



CRYSTAL JADE

NEWS RELEASE
FOR IMMEDIATE RELEASE

MORE REASON TO CELEBRATE AT CRYSTAL JADE RESTAURANTS THIS MOTHER'S AND FATHER'S DAY

Choose among exquisitely-crafted High-Tea sets, sumptuous set menus
and limited-time seasonal specialties

Singapore, 4 April 2023 – From 13 April till 30 June 2023, Crystal Jade Group's lauded portfolio of fine and casual-dining restaurants is launching several limited-time promotions – ranging from enticing *High-Tea sets* and tantalising celebratory *set menus*, to expertly-executed *seasonal a la carte specialties* brimming with soul-satisfying flavours – all the better to get together and partake in for the upcoming Mother's and Father's Day!

AN INDULGENT HIGH TEA AFFAIR

Available at *Crystal Jade Palace*, *Crystal Jade Golden Palace* and *Crystal Jade Pavilion*

6, 7, 13 & 14 May, and 10, 11, 17 & 18 June, from 3pm – 445pm

Celebrate in style at one of three fine-dining establishments under the stalwart F&B group, which will for the first time, offer specially-curated *High Tea sets*, over two weekends each, in May and June, in the late afternoon.



From left to right: *Crystal Jade Palace High Tea set*, *Crystal Jade Golden Palace High Tea set* & *Crystal Jade Pavilion High Tea set*

Priced at \$68++ per person (minimum 2 persons to dine), each delectable high tea set includes two appetisers, four *dim sum*, a soup, a main, two desserts, and free-flow of Chinese tea and coffee. For sheer indulgence and to toast to the occasion, diners can also opt to top up \$58 for a bottle of *Prosecco Cecilia Beretta NV (750ml)*.

Pique the palate with moreish bites the likes of *Black Truffle Toast with Mentai Mayonnaise* 明太子松露土司 and *Pan-fried Scallop in Bacon Roll* 千岛带子烟肉卷, before tucking into wholesome handcrafted dim sum such as *Sea Cucumber & Assorted Mushroom Dumpling* 野菌海参饺, *Steamed Scallop, Egg White & Cordyceps Flower Dumpling* 虫草花赛螃蟹带子凤眼饺 and *Chilli Crab Bun* 星洲辣螃蟹包.

Piping-hot bowls of nourishing soups follow – sip on *Double-boiled Abalone with Chicken Soup served in Teapot* 一壺茶鮑魚炖鸡汤 or a *Braised Bird's Nest with Sea Treasures in Spinach Thick Soup* 燕液翡翠海皇羹, before supping on a comforting *Stewed Chinese Yam Vermicelli with Pan-fried Pomfret Fillet, Radish, and Salted Vegetable in Teochew-style broth* 咸萝卜半煎煮烟鲷鱼焖淮山米粉 or a Hong-Kong-inspired *Petite Noodle tossed with XO sauce topped with Crispy Pork Lardon & Sunny Side-up Egg XO* 酱猪油渣脆鸡蛋小碗面.

SEASONAL SPECIALTIES

Highlights from fine-dining restaurants

13 April - 31 May 2023

Led by Group Executive Chef Martin Foo, the stellar chef teams from both fine and casual dining restaurants have also each conjured several tempting seasonal dishes to whet the appetite.



Chilled Boneless Kampung Chicken with Scallion & Sand Ginger and Stewed Chinese Yam Vermicelli with Sesame Chicken & Shredded Ginger

At **Crystal Jade Palace**, some highlights include an appetising *Chilled Boneless Kampung Chicken with Scallion & Sand Ginger* 沙姜葱油去骨走地鸡 (\$36 for half, \$70 for whole) – succulent chunks of fork tender chicken permeated with the fragrance of chopped spring onions and sand ginger, a luxe *Crisp-fried Premium Thick Fish Maw with Abalone Sauce* 鲍汁脆皮厚花胶 (\$78 per person) boasting an alluring char, and a soothing *Stewed Chinese Yam Vermicelli with Sesame Chicken & Shredded Ginger* 姜丝麻油鸡汤淮山米粉 (\$32 good for 3 – 4 persons) served piping-hot in a claypot.



Familiar heart-warming flavours take centre-stage at **Crystal Jade Golden Palace**. Tuck into a tummy-warming *Hakka Grandma's Pork Belly with Preserved Vegetables served with Lotus Bun* 客家梅菜干外婆扎肉配荷叶包 (\$28 for four pieces) and *Crisp-fried Braised Pork Trotter in Teochew style* 脆皮潮式卤水猪手 (\$32 for regular portion); both boasts irresistibly-flavourful sauces that pair impeccably with steamed white rice. *Steamed Whole Deboned Fish Wrapped in Crystal Jelly in Teochew style* 潮式蒸鱼麒麟粉皮卷 (seasonal price, pictured left) is an elaborate dish prepared with a choice of live fish; *soon hock* and garoupa are recommended. The fish is first filleted then wrapped with shiitake mushroom, red chili, preserved vegetables, Chinese celery and shredded ginger batonnettes in a delicate mung bean sheet, and steamed in a light stock tinged with the tanginess of fresh tomatoes and preserved vegetables.

Highly-recommended dishes from **Crystal Jade Pavilion** span a toothsome *Crispy Wanton wrapped with Dace Fish Paste & Tangerine Peel* 酥炸陈皮鲮鱼茸飞碟云吞 (\$14.80 for five pieces) and *Prawn Toast topped with Bonito Flakes* 木鱼花虾土司 (\$18.80 for three pieces), to a wholesome *Double-boiled Black Ling Zhi, Sea Cucumber Flower & Sea Whelk with Black Chicken Soup* 黑灵芝海参响螺炖竹丝鸡 (\$26.80 per person), tender *Sizzling Frog Leg & Chicken with Ginger Scallion in Claypot* 姜葱焗鸳鸯鸡煲 (\$32 for regular portion), and a fortifying *Chilled Double-boiled Six Treasures with American Ginseng in Whole Coconut* 椰皇六宝炖花旗参 (\$16.80 per person).

CASUAL DINING RESTAURANT HIGHLIGHTS

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



Clockwise from top: *Deep-fried Beancurd Seaweed Roll with Pork Floss*, *HK Street Food Duo with Sweet Sauce* and *Steamed Squid with Water Chestnut Dumpling*

Inspired by the flavours and smells of Hong Kong, **Crystal Jade Hong Kong Kitchen** is proffering honest-to-goodness creations that will hit the spot. Start off with dim sum such as *Steamed Squid with Water Chestnut Dumpling* 墨鱼饺 (\$7.80 for three pieces) – a sure hit with children with its cute look, *Deep-fried Beancurd Seaweed Roll with Pork Floss* 肉松香紫菜豆腐卷 (\$7.80 for three pieces), and the well-loved *HK Street Food Duo with Sweet Sauce* 街边双拼 (\$9.80) comprising homemade rice rolls and *siu mai*. Communal-style dishes include a hearty *Braised Homemade Beancurd with Roasted Pork Belly in Claypot* 蒜子火腩自制豆腐煲 (\$17.80 for regular portion), *Sizzling Kai Lan with Minced Pork and Preserved Olive in Claypot* 榄菜肉末啫芥兰 (\$16.80 for regular portion), and a crowd-pleasing *Nourishing Pumpkin & Chinese Yam Congee with Garoupa Fillet* 斑球南瓜淮山粥 (\$13.80 per person).



Showcasing regional Chinese specialties, **Crystal Jade La Mian Xiao Long Bao** and **Crystal Jade Jiang Nan's** seasonal menu comprises tasty and well-executed favourites such as fragrant *Crispy Scallion Pastry* 百步香葱油饼 (\$7.90 for two pieces), flavourful *Steamed Crab Meat & Conpoy Xiao Long Bao* 干贝蟹肉小笼包 (\$15.90 & \$24.80 for 6 and 10 pieces), a mouth-watering *Stewed Pickled Cabbage with Sliced Pork Belly in Dong Bei Style* 东北酸菜粉条炖白肉 (\$16.80 for regular portion), and an utterly addictive *Deep-fried Assorted Mushroom and Lotus Root with Chef's Special Spicy Cumin Powder* 四季霸王脆菌 (\$16.80 for regular portion, pictured left).

BESPOKE SET MENUS MOTHER'S AND FATHER'S DAY

Available at Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Pavilion
1 May – 30 June 2023

Look no further than the extensive selection set menus offered at each of Crystal Jade Group's esteemed fine dining restaurants for a fuss-free, convivial, and satisfying meal.

Starting at \$488 for 6 persons to \$1,688 for 10 persons, each menu comprises off-the-menu creations that will tickle the tastebuds and satiate the senses.

PROMOTIONS AND JADEITE MEMBERS' EXCLUSIVE

A. Seasonal thematic a la carte special

1. **Period:** 13 April – 31 May 2023
2. **Participating brands:** Crystal Jade Palace, Golden Palace, Pavilion, Jiang Nan, Hong Kong Kitchen & La Mian Xiao Long Bao (except Changi Airport T1 outlet)
3. **Promotion Mechanics:** Exclusively for Jadeite & UOB Cardmembers - **Order any 2** seasonal special dishes and **enjoy 15% off***.

**Promotion is not applicable at Crystal Jade Jiang Nan, Hong Kong Kitchen & La Mian Xiao Long Bao on 6, 7, 13 & 14 May 2023.*

B. Mother's and Father's Day Exclusive - High-Tea Set

*Set includes 2 types of appetisers, 4 types of dim sum, 1 soup, 1 main course, 2 types desserts & free flow of Chinese tea/coffee**

**Coffee not available at Crystal Jade Pavilion (VivoCity)*

1. Hi-Tea set is exclusively available on 6, 7, 13 & 14 May, and 10, 11, 17 & 18 June, from 3pm - 445pm only at participating outlets.

Price: \$68++ per person (min. 2 persons)

Participating brands: Crystal Jade Palace, Golden Palace, Pavilion

Promotion Mechanics:

- **E-store exclusive:** Jadeite Members enjoy 15% off & UOB Cardmembers enjoy 12% off when pre-book High-tea sets on estore.crystaljade.com
- E-store Pre-book promo period: 17 – 30 April 2023 (for Mother's Day) and 22 May – 2 June (Father's Day)

C. Mother's Day reservations promotion – Jadeite members' exclusive

1. **Promotion Mechanics:** Plan early and make your dine-in reservations with us this Mother's Day! Receive up to 12% cashback* when you pre-book!
 - Jadeite Members who make their reservations *with deposit payment made on e-store* gets to receive additional 1,000JPoints* (worth \$5)
 - UOB Jadeite members with payment made with UOB card gets to receive additional 200 JPoints* (i.e 1,200JPoints, worth \$6).
2. **Participating brands:** Crystal Jade Jiang Nan, Hong Kong Kitchen & La Mian Xiao Long Bao (except Changi Airport T1 outlet).
3. **Promo Period:**
 - Applicable for reservations on 6, 7, 13 & 14 May only with deposit payment made on estore.crystaljade.com
 - Pre-book promotion period: 17 – 30 April 2023
 - Call respective outlet to make reservations.

For more information on outlet locations, please log on to www.crystaljade.com or refer to Appendix 1 attached.

Note to editors:

- *All prices are subject to service charge and GST.*
- *High-res images of select promotional 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 90 outlets across major cities in Asia Pacific.

For more information or assistance, please contact:

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APPENDIX 1: 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
		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	6790 2212
		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

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