



CRYSTAL JADE

NEWS RELEASE
FOR IMMEDIATE RELEASE

FEAST ON HAIRY CRAB SPECIALITIES AT CRYSTAL JADE RESTAURANTS 16 October – 15 December 2023



Singapore, September 2023 – Hairy crab season is around the corner and this highly-coveted delicacy will be presented at Crystal Jade Group's portfolio of fine and casual dining restaurants in various tempting a la carte creations between **16 October to 15 December 2023**.

Prized for its golden creamy roe and delicate sweet flesh, this exquisite autumnal speciality imported from Yangcheng Lake, China is meticulously-sourced by the restaurant group – Crystal Jade only procures specimens of an optimal size and abundant roe to serve at its stable of restaurants.

HAIRY CRAB HIGHLIGHTS AT CRYSTAL JADE FINE DINING RESTAURANTS

Savour the unadulterated and innate flavours of this delicate crustacean at Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Pavilion.

Connoisseurs will appreciate the simple but luxurious pleasure of whole hairy crabs *Steamed with Shiso Leaf* 紫苏叶蒸 or with a heady and aromatic *20-year Aged Hua Diao wine* 二十年花雕蒸 (both at seasonal price) which enhances the sweet flavours of the shellfish.



Hairy Crab Roe Xiao Long Bao

Also available at all three restaurants is *Hairy Crab Roe Xiao Long Bao* 大闸蟹粉小笼汤包 (\$16.80 for one piece, min. two pieces) brimming with *umami* imparted by the precious bright orange roe. In addition, Crystal Jade Palace has also conjured a *Hairy Crab Roe with Steamed Prawn Rice Roll* 大闸蟹鲜虾布拉肠粉 (\$38) – these luxe and silky steamed rice rolls are perfect for a spot of indulgence.



Nourishing Hainanese Herbal Mutton Soup

To temper the *yin* of hairy crabs, diners can tuck into a *Nourishing Hainanese Herbal Mutton Soup* 滋补海南羊肉汤 (\$55 for regular) – this warming and elaborately-prepared concoction is served in a claypot with Australian lamb chops steeped in a robust broth redolent of a herbal mix of Chinese liquorice, cinnamon, star anise, and Angelica among other fortifying ingredients.

CRYSTAL JADE HONG KONG KITCHEN



Clockwise from top: Crab Roe Scallion Oil Pastry, Steamed Milk Custard with Crab Roe, Salted Egg Yolk & Conpoy & Braised Homemade Green Tea Beancurd with Crab Roe

A trinity of Hairy Crab specialities can also be enjoyed at Crystal Jade Hong Kong Kitchen.

A riff on Japanese *chawanmushi*, *Steamed Milk Custard with Crab Roe, Salted Egg Yolk & Conpoy* 瑶柱蟹粉蒸乳酪 (\$32.80 for regular) is just as comforting with a sweet milky fragrance while *Braised Homemade Green Tea Beancurd with Crab Roe* 蟹粉绿茶自制豆腐 (\$32.80 for regular) is crowned with a luscious Hairy Crab roe sauce. An inventive twist to the popular buttery and flaky snack is *Crab Roe Scallion Oil Pastry* 蟹粉葱油饼 (\$12.80 for two pieces) studded with briny and sweet Hairy Crab roe.

CRYSTAL JADE LA MIAN XIAO LONG BAO



La Mian with Scallion Oil & Crab Roe

Similarly, Crystal Jade La Mian Xiao Long Bao has also moreish Hairy Crab creations in-store.

Slurp on *La Mian with Scallion Oil & Crab Roe* 蟹粉葱油开洋拌面 (\$16.80 per person), while snacking on *Nanxiang Crab Roe Xiao Long Bao* 南翔蟹粉小笼包 (\$16.80 for four pieces); plump and juicy parcels with a rich seafood-based stock imbued with Hairy Crab roe, *Sautéed Shrimp with Edamame & Crab Roe* 毛豆蟹粉清炒虾仁 (\$30.80 for regular), as well as *Braised Crab Roe & Assorted Mushroom with Crystal Mung Bean Sheet* 珍菌蟹粉烩水晶粉皮 (\$28.80 for regular).

For information on outlet locations, please log on to www.crystaljade.com.

PROMOTION (16 October to 15 December 2023)

- Jadeite and UOB cardmembers enjoy 15%* off order of at least two ala carte dishes from the Hairy Crab Seasonal special menu.
- Savour a fine bottle of **Kweichow Moutai Bulao** 125ml at \$98 (U.P. \$128) per bottle; limited quantities available at fine-dining concepts only.

***Terms & conditions:**

- Not applicable on eve of/and public holidays
- Valid for dine-in and while stocks last.
- Earning of JPoints is not allowed for promotional item.
- Promotional price is valid for Jadeite members and UOB credit or debit cardmembers only.
- Prices stated are subject to service charge and prevailing government tax.
- Not valid with other promotions, discounts, vouchers or loyalty programmes unless stated otherwise.

Note to editors:

- *Hairy crab dishes are available for dine-in only and while stocks last.*
- *All prices are subject to 10% service charge and prevailing GST.*
- *High-res images of select Hairy crab 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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