



CRYSTAL JADE

NEWS RELEASE
FOR IMMEDIATE RELEASE

CRYSTAL JADE SPICES UP DRAGON BOAT FESTIVAL WITH A BOLD NEW ADDITION

A tantalising *Pork Belly with Dried Shrimp and Spicy Preserved Radish 'Cai Po' Rice Dumpling* joins cherished classics in this year's collection

Available from 2 May – 1 June 2025



Singapore, 24 March 2025 – As the Dragon Boat Festival approaches, established Chinese F&B group Crystal Jade is launching an exquisite selection of handcrafted rice dumplings that presents an artful balance of time-honoured traditions with contemporary flavours.

Each rice dumpling is meticulously handcrafted using carefully sourced premium ingredients and slow-cooked to perfection, rendering a seasonal delicacy that remains so treasured.

This year's curated selection of *four* flavours includes a tantalising new creation alongside classics and perennial favourites.

Customers can order on the e-store (<http://estore.crystaljade.com>) from **21 April to 28 May**, and participating outlets from **28 May to 1 June 2025** (while stocks last). Collection of orders commences on **2 May till 1 June 2025**. Delivery is also available at \$20 per location (except Sentosa, Jurong Island and Tuas).

NEW! PORK BELLY WITH DRIED SHRIMP AND SPICY PRESERVED RADISH CAI PO RICE DUMPLING 香辣菜脯虾米花肉粽 | \$8.80 (early-bird price: \$6.80)

This exciting new creation combines tender marinated pork belly with umami-rich dried shrimp, earthy shiitake mushrooms, and sweet chestnuts, all enhanced by a vibrant and spicy homemade preserved 'cai po' (preserved radish) sauce and aromatic scallion oil. The harmonious blend of savoury, spicy, and fragrant notes creates a truly irresistible dumpling.





NEW! MINI SWEET RED BEAN PURPLE RICE MUNG BEAN DUMPLING 紫米豆沙豌豆黄粽 | \$7.80 (early-bird price: \$6.80) for three pieces

Providing a delightful contrast to the savoury options, this petite treat combines nutrient-rich purple rice with glutinous rice, mung beans, and sweet red beans for a perfectly balanced dessert dumpling.

CLASSIC! JUMBO-SIZED HONG KONG STYLE JINHUA HAM & CONPOY RICE DUMPLING 港式金华火腿干贝裹蒸粽 | \$24.80 (early-bird price: \$21.80)

This lavish creation showcases premium ingredients including Chinese ham, dried scallop (conpoy), shiitake mushrooms, BBQ roasted duck, and marinated pork belly, complemented by chestnuts, salted egg yolk, lotus seeds, and green beans.

PERENNIAL FAVOURITE! CLASSIC FIVE SPICE MARINATED PORK RICE DUMPLING 五香咸肉粽 | \$9.80 (early-bird price: \$7.80)

Succulent pork belly, chestnuts, salted egg yolk, and shiitake mushrooms delicately seasoned with a distinctive five-spice blend brings a rich and comforting depth of flavour that makes this a traditional favourite.

PROMOTIONS

Exclusively for Jadeite & OCBC Cardmembers:

- 1) Trio Bundle Offer:
1 x 五香咸肉粽 Classic Five Spice Marinated Pork Rice Dumpling &
2 x 香辣菜脯虾米花肉粽 Pork Belly with Dried Shrimp and Spicy Preserved Radish Cai Po Rice Dumpling
\$20.80 | U.P \$24.80 (A la carte price: \$27.40)
- 2) Pre-Order Early Bird Period (21 April – 12 May): Enjoy savings of up to 24% (promotional prices as stated above)
- 3) E-store Exclusive (21 April – 28 May): \$5 off minimum spend of \$60 with promo code **RD25D5**

Sales period:

- Pre-Order Early Bird Period: 21 April - 12 May 2025
- Regular Period: 13 May - 1 June 2025 (till 28 May for E-Store)

For more information on outlet locations, please log on to www.crystaljade.com.

Note to editors:

- All prices are subject to service charge and GST, where applicable.
- High-res images of rice dumplings dishes are available upon request.

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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