



CRYSTAL JADE

NEWS RELEASE
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DISCOVER THE SUN-KISSED 'FLAVOURS OF OKINAWA' AT CRYSTAL JADE RESTAURANTS

From 19 March to 5 May across all Crystal Jade restaurants

Singapore, 15 March 2024 – Award-winning Chinese restaurant group Crystal Jade invites diners on a culinary adventure to the sun-drenched shores of Okinawa, Japan.

From 19 March to 5 May, all fine and casual dining Crystal Jade restaurants will present a captivating 'Flavours of Okinawa' promotion featuring exclusive, limited-time dishes that showcase the island's unique and bountiful produce.

Renowned for its subtropical climate that is excellent for cultivating and harvesting a distinctive array of produce, Okinawa boasts a bounty of distinctive ingredients that is often linked to the remarkable longevity of its dwellers. Drawing inspiration from a recent visit to this prefecture, Group Executive Chef Martin Foo and his culinary team has crafted exciting creations that masterfully incorporate these island treasures, including *Mozuku* seaweed, *Shikuwasa* lime, local bittergourd, sea grapes, or "ocean caviar", as well as Acerola cherries.

For more information or to make reservations, please visit the restaurant website at www.crystaljade.com or contact a Crystal Jade restaurant directly.

OKINAWA SPECIALTY INGREDIENTS



From top (clockwise): Okinawan Brown Sugar, Okinawa Bittergourd and Mozuku Seaweed

Mozuku Seaweed

A prized ingredient rarely found outside Japan, *Hayazumi Mozuku* are the first sprouts of the Mozuku seaweed that is coveted for its superior smoothness. It also boasts potential health benefits linked to Okinawa's longevity. Currently, All Nippon Airways (ANA) serves this delicacy to passengers in First and Business Class on international flights.

Okinawa Bittergourd

A staple among the locals, the rough-skinned *goya* is relished for its bitterness which works well in stir-fries and various iterations – this vegetable is also rich in Vitamin C and can help stimulate digestion and improve appetite.

Brown Sugar

Made from the crème de la crème of Okinawan sugar cane; only 10% of harvested sugar cane are made into brown sugar, this beloved local sweetener is rendered from a unique process that yields a limited-edition sugar that possesses a mild sweetness and subtle savouriness. Fun fact: The bagasse from sugar cane is made into plates and fabric!

Acerola Cherry

A tropical fruit that can only be cultivated in Okinawa, and not the rest of Japan, acerola cherries are packed with antioxidants and boast over 30 times the Vitamin C content of a lemon. These ruby-red gems add a burst of sweet-tart flavour and are often sold in the form of juices and jams.

Shikuwasa - Okinawa lime

An iconic fruit in Okinawa, these citrus fruits offer a refreshingly tart flavour when harvested just before they ripen. Mostly produced in *Katsuyama*, which is also known endearingly as ‘Longevity Town’, Shikuwasa limes are often juiced and bottled so that they can be savoured all year round.

Sea Grapes

These tiny green spheres also known as ‘umi-bodo’ are harvested off the Okinawan coast – they burst with a fresh, briny flavour and a unique popping sensation. Often compared to seaweed for their aquatic origin, sea grapes offer a delightful textural contrast and a touch of the sea to Crystal Jade's innovative creations.

HIGHLIGHTS FROM THE LIMITED TIME MENU

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



From left: Chilled Okinawa Mozuku Seaweed with Wasabi Aged Vinaigrette, Fresh Lily Bulb & Cherry Tomato, Okinawa Sea Grapes on Ice served with Fragrant Spicy Soy-Sauce, Crisp-fried Shredded Taro with Okinawa Mozuku Seaweed and Acerola Cherry Mochi

- **Chilled Okinawa Mozuku Seaweed with Wasabi Aged Vinaigrette, Fresh Lily Bulb & Cherry Tomato**
芥末老醋冲绳岛海藻鲜百合番茄 | \$22.80 (regular)

An appetising starter featuring smooth strands of Mozuku seaweed in a tangy dressing

- **Okinawa Sea Grapes on Ice served with Fragrant Spicy Soy-Sauce**
冰镇冲绳岛海葡萄配蒜香辣汁 | \$19.80

Savour the innate briny flavours of this sea gem with a spicy and savoury dip.

- **Crisp-fried Shredded Taro with Okinawa Mozuku Seaweed**
酥炸芋丝冲绳岛海藻 | \$19.80 (4 pieces)

A moreish snack comprising parcels of thinly-sliced taro and Mozuku Seaweed deep-fried till a crisp golden brown.

- **Acerola Cherry Mochi**
针叶樱桃雪媚娘 | \$9.80 (4 pieces)

This pretty in pink creation features a delicate homemade mochi tinged with the colour and flavour of Acerola cherry juice enveloping a blueberry and crisp royaltine filling.

Available at all Crystal Jade Hong Kong Kitchen



From left: Crispy Okinawa Bittergourd & Shimeiji Mushroom with Salted Egg, Pan-fried Prawn & Chives with Okinawa Mozuku Seaweed Pancake and Mini Coconut Tart with Okinawa Brown Sugar

- **Crispy Okinawa Bittergourd & Shimeiji Mushroom with Salted Egg**
脆米咸蛋冲绳岛凉瓜灵芝菇 | \$12.80

An addictive starter, bittergourd and shimeiji mushrooms are coated in batter, deep-fried, then expertly cloaked in salted egg.

- **Pan-fried Prawn & Chives with Okinawa Mozuku Seaweed Pancake**
香煎冲绳岛海藻鲜虾韭菜饼 | \$13.80

A simple pleasure, this tasty treat is akin to a ‘煎饼’ with a generous portion of Mozuku seaweed and fragrant chives topped with a creamy drizzle of Mentaiko mayonnaise.

- **Mini Coconut Tart with Okinawa Brown Sugar**
一口冲绳岛黑糖椰子挞 | \$8.80 (4 pieces)

This Hong Kong specialty pastry is elevated with a filling brimming with Okinawa brown sugar for a treacly flavour.

Available at all Crystal Jade La Mian Xiao Long Bao



From left: Spicy Szechuan Chicken with Okinawa Bittergourd, Okinawa Mozuku Seaweed Xiao Long Bao, and Stewed Noodle with Okinawa Mozuku Seaweed & Prawn

- [Spicy Szechuan Chicken with Okinawa Bittergourd](#)
川汁冲绳岛凉瓜鸡球 | \$22.80

Imbued with 'wok hei', this sizzling stir-fry; with tender chicken and black fungus mushroom among other ingredients, tempers the sharp bitterness of the bitter gourd with a fiery Szechuan sauce.

- [Okinawa Mozuku Seaweed Xiao Long Bao](#)
冲绳岛海藻小笼包 | \$9.80 (4 pieces)

The subtle briny flavours of Mozuku seaweed permeates each delicate and juicy handcrafted *xiao long bao*.

- [Stewed Noodle with Okinawa Mozuku Seaweed & Prawn](#)
冲绳岛海藻芙蓉鲜虾球卤面 | \$15.80 (regular)

Silky strands of Mozuku seaweed are combined with homemade *la mian* noodles stepped in a thick seafood stock that is best savoured with a touch of black vinegar.

Note to editors:

- All prices are subject to 10% service charge and prevailing GST, where applicable.
- High-res images of select promotional dishes are available upon request via email.

PROMOTION

From 19 March to 5 May, Jadeite and UOB cardmembers enjoy 20% off any two 'Flavours of Okinawa' dishes.

- Valid for dine-in only and while stocks last.
- Valid at Crystal Jade Palace, Golden Palace, Pavilion, Hong Kong Kitchen, & La Mian Xiao Long Bao (except Changi Airport T1) only.
- Earning and redemption of Crystal Jade Jadeite's cashback are not allowed for promotional dishes.
- Prices stated are subject to service charge and prevailing government taxes.

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:

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