic

Meatier options include *Sautéed Spare Ribs with Aged Black Vinegar & Lychee* 荔枝陈醋生炒排骨 (\$32) – fleshy pork ribs slicked with an irresistible tangy-sweet sauce rendered from a reduction of premium *Zhenjiang* aged black vinegar, as well as ‘wok-hei’-imbued *Sauteed beef cube & Shishito pepper in Black Pepper sauce* 黑椒爆炒日本甜椒牛柳粒 (\$38).

Poached Cabbage in Porridge Water with Conpoy & Garlic 蒜子瑶柱粥水浸天津白菜 (\$26) is a soothing and light vegetable option which harnesses the flavour and goodness of the liquid from cooked porridge to simmer sweet Tianjin cabbage with a touch of conpoy.



Simple indulgence comes in the form of *Mee Pok tossed with XO Sauce and Crispy Pork Lardon served with Crackling Pork Belly* 酱脆皮烧肉猪油渣捞面卜 (\$28, pictured left). Each *mee pok* strand is cloaked in a piquant homemade XO sauce with thick cuts of juicy pork belly and delightful golden-brown deep-fried lardon providing the crowning glory.



Chilled Beancurd with Ginger Osmanthus Syrup and Crispy Gula Melaka Lava Mochi Ball

Besides popular favourite desserts such as Chef Foo's *Chendol with Coconut Ice Cream*, an unassuming but utterly satisfying *Chilled Beancurd with Ginger Osmanthus Syrup* 姜汁桂花糖豆腐脑 (\$8.80 per person) is a sure way to a sweet finish with smooth homemade soymilk beancurd laced with a molasses-like syrup tinged with the heat of ginger and floral fragrance of osmanthus flower. *Crispy Gula Melaka Lava Mochi Ball* 爆浆椰糖糯米球 (\$10.80 for 4 pieces) is another worthy contender – these blushing pink nuggets with a pleasantly chewy mochi exterior reveal a molten caramelly *gula melaka* centre.

HIGHLIGHTS AT CRYSTAL JADE GOLDEN PALACE

A sought-after dining destination for refined Chinese and Teochew cuisine amid an elegant and intimate setting, Crystal Jade Golden Palace also boasts a six-metre-wide wine cellar that stocks a thoughtfully curated list of top fine wines.



Teochew Four Delights and Kampung Chicken with Fish Maw & Fresh Ginseng soup

Teochew Four Delights 潮州四喜拼 (\$58) has been given an update and now, this highly-recommended platter presents a quartet of tender *Braised Duck* 卤水鸭 thoroughly infused with a proprietary braising liquid, *Chilled Lobster Crystal Jelly* 潮式龙虾肉水晶冻 – a modern iteration of the tradition Teochew appetiser, *Golden Palace Teochew Crispy Crab Roll* 金阁秘制蟹枣, as well as *Chilled Mala Jellyfish &*

Chinese Yam in Aged Vinegar 麻辣陈醋鲜淮山海蜇头 – an appetising and crunchy mélange of Chinese yam, jellyfish, black fungus and coriander.

Take comfort in one of many exquisite soups prepared with premium ingredients, such as the new *Double-boiled Kampung Chicken with Fish Maw & Fresh Ginseng soup* 鲜人参花胶炖山芭鸡汤 (\$42 per person) – the ginseng from Jilin, China, imparts a bittersweet finish to the robust broth.

Taking a cue from a familiar local dish is *Pan-fried Live Fish with Radish & Yellow Bean in Teochew Style* 活鱼潮式萝卜黄豆半煎煮 (seasonal price). A choice of pristine live fish is pan-fried, then stewed with leeks, radish and shiitake mushrooms among other ingredients till the broth is enriched with collagen and milky – truly an unadulterated bowl of pure goodness.



Classic Teochew Pomegranate Dumpling in Thick Pumpkin Broth 金汤燕窝石榴果 (\$32 per person, minimum 2 orders) is a delicate hand-wrapped ‘money bag’ enveloping a luxurious filling of bird’s nest, carrots, and mushrooms in a velvety-smooth thick pumpkin soup.

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

Note to editors:

- All prices are subject to GST and prevailing taxes.
- High-res images of select dishes from Crystal Jade Palace and Golden Palace 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 90 outlets across major cities in Asia Pacific.

For more information or assistance, please contact:

Sixth Sense PR

Loh Hsian Ming

T: 6423 0096 | M: 9435 9171

E: hsianming@sixthsense.com.sg

Crystal Jade Culinary Concepts Holding

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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

FACT SHEET – CRYSTAL JADE PALACE

Opened 1993
Address 391 Orchard Rd, Takashimaya Shopping Centre, #04-19, S238872
Telephone 6735 2388
Operating Hours Monday to Friday: 11am – 3pm, 6pm – 9.30pm
Saturday, Sunday & PH: 10.30am – 3.30pm, 6pm – 10pm
Website www.crystaljade.com/palace

FACT SHEET – CRYSTAL JADE GOLDEN PALACE

Reopened 2002
Address 290 Orchard Rd, The Paragon, #05-22, S238859
Telephone 6734 6866
Operating Hours Monday to Friday: 11am – 3pm, 6pm – 9.30pm
Saturday, Sunday & PH: 10.30am – 3.30pm, 6pm – 9.30pm
Website www.crystaljade.com/goldenpalace

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