



# CRYSTAL JADE

NEWS RELEASE  
FOR IMMEDIATE RELEASE

## UNWRAPPING TRADITION THIS DRAGON BOAT FESTIVAL WITH HANDCRAFTED BUNDLES BY CRYSTAL JADE

Partake in a NEW! Spicy Szechuan Pepper Chicken with Pearl Peanut rice dumpling  
and returning favourites  
6 May – 10 June 2024



Singapore, 29 April 2024 – Partake in the rich heritage of Dragon Boat Festival with Crystal Jade Group's collection of handmade rice dumplings – each meticulously-wrapped parcel boasts a delectable medley of prime ingredients nestled within fragrant glutinous rice. Comprising both cherished classics and novel creations, the year's selection of four tempting options is crafted for joyful gatherings with loved ones, thoughtful gifting, or a delightful personal treat.

Customers can order on the e-store (<http://estore.crystaljade.com>) and participating outlets from **6 May to 10 June 2024** (while stocks last). Collection of orders commences on **13 May till 10 June 2024**. Delivery is also available at \$20 per location (except Sentosa, Jurong Island and Tuas).



### NEW! SPICY SZECHUAN PEPPER CHICKEN WITH PEARL PEANUT RICE DUMPLING 川椒鸡肉粽 | \$7.80 & \$6.80 (early-bird promotion)

A fiery twist to tradition is this latest iteration featuring a tongue-tingling combination of succulent chicken thigh chunks tinged with a heady mix of Szechuan peppers and roasted pearl peanuts – perfect for those who love a bit of heat.

**PETITE RED BEAN PASTE WITH TANGERINE PEEL DUMPLING 精巧陈皮豆沙粽 | \$8.80 & \$6.80 (early-bird promotion) for three pieces**

Akin to the popular Chinese *tong shui* (sweet broth) – red bean paste with tangerine peel, this mini dumpling is studded with a homemade red bean paste infused with the scent and nourishing properties of quality aged tangerine peel which also lends a citrusy lift to this sweet number.



*Jumbo-Sized Hong Kong Style Abalone Rice Dumpling*

**JUMBO-SIZED HK STYLE JINHUA HAM & CONPOY RICE DUMPLING 港式金华火腿干贝裹蒸粽 | \$25.80 & \$21.90 (early-bird promotion)**

A taste of tradition wrapped in dual layers of reed leaves and a large lotus leaf, this hefty package is brimming with eight ingredients, including tender roast pork and duck, Jinhua ham, and top-quality Hokkaido conpoy.

**CLASSIC FIVE SPICE MARINATED PORK RICE DUMPLING 五香咸肉粽 | \$9.80 & \$8.80 (early-bird promotion)**

This perennial favourite bears the aromatic warmth of five-spice powder which permeates into the moist glutinous rice and tender pork chunks – other hidden treasures within include sweet chestnuts, salted egg yolk and mung beans.

**PROMOTIONS**

*Trio Gifting Bundle | \$24.80 or \$21.80 (early-bird promotion)*

- 2 x Spicy Szechuan Pepper Chicken with Pearl Peanut Rice Dumpling
- 1 x Classic Five Spice Marinated Pork Rice Dumpling

*Exclusively for Jadeite & UOB Cardmembers:*

- Pre-Order Early Bird Period (6 – 20 May): Enjoy savings of up to 22%
- E-store Exclusive (21 May – 5 June): \$5 off minimum spend of \$60 with promo code **R24RD5**

Sales period:

- Pre-Order Early Bird Period: 6 - 20 May 2024
- Regular Period: 21 May - 10 June 2024 (till 5 June for E-Store)

For more information on outlet locations, please log on to [www.crystaljade.com](http://www.crystaljade.com).

*Note to editors:*

- All prices are subject to service charge and GST, where applicable.
- High-res images of select promotional 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 range 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.

For more information or assistance, please contact:

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