



CRYSTAL JADE

NEWS RELEASE FOR IMMEDIATE RELEASE

CRYSTAL JADE GROUP UNVEILS ANNUAL 'PARENTS' DAY' PROMOTION

A season to celebrate Mom and Dad in style

April, Singapore – A culinary tribute to celebrate all parents, Crystal Jade Group's highly-anticipated 'Parents' Day' promotion marks its return from 6 May to 30 June this year.

Offering a warm and inviting atmosphere, Crystal Jade's refined fine-dining establishments and vibrant casual restaurants beckon diners to embark on a delightful journey of thoughtfully-crafted dishes, designed to express gratitude and appreciation for Mom and Dad. From heartwarming classics that evoke cherished memories to innovative plates showcasing seasonal ingredients and meticulously-curated set menus, the Parent's Day line-up guarantees a memorable dining experience for all.

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

HIGHLIGHTS FROM CRYSTAL JADE RESTAURANTS

Crystal Jade Palace



Clockwise from top: Crunchy Fried Dough Twist Ma Hua with Golden Maltose and Walnut, Crispy Roasted Chicken served with Homemade Ginger Scallion and Chilli Lime Sauce, and Steamed Coral Trout with Sliced Shiitake Mushroom & Jinhua Ham in Lotus Leaf

- Crispy Crab Meat Toast with Quinoa & Avocado 脆藜麦牛油果蟹肉土司 | \$16.80

Golden-brown toast is crowned with creamy avocado as well as quinoa.

- Crispy Roasted Chicken served with Homemade Ginger Scallion and Chilli Lime Sauce 怀旧玻璃脆皮吊烧鸡 |\$42 for half

A shining example of a crowd-pleaser, the perfectly-executed chicken is crisp, juicy and tender all at once, and the two accompanying sauces pair impeccably with the succulent bird.

- Steamed Coral Trout with Sliced Shiitake Mushroom & Jinhua Ham in Lotus Leaf 麒麟荷香蒸东星斑球| \$26 per 100g

Pristine and sweet-tasting garoupa is infused with the essence of earthy mushrooms and savoury Jinhua ham.

- Crunchy Fried Dough Twist Ma Hua with Golden Maltose and Walnut 核桃金狮糖胶脆麻花 | \$8.80 for three pieces

The traditional snack of ‘ma hua’ is given a twist, literally, with lighter layers and a flourish of walnuts and maltose syrup.

- Acerola Cherry Crystal Dumpling with Superior Bird’s Nest 针叶樱桃官燕水晶球 | \$24.80 for three pieces

Made with Okinawa’s ‘superfruit’, each pretty-in-pink orb is tangy-sweet and studded with bird’s nest.

Crystal Jade Golden Palace



Clockwise from top: Crispy Roasted Chicken served with Homemade Ginger Scallion and Chilli Lime Sauce, Poached Sliced Iberico Pork Collar with Spicy Garlic Sauce and Baked Rice with Seafood & Mushroom in Cream Sauce served in Coconut

- Crispy Japanese Oysters with Shiso Leaf 酥炸紫苏日本生蚝 | \$18 for six pieces

Savour the textural contrast of plump and buttery-fleshed oysters cloaked in a paper-thin crispy batter.

- Double-boiled Fish Maw with Aged 20-years Mandarin Peel & Quail Soup 二十年陈皮鹌鹑炖花胶汤 | \$48 per person

A fortifying number, soft fish maw is stewed in rich broth enhanced with quail and tempered by the mellow bittersweetness of aged mandarin peel.

- Japanese Egg Mee Sua tossed with Scallion Oil, Crispy Dried Shrimp and Pork Lardon 脆生晒虾干葱猪油渣捞日本鸡蛋面线 | \$38 for regular

Silky strands of thin Japanese *somen* are cloaked in a fragrant combo comprising a trinity of scallions, dried shrimp and pork lardon.

- Double-boiled Superior Bird's Nest with Gingko & Coconut Milk in Pumpkin 金瓜椰汁福果炖官燕 | \$68 per person

A nourishing sweet treat, this bird's nest dessert is enriched with ginkgo, a touch of creamy coconut milk and served in a pumpkin.

Set menus ranging from \$488 for 4 pax to \$968 for 6 pax are available at both Crystal Jade Palace and Crystal Jade Golden Palace restaurants.

Crystal Jade Pavilion

Indulge parents in two superior bird's nest creations; one savoury, the other sweet!



Clockwise from top: Classic Teochew Pomegranate Dumpling with Crab Meat & Conpoy in Superior Bird's Nest and Chilled Superior Bird's Nest with Coconut Aiyu Jelly in Whole Pumpkin

- Classic Teochew Pomegranate Dumpling with Crab Meat & Conpoy in Superior Bird's Nest 翡翠石榴球蟹肉瑶柱官燕 | \$88 per person

This traditional labour-intensive dish presents a luxurious filling of crabmeat, conpoy and bird's nest nestled within a thin crepe wrapped to resemble a pomegranate.

- Chilled Superior Bird's Nest with Coconut Aiyu Jelly in Whole Pumpkin 原个南瓜椰香爱玉露炖官燕 | \$68 per person

A soothing finish to any meal, this elegant concoction is brimming with bird's nest and a fragrant coconut Aiyu jelly and coconut milk.

- Claypot Duo Rice with Minced Black Pepper Wagyu Beef & Onsen Egg 砂煲温泉蛋黑椒肥牛松炒鸳鸯饭 | \$42.80 for regular

Succulent wagyu beef lends its meaty and robust flavour to this sizzling white and crispy rice combo that is topped with a soft-centre egg that coats each grain with a delicious sheen.

Set menus that cater to 4 to 6 pax range from \$388 to \$788.

Available at all Crystal Jade Hong Kong Kitchen



Clockwise from top: Baked Eggs with Clams in Hot Stone Pot, Braised Vermicelli with Boston Lobster, Scallion & Ginger in Claypot, Chilled Taro Sago with Pumpkin and Mini Bolo Burger with Salted Fish & Minced Pork Patty

- Mini Bolo Burger with Salted Fish & Minced Pork Patty 菠萝咸鱼猪扒汉堡 | \$7.80 for two pieces

This 'slider'-inspired creation features a traditional minced pork patty accentuated with salted fish.

- Baked Egg with Clams in Hot Stone Pot 石锅蚬焗蛋 | \$16.80 for regular

Comforting and smooth egg custard is imbued with the briny flavours of *asari* clams and served piping hot in a hot stone pot.

- Braised Vermicelli with Boston Lobster, Scallion & Ginger in Claypot 砂锅姜葱波士顿龙虾焖鸳鸯米粉 | \$68.80 for regular

Each strand of vermicelli is thoroughly permeated with the *umami* goodness of fresh lobster which is fired up with aromatics like scallion and ginger.

Crystal Jade La Mian Xiao Long Bao



Clockwise from top: Strawberry Pudding, Sauteed Sliced Abalone with Vermicelli & Szechuan Long Cayenne Pepper, Pan-fried Flaky Puff Pastry with Zha Jiang Minced Pork, and Huaiyang Style Stewed Shredded Dried Beancurd, Chicken & Ginger

- Pan-fried Flaky Puff Pastry with Zha Jiang Minced Pork 酱肉酥饼 | \$7.80 for three pieces
Plump parcels of light and airy pastry layers reveal a tasty minced meat with bean sauce filling.
- Sauteed Sliced Abalone with Vermicelli & Szechuan Long Cayenne Pepper 二荆滕银丝鲍甫 | \$18.80 for regular
Guaranteed to whet the appetite is this fiery vermicelli with the heat of Szechuan pepper and complemented by fork-tender abalone.
- Huaiyang Style Stewed Shredded Dried Beancurd, Chicken & Ginger 淮扬三丝烩干丝 | \$15.80 for regular
An intricate dish that requires precision and finesse, finely-julienne beancurd is carefully stewed in a fortifying chicken and ginger stock.
- Strawberry Pudding 士多啤梨草莓布甸 \$6.80 per person

This layered treat with fresh strawberries is a winning crowd-pleaser.

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.

PROMOTIONS

From 6 May – 30 June 2024, Jadeite members and UOB cardmembers enjoy the following promotions:

1. Enjoy 1-for-1 on a selection of nourishing bird's nest promotional dishes with any spend.
 - *Valid from 6 May – 30 June 2024 daily*
 - *Promotion is valid for Crystal Jade Jadeite members or payment made with UOB Credit / Debit Cards.*
 - *Valid for dine-in only and while stocks last.*
 - *Valid at Crystal Jade Palace, Golden Palace, Pavilion, only.*
 - *Other T&Cs apply.*
2. 20% off any two 'Time-honoured Classic Chef's Recommendation Special' dishes.
 - *Valid from 6 May – 30 June 2024 daily, excluding 11, 12 May and 15, 16, 17 June.*
 - *Promotion is valid for Crystal Jade Jadeite members or payment made with UOB Credit / Debit Cards.*
 - *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.*
 - *Other T&Cs apply.*

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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