



CRYSTAL JADE

**NEWS RELEASE
FOR IMMEDIATE RELEASE**

A TREASURY OF LUNAR NEW YEAR TRADITIONS TO SAVOUR AT CRYSTAL JADE GROUP OF RESTAURANTS

**Usher in an auspicious Year of the Snake with refined festive delicacies
and specially curated menus**

Singapore, 10 November 2024 – Award-winning restaurant group Crystal Jade is gearing up to celebrate the upcoming Lunar New Year across all 17 of its casual and fine dining establishments with an artfully-curated collection of exclusive dishes and festive set menus that celebrate the richness of Chinese culinary traditions.

Setting the benchmark for Chinese New Year celebrations, Crystal Jade caters to both intimate gatherings and grand reunions, offering quality dine-in experiences and takeaway options. Under the masterful guidance of Group Executive Chef Martin Foo, the culinary team has meticulously crafted an extensive selection of specialities that embody refined taste and auspicious symbolism for the upcoming festivities.

Lunar New Year dining at Crystal Jade restaurants* commences from *8 January 2025* till *12 February 2025*. Set menus that cater to up to ten persons are available, with reservations now being accepted across all outlets.

For those preferring to celebrate at home, takeaway delicacies can be pre-ordered online at estore.crystaljade.com from *20 November 2024 to 8 January 2025*, and at outlets from *11 November 2024*. Collection is available at select outlets from *8 January to 12 February 2025*.

**Please refer to the full restaurant list for individual outlet details.*

NEW! 金蛇报喜三星高照捞起 Premium Prosperity Yu Sheng with Fresh South African Abalone, Great Amberjack & Australian Scallop \$128 (small) | \$198 (large)

Available at Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Pavilion



Group Executive Chef Martin Foo presents this year's masterpiece – an elegant Yu Sheng with the spotlight on a trio of pristine South African abalone, premium Great Amberjack sashimi and succulent Australian scallops.

This new interpretation features a vibrant medley of fresh and dried fruits, thoughtfully selected for their complementary flavours. Succulent pink grapefruit, bittersweet pomelo, crisp red apple and tangy dried mango strips pair excellently with the citrusy notes imparted by fresh mandarin oranges, dried orange peel and kaffir lime leaf chiffonade. Texturally enhanced by delicate strips of deep-fried yam, golden-hued candied walnuts and fine wisps of crisp Hsin Chu bee hoon, the Lo Hei offers an enticing interplay of crunch and tenderness.

The crowning touch comes from an appetising dressing made with Shikwasa citrus from Okinawa; known for its distinctive tartness, balanced with traditional plum sauce.

FESTIVE FEASTING AT CRYSTAL JADE RESTAURANTS

Crystal Jade's portfolio of fine and casual dining establishments across Singapore provides the perfect setting for Lunar New Year celebrations. Each restaurant presents a thoughtfully-curated festive experience, from intimate family gatherings to grand corporate celebrations.

From 8 January 2025, guests may select from an extensive range of set menus designed for groups of two to ten, complemented by elegant à la carte offerings that showcase both time-honoured traditions and contemporary interpretations of Chinese cuisine.

Highlight from Crystal Jade Palace (Takashimaya Shopping Centre)



- Braised Superior Bird's Nest with Assorted Seafood & Hokkaido Sea Urchin in Pumpkin Thick Soup 北海道海胆金瓜海皇烩燕窝 (\$68 per person)

An indulgent pick befitting of the occasion, this is a marriage of premium ingredients in a golden, velvety broth.

- Double-boiled Wild Yunzhi with Fish Maw, Bamboo Pith & Chuan Bei in Quail Soup 野生云芝川贝竹笙鹌鹑炖花胶汤 (\$48 per person)

A fortifying broth rendered from simmering wild 'turkey tail' mushroom with other wholesome ingredients.

Clockwise from top: Shunde-style Four Cup Si Bei Chicken in Claypot, Braised Superior Bird's Nest with Assorted Seafood & Hokkaido Sea Urchin in Pumpkin Thick Soup and Baby Taro-shaped Pastry with Taro Purée

- *Wok-fried Western Australian Lobster with Trio Scallion* 三葱爆炒西澳龙虾 (\$168 per whole lobster, about 600g)
The natural sweetness of premium lobster is enhanced by the aromatic depth of scallions, onions and leeks.
- *Baby Taro-shaped Pastry with Taro Purée* 吉祥好芋头 (\$13.80 for 4 pieces)
Light and crisp nuggets of mochi-like pastry filled with a homemade taro paste.

Set menus at Crystal Jade Palace are priced from \$198 to \$268 per person (minimum two to dine), and from \$998 to \$2,888 for tables of six to ten persons. A vegetarian set menu is available at \$138 per person.

Highlights from Crystal Jade Golden Palace (Paragon)



- *Boneless Suckling Pig* 即烧堂剪烫手去骨乳猪 (\$198 for half | \$388 for whole)
Served and carved tableside to be savoured with plum sauce, mustard and sugar.
- *Pan-seared Fresh South African Abalone with Radish Kombu Abalone Liver Sauce* 香煎南非活鲍鱼昆布萝卜肝酱 (\$48 per piece)
Pan-seared and laced with a novel radish kombu liver reduction.
- *Air-flown French Turbot Fish Prepared Two-ways* 福禄空运野生法国多宝鱼两食 (\$24 per 100g)
Enjoy this delicate flatfish in both sautéed and deep-fried renditions.
- *Pumpkin Panna Cotta with Red Bean & Pistachio Ice Cream* 红豆金瓜奶冻开心果冰淇淋 (\$14.80 per person)
East meets west in a silken pudding.

From top: Boneless Suckling Pig served Table-side and Air-flown French Turbot Fish Prepared Two-

Set menus at Crystal Jade Golden Palace are priced from \$198 to \$268 per person (minimum two to dine) and from \$998 to \$2,888 for tables of six to ten persons. A vegetarian set menu is available at \$138 per person.

Highlights at Crystal Jade Pavilion (VivoCity)



- *Three Cup San Bei Brittany Blue Lobster with Thai Basil* 金不换三杯汁焗法国蓝龙虾 (\$26 per 100g)
Heady with Thai basil, this is an alternative take on a classic with lobster.
- *Golden Vegetarian Yam Ring with Assorted Vegetable Medley* 荷香金砵飘香 (\$38)
A classic banquet dish updated with produce the likes of wild morel mushrooms, lily bulbs and deep-fried lotus root.

Clockwise from top: Baked Tiger Prawn with Dang Gui & Scallion Ginger on Crispy Noodle, Wild Marble Goby Soon Hock Prepared Two-Ways and Golden Vegetarian Yam Ring with Assorted Vegetable Medley

- *Sea Coconut, King Red Date & Dried Longan Jelly with Lychee Sorbet* 枣皇桂圆海底椰冻, 荔枝雪葩 (\$11.80 per person)

Topped with a lychee sorbet, this dessert is refreshing, uplifting and appetising all at once.

Set menus at Crystal Jade Pavilion are priced from \$168 to \$208 per person (minimum two to dine) and from \$898 for six persons to \$2,288 for ten persons. A vegetarian set menu priced at \$118 is also available.

Highlights from Crystal Jade Hong Kong Kitchen



- *Duo Flavoured Tiger Prawn* 双味老虎虾 (\$12.80 per piece, min. two pieces)

Savoury egg yolk-cloaked deep fried prawn head and pan-fried prawn body with superior soya sauce.

- *Braised Crab Meat & Sea Treasure in Golden Thick Soup* 金汤珊瑚海味羹 (\$16.80 per person)

A comforting bowl of goodness brimming with seafood.

- *Apple-shaped Mochi with Apple Cinnamon Purée* 岁岁平安 (\$8.80 for 3 pieces)

A whimsical sweet treat of mochi with a homemade apple filling

Clockwise from top: Duo-flavoured Tiger Prawn, Roasted Chicken with Crispy Almond & Garlic and Apple-shaped Mochi with Apple Cinnamon Purée

Highlights at Crystal Jade La Mian Xiao Long Bao



- *Shanghainese Style Treasure Pot* 富贵吉祥沪式聚宝盆 (\$128, good for 3-4 pax)

A rustic 'pencai' chockfull with ingredients like homemade egg dumplings, mushrooms, prawns, oysters, fish maw in a luscious thick sauce

- *Sauteed Glutinous Rice Cake with Eight Treasure & Preserved Chinese Sausage* 八宝腊味炒年糕 (\$26.80)

A crowd-pleasing dish topped with eight lucky ingredients including mushrooms, prawns and mushrooms

- *Double-boiled Fragrant Pear with Sea Coconut & Chuan Bei* 海底椰川贝炖香梨 (\$8.80 per person)

A healthful sweet broth infused with the nourishing properties of pear and Chinese almonds

Clockwise from top: Shanghainese-style Treasure Pot, Sauteed Glutinous Rice Cake with Eight Treasure & Preserved Chinese Sausage and Braised Sea Cucumber with Five Grains

Set menus for Crystal Jade La Mian Xiao Long Bao and Crystal Jade Hong Kong Kitchen are priced from \$398 to \$1188 for four to ten persons. A value set menu at \$188 for four persons is also available at Crystal Jade La Mian Xiao Long Bao.

FESTIVE TAKEAWAY TREASURES

Online orders from 20 November 2024 to 5 February 2025 | Collection from 8 January 2025 at select outlets | Home delivery option available

Crystal Jade presents an extensive collection of festive takeaway delicacies, crafted with the same dedication to excellence as its restaurant offerings. These items bring the taste of Crystal Jade's kitchens into homes and offices, and are ideal for intimate gatherings, corporate gifting, and celebratory house parties.



Abundance Gift Set, Auspicious Reunion Feast Festive Takeaway Bundle and Salt-baked Kampung Chicken with Hairy Fig

At the heart of this year's offerings is the *Auspicious Reunion Feast Festive Takeaway Bundle* 贺岁福满金装外带套餐 (\$398 for Jadeite members, \$571.20 regular price). This meticulously assembled set features the indulgent *Bountiful Abalone Pen Cai*, 金玉满堂海味盆菜 complemented by the classic *Reunion Yu Sheng with Norwegian Salmon* 金蛇贺岁年年有余捞起(三文鱼). The bundle also includes perennial favourites such as *Prosperity Carrot Cake* 如意萝卜糕, *Fortune Fried Glutinous Rice wrapped with Lotus Leaf* 石榴球腊味糯米饭, and the latest addition of *Salt-baked Kampung Chicken with Hairy Fig* 盐焗五指毛桃甘榜鸡 – the natural sweetness of hairy fig matches the savouriness of the chook impeccably (also available a la carte at an early bird price of \$52.80 | \$68.80 regular price).

Another new and noted item is *Mango Pomelo & Sago Jelly* 杨枝甘露果冻 (\$28.80 for members, \$32.80 regular price) which offers a contemporary interpretation of the well-loved dessert.

Each takeaway item reflects Crystal Jade's commitment to quality, presented in specially designed packaging that ensures both freshness and elegant gifting. Early bird special offers and exclusive Jadeite member privileges make these festive delicacies even more enticing for advanced planning.

For a detailed list of all Crystal Jade restaurants, please refer to Appendix 1B attached.

For more information on all Chinese New Year menus and takeaway festive goodies, please log on to www.crystaljade.com.

Note to editors:

- All prices are subject to 10% service charge and prevailing GST, where applicable.
- High-res images of select CNY items and 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 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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APPENDIX 1A: DINE-IN & TAKEAWAY PROMOTION

1. Takeaway CNY Goodies

- Early bird Period: 20 Nov 2024 – 8 Jan 2025
Jadeite members enjoy at promotional price for festive goodies ordered during this period.
- Regular period: 9 Jan – 12 Feb 2025
8% off published usual price
- E-store exclusive: 20 Nov 2024 – 5 Feb 2025
Additional discount of \$18 with minimum spend of \$208 nett with promo code <18CNY25>

2. CNY Dine-In

- Early bird Period: 20 Nov 2024 – 8 Jan 2025
Jadeite members enjoy promotional price for reservations made during the early bird period.
- Regular period: 9 Jan – 12 Feb 2025
8% off* published usual price for Jadeite members
- Deposit required for CNY Set Menu
For Crystal Jade Palace, Golden Palace and Pavilion: \$300 or \$500 depending on choice of set menu
For Crystal Jade Hong Kong Kitchen and La Mian Xiao Long Bao: \$150 or \$300 depending on choice of set menu

**Terms and conditions apply.*

3. CNY TAKEAWAY GOODIES DELIVERY FEES & DATES

- \$40 on Non-Peak days: 8 - 23 Jan 2025 & 1 - 12 Feb 2025
- \$50 on Peak days: 24 - 27 Jan 2025

**Note:*

- *No delivery on 28 - 31 Jan 2025 (CNY Eve, Day 1 - 3)*
- *Delivery not applicable for items that are available for collection at fine-dining outlets only*

APPENDIX 1B: PARTICIPATING OUTLETS LISTING

Concept	Outlets	Address	Tel
Fine Dining	Crystal Jade Palace	Takashimaya S.C. #04-19	9017 5423 / 9177 1971
	Crystal Jade Golden Palace	Paragon #05-22	9177 2091
	Crystal Jade Pavilion	VivoCity #01-112	9177 2005
Casual Dining	Crystal Jade Hong Kong Kitchen	Great World #03-127	8366 8658
		Takashimaya S.C. #B2-38	8368 9008
		The Clementi Mall #03-54	8366 8568
		Causeway Point #05-10	8366 8498
		Tampines 1	8138 8054
		Suntec City #B1-112	9780 0866
		One Holland Village	8333 4099
	Crystal Jade La Mian Xiao Long Bao	Jurong Point 2 #03-96	8382 9008
		i12 Katong #02-21	9629 2020
		Hillion Mall, #01-11/12	8323 7870
		241 Holland Avenue	8366 3418
		Blk 470, Toa Payoh #01-70	8366 3228
		Bugis Junction #B1-04A	8333 8978
		T1 Departure/ Transit Lounge East #03-54	6542 3158*
Quick-service	Crystal Jade GO	Blk 681 Punggol Drive, Oasis Terraces #02-36	8666 4868
		T4 Departure #02-41	6514 7323*

*CNY set and takeaway items are not available here

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