



# CRYSTAL JADE

**NEWS RELEASE  
FOR IMMEDIATE RELEASE**

## **A TASTE OF AUTUMN'S TREASURE**

Crystal Jade Group unveil exquisite limited-time Hairy Crab menus  
at all fine and casual-dining restaurants  
*14 October to 15 December 2024*

*Singapore, 7 October, 2024* – Crystal Jade Group is thrilled to announce its highly anticipated Hairy Crab promotion, "Golden Autumn Indulgence - Hairy Crab & Seasonal Specials," running from *14 October to 15 December 2024*.

This limited-time culinary event showcases the prized Yang Cheng Lake hairy crab in a series of specially-crafted dishes at all restaurants under the group's portfolio that promise to delight all discerning palates.



Renowned for their succulent meat and rich roe, hairy crabs from Yang Cheng Lake in Jiangsu Province, China, are considered the epitome of seasonal delicacies. These coveted crustaceans, harvested during the crisp autumn months, are celebrated for their sweet flesh and creamy golden roe that fans and customers eagerly anticipate each year.

Crystal Jade's stellar chefs have meticulously designed an array of tantalising dishes that highlight the hairy crab's delicate flavours. From traditional steamed preparations to modern interpretations, the menus promise to satisfy both purists and adventurous diners alike.

For more information or to make reservations, please visit the restaurant website at [www.crystaljade.com](http://www.crystaljade.com) or contact a Crystal Jade restaurant directly. Reservations are highly recommended to ensure availability of these limited seasonal offerings.

### **HIGHLIGHTS FROM CRYSTAL JADE FINE-DINING RESTAURANTS**

Indulge in the pure, natural taste of this delicate crustacean at Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Pavilion.



- *Hairy Crab Steamed with Shiso Leaf 紫苏叶蒸 OR Drunken with Chinese Wine 花雕熟醉* (both at seasonal price, available at all three fine-dining restaurants)

Undoubtedly the two most favoured ways to savour the crabs' innate flavours, steaming with the delicate Shiso leaf or with steeped in premium Chinese wine are hairy crab connoisseurs' top picks.

- *Hairy Crab Roe Xiao Long Bao 大闸蟹粉小笼汤包* | \$16.80 per piece, min. 2 pieces (available at all three fine-dining restaurants)

A returning favourite (pictured left), each plump parcel is brimming with the rich umami flavours of the carefully-picked bright orange roe.



1<sup>st</sup> picture (clockwise from top) - *Black Sesame Glutinous Rice Ball in Okinawa Brown Sugar & Ginger Tea, Hairy Crab Roe & Crispy Conpoy on Shunde Style Chen's Village Flat Rice Roll and Sizzling Fish Maw & Kampung Chicken with Chef's Special Sauce in Claypot from Crystal Jade Palace*

2<sup>nd</sup> picture – *Chaoshan Style Raw Marinated Blood Cockle with Garlic & Chilli, Chilled & Crisp-fried Ginger Milk Custard and Pan-fried Hairy Crab & Pork Teochew Dumpling from Crystal Jade Golden Palace*

3<sup>rd</sup> picture (clockwise from top) – *Herbal Jelly with Peach Gum served with Bentong Ginger & Red Date Tea, Hairy Crab served Two Ways – Roe with Egg White & Caviar on Shiso Leaf & Crisp-fried Crab Meat stuffed in Shell and Crispy Stuffed Chicken Wing with Porcini Mushrooms & Fried Pearl Rice from Crystal Jade Pavilion*

Customers can also indulge in a selection of complementary seasonal dishes at each fine-dining establishment.

Besides *Steamed Scallop with Chinese Wine & Chicken Oil topped with Hairy Crab Roe 鸡油花雕蒸大闸蟹粉烩玉带* (\$28 per person) and *Hairy Crab Roe & Crispy Conpoy on Shunde Style Chen's Village Flat Rice Roll 金柱大闸蟹粉烩顺德陈村粉* (\$58 for regular), Crystal Jade Palace's limited-time menu also stars tantalising items the likes of a moreish *Crispy French Quail with Homemade Chilli Lime Sauce 脆皮玻璃法国鹌鹑配自制辣椒* (\$32 for whole), as well as *Black Sesame Glutinous Rice Ball in Okinawa Brown Sugar & Ginger Tea 冲绳岛黑糖姜茶汤圆* (\$8.80 for two pieces) and *Double-boiled Peach Gum with Papaya, Chuan Bei & Almond 川贝南北杏万寿果炖桃胶* (\$12.80 per person) for sweet endings.

At Crystal Jade Golden Palace, a refreshing *Chaoshan Style Raw Marinated Blood Cockle with Garlic & Chilli* 生腌潮汕蚶蜆 (\$16 for regular) is an excellent pick to whet the appetite, while the juicy *Pan-fried Hairy Crab & Pork Teochew Dumpling* 鲜肉大闸蟹潮州煎糍 (\$28 for six pieces) comes a close second. Double the joy and enjoy two desserts in one creation with *Chilled & Crisp-fried Ginger Milk Custard* 鸳鸯姜汁雪花糕 (\$9.80 for six pieces).

More Hairy Crab creations await at Crystal Jade Pavilion with *Hairy Crab served Two Ways – Roe with Egg White & Caviar on Shiso Leaf & Crisp-fried Crab Meat stuffed in Shell* 大闸蟹两小品 (\$38.80 per person). Complementary seasonal dishes to choose from include *Crispy Stuffed Chicken Wing with Porcini Mushrooms & Fried Pearl Rice* 牛肝菌珍珠米酿脆皮鸡翅 (\$18.80 for three pieces), and an addictive *Crisp-fried Japanese Oyster with Buttered Egg Floss* 金丝奶油酥炸日本生蚝 (\$28.80 for eight pieces).

### HIGHLIGHTS FROM CRYSTAL JADE CASUAL-DINING RESTAURANTS



To temper the *yin* of hairy crabs, diners at both Crystal Jade Hong Kong Kitchen and Crystal Jade La Mian Xiao Long Bao outlets can tuck into a warming *Braised Herbal Duck Leg* 药膳滋补鸭腿 (\$22.80 for two pieces, pictured left) that is thoroughly infused with an herbal mix of Chinese liquorice, cinnamon, star anise, and Angelica among other fortifying ingredients.



From left: *Hairy Crab Roe & Chinese Yam Congee* and *Hairy Crab Roe served with Sesame Bread Pocket Pastry*

Among the highlights at Crystal Jade Hong Kong Kitchen outlets is a luxe and silky-smooth *Hairy Crab Roe & Chinese Yam Congee* 山药蟹粉生滚粥 (\$14.80 per person), besides a simpler pleasure of *Stir-fried Hairy Crab with Scrambled Egg* 芙蓉桂花炒大闸蟹 (\$28.80 for regular).

At Crystal Jade La Mian Xiao Long Bao, customers can ‘DIY’ their own portion of *Hairy Crab Roe served with Sesame Bread Pocket Pastry* 大闸蟹粉拌叉子烧饼 (\$28.80 for regular) – stuff as much of that golden delicacy as one wishes, and slurp on strands of hand-pulled noodles crowned with *Hairy Crab Roe with Fresh Lily Bulb & Sweet Pea on La Mian* 鲜百合蜜豆蟹粉干捞面 (\$16.80 per person).

*Note to editors:*

- *Hairy crab dishes are available for dine-in only and while stocks last.*
- *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](#).*

**PROMOTIONS**

1. For Jadeite & UOB Cardmembers: Enjoy 15% off\* any Hairy Crab & Seasonal Special dishes.
2. Purchase-with-Purchase (PWP) Promotion at Crystal Jade Palace, Golden Palace & Pavilion:  
With order of any Hairy Crab & Seasonal Specials dishes, enjoy the following wines at promotional prices;  
Mansong Special Edition 慢宋珍藏黄酒 \$208 (U.P \$240) and Mansong Classic Edition 慢宋清爽型黄酒 \$128 (U.P \$158)
3. Only at Crystal Jade Hong Kitchen: enjoy Red Dates & Longan Drink for \$2.80 (U.P \$4.20) with any order of Hairy Crab & Seasonal Special dishes
4. Only at Crystal Jade La Mian Xiao Long Bao: Enjoy Classic Shanghai Xiao Long Bao (6 pcs) at just \$1.99\*\* (U.P \$9.30) with any order of Hairy Crab & Seasonal Special dishes

**\*Terms & Conditions:**

- Valid daily from 14 October – 15 December 2024.
- Discount is applicable to promotional dishes 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 at Crystal Jade Palace, Golden Palace, Pavilion, Hong Kong Kitchen, & La Mian Xiao Long Bao (except Changi Airport T1) only.
- 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.

\*\* Limited to ONE redemption per table per bill. Valid in a single receipt per table, per bill, per visit, and no splitting of bills and tables allowed. Subsequent order of the same item will be billed based on published selling price.

**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](mailto: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](mailto:irene.goh@crystaljade.com)

Charis Tan, Marcom Manager

T: 6512 0806 | M: 9424 1903

E: [charis.tan@crystaljade.com](mailto:charis.tan@crystaljade.com)

For corporate sales enquiries:

Shuki An, Event Sales Manager

M: 8182 0561

E: [shuki.an@crystaljade.com](mailto:shuki.an@crystaljade.com)