



CRYSTAL JADE

**NEWS RELEASE
FOR IMMEDIATE RELEASE**

SOARING INTO A PROSPEROUS LUNAR NEW YEAR WITH CRYSTAL JADE

Herald a vibrant new year with a sumptuous spread of tantalising festive dishes and menus

Singapore, November 2023 – As the Lunar New Year approaches, award-winning homegrown Chinese restaurant group Crystal Jade Group is set to usher in the Year of the Dragon in style – its reputable portfolio of 19 esteemed casual and fine dining outlets has curated a remarkable line-up of dishes and set menus that will make the celebratory dining experience truly exceptional.

Well-regarded for its impeccable cuisine and service, Crystal Jade has something to suit all reunions – big and small, for dine-in and takeaway. Group Executive Chef Martin Foo and his team of chefs have meticulously crafted an extensive variety of specialties that are both delicious and auspicious, ensuring that the upcoming Chinese New Year celebration is off to a roaring start.

Chinese New Year dining at Crystal Jade restaurants* will commence from 19 January 2024 (select outlets will be closed on 10 February 2024) and set menus for up to ten persons are available. Reservations can be made at outlets.

Takeaway goodies can be pre-ordered online at estore.crystaljade.com and outlets from 5 December 2023 to 25 February 2024, and are available for pick up from select outlets from 19 January to 25 February 2024.

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

龙年吉祥代代如意庆丰年捞生 Prosperity Yu Sheng with Boston Lobster Tail, Aburi Scallop & Fruit
\$138 for small | \$208 for large

Available at Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Pavilion for dine-in and takeaway



Succulent poached Boston lobster tail and sweet torched raw scallops are the crowning glory of the Dragon year rendition of ‘yusheng’ – this coveted quintessential dish is thoughtfully-conjured by Group Executive Chef Martin Foo every year.

Fresh and dried fruits feature prominently here – juicy red dragon fruit, tangy green mango, sweet longan, pomelo sacs, dried apricot, as well as jackfruit; a novel touch, are matched with tomatoes, purple cabbage, cucumber deep-fried yam strips, pickled onions, walnuts and crunchy *Hsin Chu* bee hoon, among other ingredients, to form a vivid and appetising melange of colours, flavours and textures. Dressed with scallion oil and an Okinawa acerola juice-infused plum sauce, the yusheng is light, refreshing and extremely appetising.

FESTIVE FEASTING AT CRYSTAL JADE RESTAURANTS

Immerse in the festivities and celebrate at Crystal Jade’s diverse portfolio of fine and casual dining restaurants island-wide – there is something to suit every palate and budget. Besides exclusive a la carte recommendations, a range of sumptuous individual and group set menus crafted for three to ten diners is also available from 19 January 2024.

Crystal Jade Palace (Takashimaya Shopping Centre)



Clockwise from top: Spicy Boston Lobster with Dried Chilli in Szechuan Style, Premium Loin Rib Marinated with Cointreau, and Green Tea, Tangerine Peel & Red Bean Ruyi Roll

Whetting appetites at this flagship restaurant are specialties such as a lavish trio of *Lobster, Caviar & Foie Gras Pate on Puff Pastry* 鱼子酱龙虾焗酥皮鹅肝酱 (\$78 for 5 pieces) – a moreish mouthful of varying textures and tastes, a fortifying *Double-boiled Kampong Chicken with Sea Whelk, Chanterelle & Sea Cucumber Flower Soup* 吉罗儿蘑菇海参花响螺炖三芭鸡 (\$42 per person) brimming with nourishing properties, and

Premium Loin Rib Marinated with Cointreau 君度酒橙汁龙子排骨 (\$42 for regular) – fork-tender, tasty to the bone, and cloaked in a glistening thick sauce intensified with the orange-flavoured liqueur.

Other noteworthy dishes traverses the punchier and fiery such as *Steamed Marble Goby with Chef's Special Chopped Yellow Chilli Sauce* 秘制黄剁椒酱蒸笋壳鱼 (\$16 per 100g) and *Spicy Boston Lobster with Dried Chilli in Szechuan Style* 辣子红袍波士顿龙虾 (\$88 for 500g), to the warming comforts of *Stewed Chinese Yam Vermicelli with Prawn, Chicken and Aged Cai Po* 老菜脯凤凰泡淮山米粉 (\$32 for regular), as well as *Stewed Hsin Chu Vermicelli with Pan-seared Tiger Prawns and Prawn Oil* 虾头油煎老虎虾扒焖新竹米粉 (\$20 per person). Reminiscent of *mochi*, *Green Tea, Tangerine Peel & Red Bean Ruyi Roll* 绿茶陈皮红豆如意卷 (\$10.80 for 4 pieces) is soft and pleasantly-chewy – this deep jade green homemade glutinous rice flour roll envelopes a smooth red bean paste accented with tangerine peel.

Crystal Jade Palace's set menus are priced between \$168 to \$228 per person (minimum three to dine), and from \$988 to \$2,888 for a table of six to ten persons respectively. A vegetarian set menu priced at \$128 per person is also available.

Crystal Jade Golden Palace (Paragon)



Clockwise from top:
Crispy Apple Wood Smoked American Duck, *Pan-seared South Africa Abalone with Assorted Mushrooms and Crispy Leek*, and *Lava Kumquat Taro Purée Doughnut*

One of the key highlights here is an inventive *Pan-seared South African Abalone with Assorted Mushrooms and Crispy Leek* 脆葱野菌煎南非活鲍鱼 (\$48 per person). This popular Chinese New Year ingredient is first steamed, then pan-seared – each meaty specimen retains its innate sweetness, which is enhanced by fragrant deep-fried leeks and mushrooms in an abalone liver sauce. Customers can also choose to enjoy the same prized South African abalone in *Drunken South African Live Abalone in Chinese Wine* 陈年花雕南非活鲍鱼 (\$24 for half).

A bountiful of seafood creations take the spotlight here. Dive into pristine catch the likes of *Baked Wild Spanish Carabineros Prawn with Minced Garlic and Prawn Oil* 虾头油葱蓉焗西班牙红魔虾 (\$32 per person), *Steamed Wild Marble Goby with Black Gold Aged Cai Po* 黑金老菜脯蒸野生笋壳 (\$16 per 100g), and *Sautéed Sliced Sea Whelk with Water Bamboo Shoot & Aged Cai Po* 老菜脯茭白笋炒海螺片 (\$48 for regular). It is highly recommended to save room for the tempting *Lava Kumquat Taro Purée Doughnut* 流心金桔芋泥甜甜球 (\$12.80 for 4 pieces); light fluffy deep-fried balls filled with taro puree uplifted with a touch of kumquat zest.

At Crystal Jade Golden Palace, set menus are priced between \$168 to \$228 per person (minimum three to dine) and from \$988 to \$2,888 for six to ten persons respectively. A vegetarian set menu priced at \$128 per person is also available.

Crystal Jade Pavilion (VivoCity)

Chinese New Year celebrations are made better at Crystal Jade Pavilion with the unbeatable picturesque waterfront view and breezy vibe.

Double-boiled Kampong Chicken with Fish Maw, Sea Whelk & Maitake Mushroom 鲜舞茸菌响螺花胶炖走地鸡 (\$42.80 per person) is a sure way to kickstart the appetite, before partaking in specialties that span *Crispy Scale Marble Goby with Okinawa Mozuku Seaweed in Pickled Vegetable Broth* 冲绳海藻酸菜脆鳞笋壳鱼球 (\$28.80 per person), to heartier and meatier *Roasted Iberico Pork Shoulder with Japanese Onion Sauce* 日式洋葱汁烤西班牙黑豚 (\$18.80 per person) and *Roasted Herbal American Duck* 当归川芎烤美国鸭 (\$78.80 for half and \$128 for whole).



Clockwise from top: Roasted Herbal American Duck, Crispy Grilled Sea Cucumber with Oyster Sauce & Black Moss, and Buddha Jump Over the Wall

Set menus at Crystal Jade Pavilion are priced between \$138 to \$198 per person (minimum three to dine) and from \$898 for six persons to \$2,288 for ten persons. A vegetarian set is also available.

Crystal Jade Hong Kong Kitchen and Crystal Jade La Mian Xiao Long Bao



Left (Crystal Jade La Mian Xiao Long Bao): Crisp-fried Boston Lobster with Salt & Pepper, Dry La Mian with Prawn, Celtuce & Lobster Oil, and Lobster Soup Xiao Long Bao
Right (Crystal Jade Hong Kong Kitchen): Poached Japanese Pearl Rice with Boston Lobster in Golden Broth, Herbal Kampong Chicken served in Claypot, and Pan-fried Dace Fish Paste with Black Moss in Shunde Style

For an honest-to-goodness festive celebratory meal that provides quality and value, Crystal Jade's two popular casual dining restaurants with outlets conveniently located island-wide remain top picks. While Crystal Jade Hong Kong is synonymous with Cantonese and Hong Kong cuisine, Crystal Jade Xiao Long Bao is well-known for its moreish *xiao long bao* and *la mian* selection.

For the Dragon year, the chefs at Crystal Jade La Mian Xiao Long Bao have crafted a luxe *Lobster Soup Xiao Long Bao* 龙虾鲜汤小笼包 (\$19.80 | \$28.80 for six and ten pieces) brimming with an *umami* broth permeated with a combination of lobster, minced pork and ginger. Other lobster specialties include *Crisp-fried Boston Lobster with Salt & Pepper* 大漠金沙酥炸波士顿龙虾 (\$68.80 per piece) and a simple pleasure of *Dry La Mian with Prawn, Celtuce & Lobster Oil* 虾头油鲜虾窝笋捞拉面 (\$15.80 for regular) – al dente noodle strands slicked with homemade lobster oil, and topped with a combo of prawns and spring onions.

At Crystal Jade Hong Kong Kitchen, customers can savour nostalgia in the old-school classic of *Pan-fried Dace Fish Paste with Black Moss in Shunde Style* 顺德家乡煎酿发财鲮鱼 (\$39.80 for whole); the laborious preparation includes removing the flesh from the fish, mixing it with carrots, chestnuts, diced shrimp, coriander, black moss, *lap cheong* and aged orange peel, before stuffing this flavourful paste back into the fish and deep-frying to a golden brown. Other noteworthy highlights include perennial favourites such as *Braised Boneless Pork Knuckle with Black Moss & Yam* 发财好芋脱骨猪手 (\$33.80 for regular), as well as *Poached Japanese Pearl Rice with Boston Lobster in Golden Broth* 金汤波士顿龙虾日本珍珠泡饭 (\$79.80 per 600g piece) – the restaurant's elevated take on 'pao fan'.

Set menus for Crystal Jade La Mian Xiao Long Bao and Crystal Jade Hong Kong Kitchen are priced between \$388 to \$1,188 for four to ten persons.

FESTIVE TAKEAWAY HIGHLIGHTS

Online order from 5 December 2023 to 19 February 2024 and collection from 19 Jan 2024 at select outlets. Home delivery option available.

Perfect for family gatherings and office parties, Crystal Jade's extensive takeaway items range from *yusheng*, treasure pots and roast meats, to traditional cakes and desserts.

Besides the four-course *Auspicious Reunion Feast Festive Takeaway Bundle* 贺岁福满金装外带套餐 (\$492.40, or \$380 for Jadeite and UOB Cardmembers) that has been thoughtfully curated to include dishes that bring good tidings, several communal sharing dishes make their debut this year.



Left (Clockwise from top): Fortune Fried Glutinous Rice with Conpoy wrapped in Opeh Leaf, Eight Treasure Vegetable wrapped in Beancurd Skin, and Longevity 8-Coloured Appetiser Platter
 Right: Take-Home DIY Steamboat Bundle

A palette of colours and flavours, the *Longevity 8-Coloured Appetiser Platter* 八色攞盒 (\$52.80) is an excellent addition to any festive gathering with a variety of choices such as *Wuxi Deep-fried White Bait*, *Iced Drunken Sous Vide Boneless Chicken Thigh*, *Crispy Beancurd Sheet with Assorted Mushroom*, *Braised Bamboo Shoot* and *Chilled Beancurd Vegetarian Chicken with Edamame and Honshimeji* among others.

Eight Treasure Vegetable wrapped in Beancurd Skin 翡翠八宝菜 (\$29.80) makes a fine centrepiece with artfully arranged shiitake mushrooms, large, dried scallops, lotus seeds, glass noodles, wood ear mushroom and black moss braised in a luscious sauce that brings the dish together beautifully. *Crispy Chicken stuffed with Fried Glutinous Rice* 原只脆皮腊味糯米鸡 (\$40.80) is a versatile two-in-one dish great for serving at Chinese New Year gatherings – juicy chicken and with a wonderfully crisp brown skin is matched with a tasty and soft glutinous rice. Usher in sweet tidings with a refreshing *Huat Pineapple Longan Jelly* 旺旺菠萝果冻 (\$23.80).

For customers who would prefer celebrating at home, Crystal Jade's new *Take-Home DIY Steamboat Bundle* 团圆火锅外带套餐 (\$88) comprising a homemade *Collagen Chicken Soup Base* and auspicious ingredients the likes of *Prosperity Money Bag* and *Prawn Wonton* is a convenient and delicious treat!

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 prevailing GST, where applicable.*
- *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 casual dining restaurants.

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:

Sixth Sense PR

Loh Hsian Ming

T: 6423 0096 | M: 9435 9171

E: hsianming@sixthsense.com.sg

Crystal Jade Culinary Concepts Holding

Irene Goh, Senior Marcom Manager

T: 6512 0825 | M: 9670 9337

E: irene.goh@crystaljade.com

Charis Tan, Marcom Manager

T: 6512 0806 | M: 9424 1903

E: charis.tan@crystaljade.com

For corporate sales enquiries:

Shuki An, Event Sales Manager

M: 8182 0561

E: shuki.an@crystaljade.com

APPENDIX 1A: DINE-IN & TAKEAWAY PROMOTION

1) FESTIVE TAKEAWAY GOODIES

Early Bird Specials: 5 Dec 2023 – 18 Jan 2024

- Jadeite & UOB Cardmembers enjoy up to **25%* off** CNY festive takeaway goodies
- Estore Exclusive: **Receive up to \$90 cash vouchers*** for purchase of festive goodies on estore.crystaljade.com

Regular Period: 19 Jan – 25 Feb 2024

- Jadeite & UOB Cardmember: **8%* off** festive takeaway goodies usual price

2) CNY DINE-IN SET MENU

Early Bird: 5 Dec 2023 – 18 Jan 2024

- Jadeite & UOB Cardmember can save up to **\$350* off** CNY SET MENU
- *For bookings/reservation made during early bird period.*

Regular Period: 19 January – 25 Feb 2024

- Jadeite & UOB Cardmembers enjoy **8%* off** CNY SET MENU PUBLISHED PRICE

Additional 8% off for reservation for CNY Eve 3rd Seating*

**T&Cs apply*

APPENDIX 1B: PARTICIPATING OUTLETS LISTING

Concept	Outlets	Address	Tel
Fine Dining	Crystal Jade Palace	Takashimaya S.C. #04-19	9017 5423 / 9177 1971
	Crystal Jade Golden Palace	Paragon #05-22	9177 2091
	Crystal Jade Pavilion	VivoCity #01-112	9177 2005
	Crystal Jade Hong Kong Kitchen	Great World #03-127	8366 8658
		Takashimaya S.C. #B2-38	8368 9008
		The Clementi Mall #03-54	8366 8568
		Causeway Point #05-10	8366 4698
		Westgate #04-42	8366 8478
		Suntec City #B1-112	9780 0866
		One Holland Village (opening soon)	8333 4099
	Crystal Jade La Mian Xiao Long Bao	Jurong Point 2 #03-96	8382 9008
		i12 Katong #02-21	9629 2020
		Hillion Mall, #01-11/12	8323 7870
		241 Holland Avenue	8366 3418
		Blk 470, Toa Payoh #01-70	8366 3228
Bugis Junction #B1-04A		8333 8978	
T1 Departure/ Transit Lounge East #03-54		6542 3158*	
Quick-service	Crystal Jade GO	Blk 681 Punggol Drive, Oasis Terraces #02-36	8666 4868
		T4 Departure #02-41	6514 7323*

*CNY set and takeaway items are not available here

-END-