



CRYSTAL JADE

NEWS RELEASE
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HOP INTO A BOUNTIFUL YEAR OF THE RABBIT WITH CRYSTAL JADE

Celebrate new beginnings with festive dishes and menus designed
for dining in and takeaway

Singapore, November 2022 – Kickstart an abundant Lunar New Year by leaps and bounds at homegrown F&B group **Crystal Jade**'s portfolio of quality Chinese restaurants ranging from casual to fine-dining.

Look no further for an extensive and varied selection of well-executed Chinese fare that never fails to satisfy and impress, a hallmark of the well-regarded brand. With 18 outlets island-wide, there are many options to suit all reunions from large convivial family gatherings to cosy intimate affairs, for dine-in or takeaway.

Meticulously put together by Group Executive Chef Martin Foo and his stellar team of chefs, the 2023 Lunar New Year line-up encompasses limited-time festive dishes and a variety of set menus catered for different group sizes for dine-in, as well as thoughtfully-curated and convenient takeaway specialties – back by popular demand, the *Auspicious Reunion Feast Festive Takeaway Bundle* is a beautiful, customised gift box updated with tantalising brand-new dishes.

Chinese New Year dining at Crystal Jade restaurants* will commence from 4 Jan 2023 (select outlets will be closed on 22 Jan 2023) and set menus for up to ten persons are available. Reservations can be made at outlets or online via <https://inline.app/booking/cj>.

Festive takeaway goodies can be pre-ordered online at estore.crystaljade.com and outlets from 21 Nov 2022 to 5 Feb 2023 and are ready for pick up from outlets island-wide from 4 Jan 2023.

**Please refer to the full restaurant list for individual outlet details*

NEW! Golden Harvest Sea Cucumber Yusheng 玉兔迎春五谷丰登捞参

\$208 for large | \$138 for small

Available at Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Pavilion for dine-in and takeaway from 4 Jan 2023, and for online orders from 21 Nov 2022 to 5 Feb 2023.



A highly anticipated highlight on Crystal Jade Group's festive menu each year is Group Executive Chef Martin Foo's inventive 'yusheng' creation.

This year's rendition is a riff on the savoury 'Shunde'-style yusheng – traditionally, this unassuming and simple version comprises only of raw fish slices, oil and peanuts.

A pleasing green palette of crunchy frisée lettuce, cucumber, ice plant and kaffir lime leaves, the *Golden Harvest Sea Cucumber Yusheng* also includes other ingredients like onions, carrots, jellyfish head, pomelo, dried persimmon, and red capsicum that dot the wholesome combination

with a vibrant touch of colour – roasted peanuts and cashews impart additional texture and fragrance.

Instead of raw fish, Chef Foo has incorporated tender slices of Australian sea cucumber that has been laboriously prepped and braised for several hours in a seasoned broth. Tossed with a superior soy sauce-based dressing with aromatic shallot oil and a tinge of sweetness, the yusheng is light, refreshing and extremely appetising.

FESTIVE FEASTING AT CRYSTAL JADE RESTAURANTS

From 4 Jan 2023, customers can celebrate at Crystal Jade's fine and casual dining restaurants island-wide – choose from a range of exclusive Chef's a la carte recommendations starring ubiquitous festive dishes such as luxurious 'pencai', as well as set menus for two to ten diners.

Crystal Jade Palace (Takashimaya Shopping Centre)

The flagship outlet of the group, Crystal Jade Palace continues to offer unrivalled Cantonese and contemporary Chinese fare matched with warm and friendly service.



From left: *Poached Wild Soon Hock in Pickled Tomato Soup*, *Braised Abalone with Sea Cucumber*, *Fish Maw & Conpoy on Crispy Hor Fun* and *Crispy Ginger with Orange Peel Nian Gao*

Whet the appetite with an array of special dim sum items from the likes of *Steamed Siew Mai with Abalone and Black Moss*, to *Steamed Crab Meat and Mustard Dumpling*, before tucking into a wholesome bowl of *Poached Chinese Cabbage with Superior Bird's Nest* 开水白菜炖官燕盏 (\$88 per person) – a pure bowl of unadulterated goodness characterised by the subtle sweet flavours of the cabbage, or a tantalising *Poached Wild Soon Hock in Pickled Tomato Soup* 番茄酸汤浸越南野生笋壳鱼 (\$16 per 100g); live 'soon hock' gently cooked in a suitably festive red-tinged fresh tomato-based soup punctuated with pickled mustard leaves and topped with black fungus, deep-fried garlic and ginger.

Opt for an inventive *Braised Abalone with Sea Cucumber, Fish Maw & Conpoy on Crispy Hor Fun* 蚝皇发财鲍罗万有脆河粉 (\$68 per regular portion) which features an expertly deep-fried disc of flat rice noodle sheets crowned with an abalone sauce-based gravy brimming with ingredients – the 'hor fun' softens slightly as the gravy soaks through but remain just that little bit crisp. Presented like lollipops, *Crispy Ginger with Orange Peel Nian Gao* 脆花浆陈皮年糕 (\$8.80 for 4 pieces) are bite-sized balls of homemade glutinous rice cake studded with orange peel, coated with chopped ginger-flecked batter then flash-fried till a golden brown and crunchy.

Between 23 Jan and 5 Feb, the restaurant is also offering a dim sum menu of over 15 items alongside perennial favourites such as congee, appetisers, and small bites for lunch.

Crystal Jade Palace's range of set menu are priced between \$138 to \$228 per person (minimum two to dine), and from \$888 to \$2,888 for a table of five and ten persons respectively. A vegetarian set menu priced at \$138 per person is also available.

Crystal Jade Golden Palace (Paragon)

Synonymous with dining in style, Crystal Jade Golden Palace proffers a mix of Teochew specialities and premium Cantonese fare.

Besides perennial favourites such as *Teochew Appetiser Platter*, other Teochew-centric Lunar New Year items include a lavish *Steamed Boston Lobster with Puning Bean Sauce, Vermicelli & Garlic* and *Pan-fried Pomfret with Radish & Yellow Bean in Teochew style Broth*.

A flavourful number that will be a hit among young and old is *Crispy Spring Chicken marinated with Fermented Bean Curd* 南乳脆皮烧春鸡 (\$36 for whole chicken) – golden-brown and juicy chicken redolent of ‘fu yee’ that imparts an intensely-savoury taste. A healthful vegetable option is *Sautéed Eight Treasure Colourful Vegetable Medley* 吉祥八色菜 (\$32 per regular portion) consisting celery, lily bulb, lotus root, Chinese yam, black and yellow fungus, as well as capsicum and tomatoes.

At Crystal Jade Golden Palace, set menus are priced between \$138 to \$228 per person (minimum two to dine) and from \$888 to \$2,888 for five to ten persons respectively. A vegetarian set menu priced at \$138 per person is also available.

Crystal Jade Pavilion (VivoCity)



Clockwise from top: *Caviar, Roasted Chicken Skin with Pan-seared Foie Gras on Toast, Crispy Premium Loin Rib marinated with Dang Gui, Braised Abalone with Dried Oyster, Fish Curd & Black Moss and Braised Vermicelli with Egg White & Scallop topped with Egg Yolk & Crispy Conpoy*

Recently-opened, Crystal Jade Pavilion draws in the crowd with its picturesque waterfront view and breezy vibe that is well suited for all Chinese New Year celebrations – from corporate gatherings to family reunion.

Prime the palate with fortified broths such as *Double-boiled Eight Head Abalone Soup with American Ginseng* or *Double-boiled Kampung Chicken with Dendrobium Nobile, Peach Gum & Sea Whelk Soup*, before tucking into more indulgent creations like *Crispy Premium Loin Rib marinated with Dang Gui* 脆皮当归龙子排骨 (\$16.80 per person) slicked with a moreish and bittersweet sauce characteristic of the herb, and *Caviar, Roasted Chicken Skin with Pan-seared Foie Gras on Toast* 鱼子酱吐司鹅肝片皮鸡 (\$49.80 for 5pcs, \$98.80 for 10pcs) – the perfect bite of rich, meaty and savoury.

Set menus at Crystal Jade Pavilion are priced between \$138 to \$198 per person (minimum two to dine) and from \$788 for six persons to \$1,888 for ten persons. A vegetarian set is available.

Crystal Jade Hong Kong Kitchen, Crystal Jade La Mian Xiao Long Bao & Crystal Jade Jiang Nan



Clockwise from top: Hu Lu Prawn Pastry, La Mian Soup with Celtuce and Bamboo Shoot, Lava Salted Egg Yolk Purple Sweet Potato Ball, Pan-fried Spicy Plant-based Siew Mai, and Poached Baby Cabbage and Fresh Beancurd Skin with Mushroom – from Crystal Jade Jiang Nan and La Mian Xiao Long Bao

Always top spots for day-to-day dining, Crystal Jade Group's trinity of casual dining outlets has lined up a menu of honest-to-goodness creations specially-crafted for the Lunar New Year.

After tossing a *Reunion Yusheng with Abalone* to usher in a bountiful year ahead, partake in an auspiciously-named *Braised Pork Knuckle with Abalone with Black Moss*, a cordyceps-infused *Dang Gui Crispy Salted Chicken* 当红脆皮盐香鸡 (\$19.80 for half, \$36.80 for whole). A sweet finish is guaranteed with either a soothing *Double-boiled Chinese Almond and Red Dates with Preserved Apricot* or *Glutinous Black Sesame Rice Dumplings with Red Bean Paste*. These dishes are available at all three brands.

Just for the occasion, the chefs at Crystal Jade La Mian Xiao Long Bao have also crafted a whimsical gourd-shaped *Hu Lu Prawn Pastry* 鲜虾葫芦酥 (\$9.90 for 3 pieces) – slightly sweet mochi-like deep-fried pastry enveloping a savoury filling of diced carrots, shrimp, and celery.



Clockwise from top: Fortune Eight Treasures Glutinous Rice wrapped in Lotus Leaf, Steamed Marble Goby in Garlic Sauce and Sautéed Tiger Prawn with Chilli Sauce and Festive CNY Cake (free with any takeaway set menu)

Set menus for Crystal Jade Jiang Nan, Crystal Jade La Mian Xiao Long Bao and Crystal Jade Hong Kong Kitchen are priced between \$398 and \$538 for five, and between \$638 to \$988 for eight to ten persons.

FESTIVE TAKEAWAY HIGHLIGHTS

Online order from 21 Nov 2022 and collection from 4 Jan 2023 at select outlets. Home delivery option available.

From 21 Nov 2022 to 1 Feb 2023, customers can place their orders in person at Crystal Jade restaurants and bakery outlets, or online at estore.crystaljade.com. Collection of orders can be made from 4 Jan 2023 at select Crystal Jade outlets.

Home delivery is available between 4 – 18 Jan and 26 Jan – 5 Feb 2023 with a delivery fee of \$30. A fee of \$40 applies for delivery on 19, 20 and 25 Jan 2023.

NEW! CHINESE NEW YEAR FESTIVE TAKEAWAY GOODIES



From top (clockwise): Fortune Fried Glutinous Rice with Conpoy wrapped in Opeh Leaf, Dang Gui Crispy Salted Chicken, Lo Hei, Prosperity Carrot Cake & Pencai

Thoughtfully curated to include quintessential festive dishes, *Auspicious Reunion Feast Festive Takeaway Bundle* 贺岁福满金装外带套餐 (\$488 for 5 – 7 persons) is a five-course feast that is also a popular gifting bestseller and convenient choice for a fuss-frill but delicious reunion dinner or gathering. Besides a *Reunion Yusheng with Abalone* with a full can of 10-head abalone to herald prosperous tidings, the set also includes *Treasure Pot*, a newly-introduced *Fortune Fried Glutinous Rice with Conpoy wrapped in Opeh Leaf* 乌巴叶瑶柱炒糯米饭, (available a la carte at \$25.80), *Dang Gui Crispy Salted Chicken* and a *Prosperity Carrot Cake*.



Joyous Red Bean Soy Milk Pudding and Assorted Cookies

Ideal for serving guests who come visiting or bringing to a gathering are *Joyous Red Bean Soy Milk Pudding* 红豆豆浆鸳鸯糕 (\$28.80), *Ah Ma Almond Cookies* 古早杏仁饼 (\$22.80) and *Golden Pineapple Cookies* 黄金凤梨挞 (\$26.80) – the latter two are made with less sugar for better enjoyment.

For a detailed list of all Crystal Jade restaurants, please refer to Appendix 1B attached.

For more information on all Chinese New Year menus and takeaway festive goodies, please log on to www.crystaljade.com.

Note to editors:

- All prices are subject to 10% service charge and GST.
- High-res images of select CNY items and 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 ranges 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:

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APPENDIX 1A: DINE-IN & TAKEAWAY PROMOTION

1. CNY Dine-in Set Menus Promotion

Reservations can be made from the following periods:	Jadeite Members	UOB Cardmembers
<u>Early Bird Special</u> 21 Nov 2022- 3 Jan 2023	20%	10%
<u>Exclusive Privilege</u> 4 Jan - 5 Feb 2023	10%	5%

CNY Set Menus will be available at outlets from 4 Jan – 5 Feb 2023.

All diners who dine-in from 4 Jan – 5 Feb 2023 will receive a set of Festive Angbao pack return vouchers which includes 30% off with no minimum spend, 20% off minimum spend of \$68 (casual concepts) / \$108 (fine-dining concepts), and \$2.80 off purchases on estore.crystaljade.com. Terms & conditions apply.

2. Festive Takeaway Goodies Promotion

	Jadeite Members	UOB Cardmembers
<u>Early Bird Special</u> 21 Nov 2022- 3 Jan 2023	20%	15%
<u>Exclusive Privilege</u> 4 Jan - 5 Feb 2023	15%	10%

Exclusive Promotions:

- **Additional 8% for orders via estore with promo code <23CNY8> till 1 Feb 2023**

APPENDIX 1B: PARTICIPATING OUTLETS LISTING

Concept	Outlets	Address	Tel
Fine Dining	Crystal Jade Palace	Takashimaya S.C. #04-19	6735 2388 / 9177 1971
	Crystal Jade Golden Palace	Paragon #05-22	6734 6866 / 9177 2091
	Crystal Jade Pavilion	VivoCity #01-112	6278 5626 / 9177 2005
Casual Dining	Crystal Jade Jiang Nan	VivoCity #01-52	6221 1830
	Crystal Jade Hong Kong Kitchen	Tampines Mall #B1-11	6788 0633
		Great World #03-127	6738 2911
		Holland Village, No.2 Lor Mambong	6469 0300
		Takashimaya S.C. #B2-38	6238 1411
		The Clementi Mall #03-54	6659 9215
		Causeway Point #05-10	6891 1779
		Westgate #04-42	6465 9822
		Suntec City #B1-112	6884 5172
		Crystal Jade La Mian Xiao Long Bao	Jurong Point 2 #03-96
	i12 Katong #02-21		9629 2020
	Holland Avenue 241		6463 0968
	Blk 470, Toa Payoh #01-70		6250 2301
	Bugis Junction #B1-04A		6339 6902
	T1 Departure/ Transit Lounge East #03-54		6542 3158 *CNY set and takeaway items are not available here
	Quick-service	Crystal Jade GO	Blk 681 Punggol Drive, Oasis Terraces #02-36
Bakery	Crystal Jade My Bread	Takashimaya S.C. #B2-38	6733 3323
		Holland Village, No.2 Lor Mambong	6762 5372

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