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## **CRYSTAL JADE GOLDEN PALACE X TAKAYAMA FOUR-HANDS DINNER by Executive Chefs Martin Foo and Taro Takayama**

Unique contemporary Chinese-Japanese collaboration celebrates the riches  
of seasonal autumn produce



Singapore, 26 July 2023 – For two nights only on **27 and 28 September**, Group Executive Chef Martin Foo of Crystal Jade Group and Executive Chef Taro Takayama of Takayama will jointly present an exclusive four-hands collaboration dinner comprising six exquisite courses (\$368++ per person, \$328++ for Crystal Jade Jadeite members) prepared with meticulously-procured premium ingredients and select autumn produce.

Both chefs will be hosting this dinner at their respective restaurants for one night each, so diners can catch them in action together at Crystal Jade Golden Palace and Takayama, on 27 and 28 September respectively. Diners can opt to savour the impeccable courses with a specially-curated wine list featuring three labels; including a *Charles Heidsieck Brut Reserve NV* to begin, *Domaine Vincent Latour Bourgogne 2019*, and *Castello Nipozzano Chianti Rufina Riserva 2019*, at an additional \$50++ per person.

Reservations for dinner on 27 September at Takayama can be made via 9168 2639 or email: [enquiry@takayama.com.sg](mailto:enquiry@takayama.com.sg); and for 28 September at Crystal Jade Golden Palace, online at [estore.crystaljade.com](http://estore.crystaljade.com) or 9177 2091, between 3 August and 6 September.

Putting the spotlight on both Japanese and Chinese autumn produce, the splendid six courses have been designed to show off a spectrum of fresh seasonal produce in various iterations that retain their innate flavours. Each dish is a play on textures and tastes, and has been carefully-conceived to prime and tease the palate.

#### Crystal Jade's Chef Martin

鱼子酱北京烤鸭紫苏盏

*Peking Duck topped with Caviar on Crispy Shiso Leaf*

Coveted for its balanced meat-to-fat ratio, Irish ducks are marinated and air-dried for 72-hours, then roasted the traditional way in a standing closed oven. Each paper-thin slice of glistening and crisp duck skin is complemented with julienne cucumber and leeks, and nestled within a light shiso leaf *tempura* that melts in the mouth – briny orbs of Beluga caviar provide the final flourish.

#### Takayama's Chef Taro

*Chawanmushi with Hokkaido Hairy Crab*

Chef Taro's *Chawanmushi* studded with Hokkaido Hairy Crab meat, seasoned with a rich Hairy Crab gravy and crowned with Murasaki *uni* – this soothing course is brimming with *umami* and a delicate sweetness.

#### Crystal Jade's Chef Martin

堂灼云南鲜牛肝菌竹笙澳龙虾球

*Poached Australian Lobster Fillet with Fresh Wild Yunnan Porcini Mushroom & Bamboo Pith in Seafood Broth*

The unadulterated broth is rendered by infusing the earthiness of seasonal fresh wild Yunnan porcini mushrooms and bamboo pith in a seafood broth, which is then poured into a bowl with fillets of raw Australian lobster which curl up into a ball when cooked, alongside accompaniments such as finely-sliced ginger, dough fritter and spring onions.

#### Takayama's Chef Taro

*Deep-fried Amadai with Japanese Mushroom Sauce*

When deep-fried, the scales of *Amadai*, or red tilefish, will fan out and crisp up, resulting in a delicious nugget of unctuous sweet and meaty flesh with a crunchy bite. This unassuming but delicious creation is beautifully presented with a robust autumnal *Matsutake* mushroom sauce and freshly-grated *sudachi* zest.

#### Crystal Jade's Chef Martin

老菜脯卤水萝卜煎 A5 宫崎和牛

*Pan-seared Miyazaki A5 Wagyu Beef with Braised Japanese Daikon & Aged Preserved Vegetable Cai Po in Teochew Style*

Prized for its snow flake-like marbling, Miyazaki A5 Wagyu beef is pan-seared and served atop Japanese daikon that has been simmered in a Teochew-style spiced soy-sauce liquid. A stir-fry of sea asparagus and aged preserved 'cai po' vegetable and beef jus lend an added richness and savoury depth.

#### Takayama's Chef Taro

*Grilled Japanese Unagi, Japanese Gingko & Ginger Donabe*

Prepared 'shirayaki' style, or grilled without sauce but simply with a touch of salt, *unagi* from Shikoku island imparts its flavour and smoky fragrance to premium *koshihikari* rice that is accentuated with Japanese ginger and ginger flower.

## Crystal Jade's Chef Martin

日本红薯莲花酥

Chinese Lotus Pastry with Japanese Sweet Potato

Resembling a Chinese lotus flower, this blushing pink deep-fried pastry reveals millefeuille-like delicate layers enveloping a blend of mashed Japanese sweet potato and premium white lotus paste – this Japanese *wagashi*-inspired creation is a timely nod to the mid-autumn season as well.

## Takayama's Chef Taro

Kyoho Grape Mochi

This delightful homemade mochi presents a knob of *shiroan*, or white bean paste, tucked between a whole juicy Kyoho grape draped with a delicate sheet of homemade mochi – the intense sweetness and hint of acidity of the grape is the perfect palate cleanser as the last course of this sumptuous meal.

Note to editors:

- All prices are subject to GST

### 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 to casual dining restaurants.

To date, the award-winning group owns and operates over 90 outlets across major cities in Asia Pacific.

### ABOUT TAKAYAMA

At the heart of dining at Takayama is the spirit of *omotenashi*, or whole-hearted Japanese hospitality, graciously delivered to every guest in the exclusive ambience of this 1,184 square-foot, 32-seater restaurant. The main dining room features two kappo counters for seven and six guests, respectively, as well as a bar that showcases the various sakes and whisky that we offer. Alternatively, there are two private dining rooms that accommodate six and eight guests, respectively.

Diners at Takayama have a firsthand view of Executive Chef Taro Takayama and his team bringing ingredients to life— from the sight, sound and smell, to the exquisite detailing of every artful creation. Luxury, craft and theatre come together in perfect balance for a truly exceptional kappo-style omakase dining experience.

### FACT SHEET – CRYSTAL JADE X TAKAYAMA FOUR-HANDS DINNER

**Date & Location** 27 September, Wednesday (Takayama)  
6A Shenton Way, OUE Downtown Gallery, #01-09/10, Singapore 068815

28 September, Thursday (Crystal Jade Golden Palace)  
290 Orchard Road, #05-22, Singapore 238859

**Time** 7pm

**Reservations** For Crystal Jade Golden Palace:  
Call 9177 2091  
Online at [estore.crystaljade.com](http://estore.crystaljade.com)

For Takayama:  
Call 9168 2639  
Email at [enquiry@takayama.com.sg](mailto:enquiry@takayama.com.sg)

Reservations are open from 3 August to 6 September 2023.

**Price**                    \$368++ per person for six courses (\$328++ for Crystal Jade Jadeite members)  
\$50++ per person for wine-pairing of one champagne and two wines

For more information or assistance, please contact:

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