



CRYSTAL JADE

NEWS RELEASE
FOR IMMEDIATE RELEASE

CRYSTAL JADE GROUP INTRODUCES REFRESHED MENUS AT FINE-DINING RESTAURANTS

Crystal Jade Palace, Crystal Golden Palace and Crystal Jade Pavilion
Unveil Fresh Gastronomic Delights

30 September 2024, Singapore – In its ongoing commitment to culinary excellence, Crystal Jade Group has crafted an enticing array of new dishes across its trio of fine-dining jewels.

This year's eagerly anticipated menu refresh – developed under the masterful guidance of Group Executive Chef Martin Foo, sees Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Pavilion each unveiling an array of tempting creations set to captivate discerning diners. Uniting these diverse offerings is a common thread: each dish draws inspiration from classic heritage Chinese cuisine, reimagined for the modern palate.

True to the essence of Chinese dining culture, each restaurant's new offerings are designed to be shared, evoking the warmth and conviviality of traditional feasts. This annual revitalisation of menus ensures that loyal patrons and new guests alike will always have novel flavours to explore, making every visit a fresh adventure in fine dining.

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

**Note: Refreshed menus will be launched on 7 and 21 October for Crystal Jade Pavilion and Crystal Jade Palace respectively.*

HIGHLIGHTS FROM CRYSTAL JADE RESTAURANTS

Crystal Jade Palace



Crispy Chicken served with Homemade Ginger Scallion & Chilli Lime Sauce and Palace Signature Starters Platter

- *Crispy Chicken served with Homemade Ginger Scallion & Chilli Lime Sauce* 怀旧脆皮玻璃鸡 (\$42 for half, \$80 for whole)

A test of the chef's 'kung fu' or skills, this revered Cantonese specialty presents a chook with a golden-brown and crisp 'glass skin', and juicy and moist flesh – Crystal Jade Palace's expertly-prepared rendition is matched with two homemade condiments; a fragrant ginger scallion combo and appetising chilli lime sauce.

- *Palace Signature Starters Platter* 皇宫前菜四小拼 (\$38.80)

This quartet of moreish bites to pique the palate include *Crispy Sakura Shrimp Cracker*, creamy *Crab Meat & Avocado Salsa Tartlet*, 'Bi Feng Tang' *Whitebait* studded with chillies and minced garlic, as well as a refreshing *Chilled Jellyfish & Fresh Lily Bulb in Wasabi Aged Vinegar*.

Other highlights include *Crisp-fried King Oyster Mushroom with Shiso Leaf & Seaweed* 海苔紫苏鲍鱼菇 (\$12.80), *Sauteed Scallop with Celery, Water Chestnut & Black Fungus* 芹香马蹄云耳炒玉带 (\$48 for regular), as well as *Wok-fried Hand-pulled Noodle with Assorted Seafood & Black Pepper* 黑椒海鲜干炒手拉面 (\$38 for regular).

Crystal Jade Golden Palace



Sautéed Tiger Prawn with Morel Mushroom and Shunde Style Chen's Village Flat Rice Roll with Minced Pork & Sole Fish topped with Crispy Pork Lardon

- *Sautéed Tiger Prawn with Morel Mushroom* 羊肚菌炒虾球 (\$42 for regular)

This elegant dish blends the earthiness and nutty notes of dried morel mushrooms with pristine and succulent tiger prawns.

- *Shunde Style Chen's Village Flat Rice Roll with Minced Pork & Sole Fish topped with Crispy Pork Lardon* 脯鱼肉碎猪油渣蒸顺德陈村粉 (\$28 for regular)

A specialty from Foshan, Guangzhou, thin and smooth steamed rice flour sheets are commonly incorporated in a variety of savoury dishes. Here, the house-made steamed rice sheets are quickly imbued with 'wok hei' or breath of the wok, and crowned with a tasty topping of spring onions, minced pork and pork lardons.



- *Teochew Seafood Crispy Noodle served with Black Vinegar & Sugar* 潮式干煎海鲜糖醋面 (\$38, pictured left)

A Teochew specialty, this egg noodle 'pancake' is paired with an intriguing duo of dips; black vinegar blend and sugar. The elaboration preparation includes deep-frying the raw noodles, followed by poaching in a flavoured broth, before finally pan-frying till crunchy and golden on both sides.

Other noteworthy recommendations span the likes of Teochew specialties such as *Teochew Style Cold Threadfin Fish* 潮州冻马友鱼饭 (seasonal price), *Teochew Style Pan-fried Homemade Cuttlefish Cake* 潮州香煎手打墨鱼饼 (\$18 for six pieces), as well as *Double-boiled Fish Maw*, *Sea Whelk with Xinhui San Bao Zha Chicken Soup* 新会三宝扎响螺鸡 炖花胶汤 (\$138 for up to 4 pax to share).

Crystal Jade Pavilion



- *Double-boiled Fish Maw with Coconut Water, Baby Cabbage & Bamboo Pith in Chicken Soup* 清甜椰水菜胆竹笙鸡炖花胶 (\$72 for 3-4 pax, *pictured left*)

An unadulterated bowl of goodness, this double-boiled soup prepared with fresh coconut water is fortified with chicken, baby cabbage, bamboo pith and fish maw.

- *Stir-fried Fresh Crab Meat with Chinese Olive Seed, Egg & Conpoy in Lettuce Cup* 脆盞桂花瑶柱榄仁炒生拆蟹肉 (\$58.80 for six pieces)

A traditional heritage dish, eggs and crab meat are meticulously-scrambled over a medium heat until they resemble the small buds of yellow osmanthus flowers.

- *Sugarcane Jelly with Peach Sorbet* 竹蔗茅根冻、黄桃雪葩 (\$9.80 per person)

The mild and sweet flavours of homemade sugar cane jelly matched with a peach sorbet provides an uplifting end to round up any meal.

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](#).

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