



CRYSTAL JADE

NEWS RELEASE
FOR IMMEDIATE RELEASE

CRYSTAL JADE GROUP CELEBRATES NATIONAL DAY WITH CULINARY ODE TO SINGAPORE

Limited-time special menus featuring reimagined local favourites will be available across all casual and fine dining restaurants

26 June, Singapore – As National Day approaches, Crystal Jade Group's portfolio of casual and fine-dining restaurant is proud to launch a 'Local-inspired Delights' 本地经典风味菜肴 promotion that sings a delicious ode to Singaporean cuisine.



From **3 July to 30 September 2024**, diners are in for a treat with specially-curated dishes that pay homage to Singapore's rich tapestry of flavours. Inspired by Group Executive Chef Martin Foo and his team's personal favourite local favourites, the array of tempting dishes include familiar specialties and some reimagined classics that celebrate Singapore's vibrant food culture. How about an *Abalone with Black Garlic Bak Kut The served in Teo Pot*, or *Nanyang Fresh Fruit Rojak with Roasted Duck*?

Gather loved ones and raise a toast to the nation's birthday with an elevated taste of home. Jadeite and UOB cardmembers enjoy 20% off* these promotional dishes (except dessert).

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

*Terms and conditions apply.

HIGHLIGHTS FROM CRYSTAL JADE RESTAURANTS

Crystal Jade Palace



From left: Chilli Crab in Golden Kueh Pie Tee Cup, Double-boiled Fish Maw with Sea Whelk, Black Garlic & Chicken Soup in Coconut, Hokkien Live Prawn Noodle with Pork Lardon in Opeh Leaf

- Chilli Crab in Golden Kueh Pie Tee Cup 星洲蟹肉小金杯 (\$18.80 for six pieces)
Succulent crab meat cloaked in a piquant chilli crab sauce in a crispy pastry shell – a delicious no-mess treat!
- Double-boiled Fish Maw with Sea Whelk, Black Garlic & Chicken Soup in Coconut 椰皇黑蒜响螺花胶炖鸡 (\$42 per person)
A nourishing number brimming with the essence of fish maw, sea whelk, old chicken and the depth of black garlic.
- Sambal French Bean & Eggplant with Crispy Silver Bait 叁芭脆银鱼炒双蔬 (\$26 for regular)
Well-executed simplicity with fresh vegetables sauteed in a vibrant homemade sambal.
- Hokkien Live Prawn Noodle with Pork Lardon in Opeh Leaf 乌巴叶猪油渣生虾福健面 (\$32 for regular)
An elevated rendition with plump live prawns in a robust prawn stock.
- Durian Chendol in Coconut 榴莲煎蕊 (\$18.80 per person)
The perfect culmination of a Singaporean tropical dessert with the trinity of coconut milk, 'chendol' and D24 durian pulp.

Crystal Jade Golden Palace



From left: Abalone with Black Garlic Bak Kut Teh served in Tea Pot, Hainanese Claypot Chicken Rice and Nyonya Fried Vermicelli Mee Siam with Assorted Seafood in Banana Leaf

- Abalone with Black Garlic Bak Kut Teh served in Tea Pot 鸳鸯蒜鲍鱼肉骨功夫茶 (\$28 per person)
This comforting traditional bone broth is enhanced with the deep savoury notes of black garlic.

- Nanyang Fresh Fruit Rojak with Roasted Duck 南洋鲜果罗亚烧鸭 (\$59 with half duck)
Fresh fruits like green mango and pineapple take centerstage in this novel take on the familiar local 'salad' complemented with meaty roast duck slices.
- Hainanese Claypot Chicken Rice 砂煲海南鸡饭 (\$48, good for 4-5 persons)
A Crystal Jade special served in a claypot.
- Nyonya Fried Vermicelli Mee Siam with Assorted Seafood in Banana Leaf 蕉叶海皇干炒米暹 (\$36 for regular)
This dry version of another local favourite is amped up with a housemade 'rempah' or chilli paste, and a bounty of seafood such prawns and scallops.
- I ♥ SG Red Ruby with Coconut Pudding 宝石椰汁糕 (\$8.90 for four pieces)
Proudly decked out in national colours, this cooling number is a sweet homage to Singapore.

Crystal Jade Pavilion



Spaghetti Laksa with Assorted Seafood and Herbal Australian Wagyu Beef Brisket Soup with Radish

- Seafood Medley in Lime Leaf & Chilli Crab sauce served with Golden *Mantou* 疯柑叶星州酱一品海皇煲配炸馒头 (\$68 for regular)
Pristine seafood like scallops and prawns are cooked in an addictive chilli crab sauce – all the better to dip the steamed *mantou* into.
- Pan-fried Threadfin Fish with Nyonya Sauce 娘惹半煎煮马友鱼 (\$48.80 per piece, 700g-800g)
Tangy, savoury and sweet all at once, this dish is a delightful interplay of textures and flavours.
- Spaghetti Laksa with Assorted Seafood 叻沙海鲜意大利面 (\$32.80 for regular)
With a unique twist and the same satisfying 'shio' taste!
- Herbal Australian Wagyu Beef Brisket Soup with Radish 药膳银罗澳洲和牛腩汤 (\$55 for regular)
Slow-cooked till fork tender, the rendered hearty beef brisket broth is tempered by tender chunks of white radish.

Crystal Jade Hong Kong Kitchen

- Creamy Crab Meat in Charcoal *Kueh Pie Tee* Cup 鲜蟹肉白汁竹炭杯 (\$12.80 for five pieces)
A moreish appetiser brimming with a crab meat and luscious white sauce filling
- Thick Rice Noodle *Lai Fun* with Curry Potato, Pig's Skin & Roasted Pork Belly 咖喱猪皮烧腩薯仔濑粉 (\$14.80 per person)
Akin to a local 'curry mee, rice noodles are steeped in a slurp-worthy gravy with hearty chunks of potato, pork belly and pig's skin slices
- Nyonya Brown Sugar Glutinous Rice Dumpling with Shredded Coconut 娘惹椰丝红糖汤丸 (\$6.80 for three pieces)
The perfect bite – handmade glutinous rice balls with a molten brown sugar centre.



Clockwise from top: Thick Rice Noodle Lai Fun with Curry Potato, Pig's Skin & Roasted Pork Belly, Assorted Vegetable with Laksa Sauce, Nyonya Brown Sugar Glutinous Rice Dumpling with Shredded Coconut and Creamy Crab Meat in Charcoal Kueh Pie Tee Cup

Crystal Jade La Mian Xiao Long Bao



Clockwise from top: Crisp-fried Pumpkin, Purple Sweet Potato & Ling Zhi Mushroom with Cereal, Crispy Pandan Mochi Ball with Shredded Coconut, Deep-fried Dough Fritter Puff with Curry Chicken and Garlic Bak Kut Teh La Mian

- Crisp-fried Pumpkin, Purple Sweet Potato & Ling Zhi Mushroom with Cereal 麦香脆三宝 (\$14.80 for regular)
Inspired by the popular dish of *Cereal Prawns* but made vegetarian-friendly and just as irresistible.
- Deep-fried Dough Fritter Puff with Curry Chicken 咖喱鸡粒炸油糰 (\$8.80 for 3 pieces)
Golden-brown pastry enveloping a curry chicken filling.
- Garlic Bak Kut Teh La Mian 香蒜肉骨茶汤拉面 (\$13.80 per person)
Strands of handmade la mian steeped in a white pepper and garlic infused bone broth.
- Crispy Pandan Mochi Ball with Shredded Coconut 斑兰脆皮汤圆 (\$6.80 for three pieces)
Plump and fragrant sesame-studded morsels of heaven filled with shredded coconut

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 for download [here](#).

PROMOTION

From 3 July to 30 September 2024, Jadeite and UOB Cardmembers enjoy 20% off all promotional dishes (excluding dessert).

Terms & Conditions:

- Valid **daily** from 3 July – 30 September 2024.
- **Discount is applicable to promotional dishes (excluding dessert) only.**
- Promotion is valid for Crystal Jade Jadeite members OR payment made with UOB Credit / Debit Cards.
- Valid for dine-in only. While stocks last.
- Valid in a single receipt per table, per bill, per visit and no splitting of bills and tables allowed.
- **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.
- Not valid with other promotions, discounts, vouchers or loyalty programmes unless stated otherwise.
- The management reserves the right to change the terms and conditions without prior notice.

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