

**MEDIA RELEASE  
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## **CRYSTAL JADE PAVILION OPENS AT VIVOCITY**

A refined Chinese dining experience with a view

*Singapore, 30 September 2022* – Set against the picturesque backdrop of the waterway and Sentosa island, Crystal Jade Pavilion; the eponymous restaurant group's third fine-dining brand, presents an elegant and breezy contemporary space characterised by a soothing teal shade designed for convivial and memorable dining experiences.

Occupying the former premises of Crystal Jade Dining IN, Crystal Jade Pavilion also boasts an inspired menu of specialties spanning traditional gems to modern interpretations of classic Chinese dishes, spearheaded by Group Executive Chef Martin Foo and his team of consummate chefs.

An ideal destination for hosting business luncheons for VIP guests; well-appointed private dining rooms are available, as well as gatherings with friends and family, **Crystal Jade Pavilion** is set to impress.

### **MENU HIGHLIGHTS**

Artfully-plated and executed with finesse, each dish is conjured to deliver in both flavour and visual aspects. Diners can look forward to premium quality ingredients masterfully-prepared with flair, as well as reliable honest-to-goodness classics and staples.



Awaken the palate with a selection of cold starters the likes of *Chilled Tomato with Roselle Plum* 话梅洛神小番茄 (\$10.80 for 8 pcs) – addictive juicy roselle and sour plum-macerated cherry tomatoes, *Chilled Fresh Lily Bulb and Cordyceps Flower with King Oyster Mushroom* 凉拌虫草花鲜百合杏鲍菇 (\$13.80) in a Sichuan ‘mala’ dressing, as well as *Chilled Homemade Tofu with Scallop, Bonito Flakes and Perilla Leaf* 紫苏木鱼花带子自制冻豆腐 (\$18.80) – homemade egg tofu crowned with nuggets of Australian scallop, bonito flakes, chiffonade of aromatic ‘shiso’ leaves, and a light drizzle of a soy-based sauce.

Moreish hot appetisers are equally compelling. *Deep-fried Mushroom and Corn with Salted Egg Yolk* 金沙粟米三菌 (\$12.80) are crisp and golden-brown clusters of king oyster, shiitake and *hon-shimeiji* mushrooms cloaked in a salted egg yolk batter – corn kernels provide a delightful sweet contrast. Other noteworthy picks include *Deep-fried Szechuan Diced Chicken* and *Crispy Bi Feng Tang eggplant*.



Alongside the quintessential roast meat items such as *Roasted Suckling Pig* and *Roasted Pork Collar Marinated with Mirin Sauce* is an indulgent *Pan-fried Sliced Duck and Foie Gras with Crepe* 香煎鹅肝片皮鸭薄饼 (\$18.80 per person, min. 2 persons) – a meaty slice of crispy-skin roast duck matched with an equally generous serving of pan-fried foie gras and crispy fried beancurd skin to be wrapped in a homemade crepe with julienne tomatoes, leeks, cucumber and refreshing butterhead lettuce.

Among the nourishing selection of bird's nest and soups is a seafood-forward *Poached Scotland Bamboo Surf Clam in Prawn Broth* 鲜虾汤冲浪苏格兰竹蚌 (\$26.80 per person). The boiling-hot red-tinged soup; courtesy of prawns shells used to simmer the broth, is poured tableside into bowls with fresh bamboo clam pieces which are instantly cooked, and condiments like julienne ginger, black fungus, coriander and deep-fried dough fritters.



From left: *Pan-fried Organic Threadfin with Supreme Soya Sauce*, *Bamboo Clam Steamed with Vermicelli and Garlic* and *Live Lobster Sauteed with Black Truffle Sauce*

Besides pristine live seafood from the tanks which are highly-recommended at Crystal Jade Pavilion – staff are at hand to share the catch of the day as well propose different preparation methods, another top seafood suggestion is the specialty of *Pan-fried Organic Threadfin with Supreme Soya Sauce* 煎封豉油皇有机马友鱼 (\$58.80, 600-700g). This firm and fleshy fish is first deep-fried, then simmered briefly in a superior soy sauce that cloaks the fish in a shiny dark coat.

A sizzling number that is best savoured with a bowl of rice, *Fresh Chinese Yam with Sea Cucumber in Fragrant Spicy Sauce served in Claypot* 香麻鲜淮山黄肉参煲 (\$42.80) is preceded by a spicy aroma from the colourful melange of crunchy Chinese yam batons, capsicum, spring onion segments, onions and dried chillies; singed with *wok hei*, with Australia sea cucumber in a tongue-tingling gravy.



*Poached Choy Sum with Black Fungus and Cordyceps Flower in Chinese Ginger Wine & Sautéed Chinese Yam, Pumpkin and Taro with Dried Shrimp and Butter*

A trio of Chinese yam, pumpkin and taro take centerstage in *Sautéed Chinese Yam, Pumpkin and Taro with Dried Shrimp and Butter* 虾米牛油炒三鲜 (\$24.80). Flash-fried till tender, batons of these three vegetables are then sautéed with dried shrimp and finished with a generous pat of butter.

On the lighter end of the spectrum is a wholesome *Poached Choy Sum with Black Fungus and Cordyceps Flower in Chinese Ginger Wine* 姜酒虫草花木耳浸菜心 (\$24.80) – jade green veggies steeped in a fortified ginger wine broth.

Excellent noodle and rice options run the gamut from *Angel Hair Pasta with Seafood & Truffle Sauce*, *Japanese Thin Udon Soup with Live Prawn*, and *Seafood Fried Rice with Black Pepper and Foie Gras*, to a winsome *Braised Duo Vermicelli with Pearl Abalone & Pork Belly in Abalone Sauce* 珍珠鲍鱼红烧肉焖鸳鸯米粉 (\$33.80). Each strand of expertly-fried *bee hoon* and *tang hoon* is evenly coated in the braising liquid enriched with pork belly and abalone sauce – slices of pearl abalone provide the finishing touch.



A sweet finish is guaranteed with the selection of desserts available; from crowd favourites the likes of *Double-boiled Hashima with Lotus Seed*, pillow-soft *Steamed Green Tea Lava Custard Bun*, to *Cheng Tng Sweet Soup with Six Treasures and Golden Luo Han Guo in Whole Fresh Coconut* 椰皇金丝罗汉果六宝冻 (\$13.80 per person) brimming with quality ingredients including peach gum, white fungus, ginkgo, dried longans and lotus seeds among others.

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

*Note to editors:*

- All prices are subject to GST and prevailing taxes.
- High-res images of select dishes from Crystal Jade Pavilion 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](mailto: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](mailto:irene.goh@crystaljade.com)

Charis Tan, Marcom Manager

T: 6512 0806 | M: 9424 1903

E: [charis.tan@crystaljade.com](mailto:charis.tan@crystaljade.com)

**FACT SHEET – CRYSTAL JADE PAVILION**

<b>Opened</b>	September 2022 (previously Crystal Jade Dining IN)
<b>Address</b>	1 Harbourfront Walk, #01-112, VivoCity, Singapore 098585
<b>Telephone</b>	6278 5626 / 9177 2005
<b>Operating Hours</b>	Monday to Friday: 11am – 3pm, 6pm – 9.30pm Saturday, Sunday & PH: 10.30am – 3.30pm, 6pm – 9:30pm
<b>Website</b>	<a href="http://www.crystaljade.com">www.crystaljade.com</a>
<b>Seating capacity</b>	160 pax with 4 private rooms (6-12 pax per room)
<b>Modes of payment</b>	Cash / VISA / Mastercard / AMEX / Diners / UnionPay / NETS

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