



# CRYSTAL JADE

## HONG KONG KITCHEN

港式小厨

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### NEW MENU LAUNCH AT CRYSTAL JADE HONG KONG KITCHEN

An extensive spread of enticing quality dim sum and Hong Kong-inspired specialties are in-store.

*Singapore, 17 October 2022* – A well-loved and favourite casual-dining restaurant among many diners and regular customers, **Crystal Jade Hong Kong Kitchen** has just launched a sparkling new menu that spans items from mouth-watering dim sum – plant-based option available, nourishing soups, and expertly-executed roast meats, to Hong Kong specialties like congee, noodles and ‘*dai pai dong*’ style claypot dishes.

Together with the dedicated team of chefs, Group Executive Chef Martin Foo has curated this menu that continues with the tradition of nourishing the souls and tummies of customers through generations at value-for-money prices.

### TANTALISING HIGHLIGHTS

*The dining spot for classics, and sometimes inventive interpretations, Crystal Jade Hong Kong Kitchen’s all-day dining menu has also kept abreast of changing consumer preferences and now includes a plant-based option, and a wider selection of dishes to cater to a greater audience.*



*Hong Kong Curry Cheong Fun and San Wei Cheong Fun*

Besides perennial favourites that run the gamut from *Siew Mai with Fish Roe* and *Salted Egg Yolk Custard Bun* to *Pan-fried Carrot Cake with Dried Shrimp & Preserved Meat*, stellar additions include a moreish *Deep-fried Yam Puff with Abalone* 鲍鱼芋角 (\$8.80 for 3 pcs); a shatteringly-crisp pastry enveloping a tasty minced pork filling then topped with abalone, and a palate-whetting *Hong Kong Curry Cheong Fun* 咖喱猪皮肠粉

(\$6.80), where smooth sheets of homemade rice roll are cloaked in a proprietary curry sauce with pig's skin. A *San Wei Cheong Fun* 三味肠粉 (\$8.80) proffers three kinds of rice rolls stuffed with homemade BBQ pork, prawn, and *cai poh*, or preserved turnip. Not your usual yum cha fare but still mighty delicious is *Teochew Dumpling with Plant-Based Meat* 植物肉潮州粉粿 (\$6.80 for 3 pcs) which impresses with its thin translucent crystal skin brimming with a tasty mix of plant-based meat, turnip, *cai poh*, celery, diced shiitake mushroom and peanut..



From left: *Fish Ball & Scallop Skewer in HK-style curry*, *Sautéed Fresh Abalone with Assorted Colourful Capsicum & Asparagus* and *Roasted Duck with Crispy Rice in Chef's Special Sauce*

Savour one of Hong Kong's most iconic street snack; with a twist, at Crystal Jade Hong Kong Kitchen. *Fish Ball & Scallop Skewer in HK-style Curry* 咖喱鱼蛋带子串 (\$9.80 for 3 pcs) comprises bouncy fish balls and scallop on a stick steeped in a luscious and fragrant curry. Customers can pair these tempting dim sum and bites with a fortifying *Double-boiled Chicken Soup with Hairy Fig Root & Peach Gum* 桃胶五指毛桃炖鸡 (\$12.80 per person).

Offering some of the best roast meats on the island, Crystal Jade Hong Kong Kitchen now also serves up an *uber-crunchy Roasted Duck with Crispy Rice in Chef's Special Sauce* 酱皇脆米鸭 (\$21.80 regular portion) – courtesy of the succulent and crisp-skinned roast duck crowned with puffed rice mixed in a specially-concocted and well-balanced sauce.

Wok-fried specialities are highly recommended at Crystal Jade Hong Kong Kitchen where prime ingredients are skilfully conjured into a variety of satisfying a la minute creations brimming with *wok hei* and flavour.

Top picks include familiar offerings the likes of *Stewed Eggplant with Minced Pork & Salted Fish*, *Braised Beef Brisket* and *General Tso's Chicken* – new entrant *Sautéed Fresh Abalone with Assorted Colourful Capsicum & Asparagus* 翡翠彩椒炒鲜鲍鱼 (\$26.80 regular portion) is an unassuming but delicious stir-fry with a colourful melange of wholesome veggies with fresh abalone from China.



From left: Scallop & Kelp Congee, Flying Fish Roe & Prawn Paste Congee and Shrimp Roe and Prawn Paste Noodle

A mark of a good Cantonese restaurant is the quality of their congee – and Crystal Jade Hong Kong Kitchen’s rendition is velvety-smooth, comforting, and can be savoured in myriad ways. Popular choices include *Classic Ting Zai Congee*, *Shredded Meat with Century Egg Congee* and well *Signature Soya Sauce Chicken & Roast Duck Congee*. New on the menu is *Scallop & Kelp Congee* 昆布带子粥 (\$12.80 per person); an *umami*-full rendition permeated with the briny flavours of Japanese kombu and scallops.

Tuck into al dente strands of egg noodles in various permutations; *Shrimp Roe & Prawn Paste Noodle* 虾籽虾滑捞面 (\$13.80 per person) with homemade prawn paste nuggets and a generous sprinkling of shrimp roe is the one to try.



For a sweet note to finish, customers can opt soothing chilled and hot desserts the likes of *Red Bean Soup with 30 Years Orange Peel & Mini Glutinous Rice Ball* 三十年陈皮红豆沙迷你汤圆 (\$4.80 per person), and *Chilled Barley with Beancurd Skin, Water Chestnut & Ginkgo* 薏米腐竹白果 (\$5.80 per person), as well as a more indulgent *Deep-fried Black Sesame Mochi Ball* 黑芝麻煎堆 (\$6.80 for 3pcs).

Clockwise from top: Red Bean Soup with 30 Years Orange Peel & Mini Glutinous Rice Balls, Beancurd Skin, Water Chestnut & Ginkgo, Mango Pudding, Deep-fried Black Sesame Mochi Ball and Cheng Tng with Grass Jelly

**Note to editors:**

- All prices are subject to 10% service charge and prevailing GST.
- High-res images of Crystal Jade Hong Kong Kitchen dishes and interiors 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.

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