



CRYSTAL JADE

**NEWS RELEASE
FOR IMMEDIATE RELEASE**

CRYSTAL JADE GROUP PRESENTS EXQUISITE 'PARENTS' DAY' 2025 OFFERINGS

Celebrate Mom and Dad with exceptional dining experiences in May and June

14 April 2025, Singapore – Crystal Jade Group's signature 'Parents' Day' promotion returns from **28 April to 30 June 2025**, inviting families to express their appreciation through the universal language of good food.

This annual culinary tribute features a refreshed selection of meticulously crafted dishes across Crystal Jade's portfolio of fine-dining establishments and casual dining restaurants.

From time-honoured classics reimagined with contemporary touches to innovative new creations featuring premium seasonal ingredients, each dish is designed to express heartfelt appreciation for parents. The thoughtfully curated menus promise to create memorable dining experiences and foster meaningful family moments.

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

HIGHLIGHTS FROM CRYSTAL JADE RESTAURANTS

Crystal Jade Palace



Clockwise from top:

- Double-boiled Nourishing Soup with Sea Whelk, Fresh Lily Bulb and Pink Oyster Mushroom
- Aburi Scallop with Homemade Crispy Rice Crust topped with Caviar
- Steamed Trio Mushroom with Black Garlic & Butterfly Pea Dumpling
- Marinated French Spring Chicken with Sand Ginger Sauce served in Claypot

- Steamed Trio Mushroom with Black Garlic & Butterfly Pea Dumpling 蝶豆花黑蒜野菌饺 | \$9.80 for three pieces

Delicate morsels with blue-tinted dumpling skin; courtesy of butterfly pea flower, filled with a sautéed medley of three types of mushrooms enhanced with aromatic black garlic.

- Double-boiled Nourishing Soup with Sea Whelk, Fresh Lily Bulb & Pink Oyster Mushroom 桃红平菇响螺炖九年生百合 | \$34 per person

A rejuvenating clear broth featuring sea whelk, delicate pink oyster mushrooms, and premium lily bulbs, meticulously double-boiled for maximum flavour.

- Marinated French Spring Chicken with Sand Ginger Sauce served in Claypot 瓦煲沙姜霸王春鸡 | \$48 for whole chicken

Tender French spring chicken marinated to perfection and served in a traditional claypot with a fragrant and robust sand ginger sauce that enhances its natural flavours.

- Sautéed Broccolini, Bamboo Pith & Egg White topped with Sakura Shrimp & Shrimp Roe 双虾蛋白竹笙扒西兰花苗 | \$38 for regular

Crisp broccolini and delicate bamboo pith are stir-fried with silky egg whites, then crowned with umami-rich Sakura shrimp and shrimp roe.

- Chilled Coconut Pudding with Peach Resin in Pumpkin Purée 金瓜露桃胶椰香布丁 | \$13.80 per person

A refreshing dessert featuring smooth coconut pudding with nourishing peach resin, served in a sweet pumpkin purée.

- Baked Yam Pastry 芋头烧果子 | \$10.80 for three pieces
Delicate pastries with a golden, flaky exterior giving way to a sweet and fragrant yam filling.

Crystal Jade Golden Palace



Clockwise from top:

- *Baked Brazilian Lobster Tails & Foie Gras in Abalone Sauce, Braised Wuchang Rice served in Claypot*
- *Superior Bird's Nest & Crab Meat wrapped with Egg White Crepe served in Teochew Style Thick Broth*
- *Pistachio Mung Bean Cake*
- *Glutinous Rice Cake with Dried Shrimp & Chives in Teochew Style*

- Glutinous Rice Cake with Dried Shrimp & Chives in Teochew Style 韭菜糯米潮州红桃粿 | \$8.80 for three pieces

A traditional Teochew delicacy featuring savoury glutinous rice cakes studded with dried shrimp and fragrant chives.

- Chilled Jumbo Squid with Fragrant Garlic Spicy Sauce 冰镇蒜香椒子手钩火箭鱿鱼 | \$12 per 100g

Steamed jumbo squid served chilled with an appetising sweet, sour and spicy sauce that balances aromatic garlic with a pleasant peppery kick.

- Double-boiled Bamboo Fungus Soup with Sea Whelk & Peru Maca 秘鲁玛卡螺头炖竹笙蛋 | \$32 per person

A nourishing clear soup featuring bamboo fungus, sea whelk, and Peruvian maca, simmered over a few hours to extract the essence of each ingredient.

- Baked Brazilian Lobster Tails & Foie Gras in Abalone Sauce, Braised *Wuchang* Rice served in Claypot 砂煲鲍汁鹅肝巴西龙虾尾焖五常米 | \$98 (good for 4 persons)

A decadent combination of lobster tails, and a foie gras-enriched abalone sauce tossed through specialty 'Wuchang rice' in a sizzling claypot.

- Pistachio Mung Bean Cake 开心果豌豆糕 | \$10.80 for four pieces

Homemade traditional mung bean cakes with a subtle sweetness, enhanced with the nutty richness of pistachios.

Crystal Jade Pavilion



Clockwise from top:

- *Poached Wild Marble Goby Soon Hock with Beancurd Skin in Pickled Chilli Tomato Broth*
- *Baby Abalone with Fluffy Chinese Yam Pastry*
- *Sizzling Spanish Black Pork Collar with Garlic Clove and Scallion in Spicy Sauce*
- *Chilled Papaya Milk Pudding with Gum Tragacanth in Mango Purée*

- Baby Abalone with Fluffy Chinese Yam Pastry 珍珠鲍鱼蜂巢鲜淮山酥 | \$12.80 for three pieces

Light, airy pastry with a honeycomb-like texture made with Chinese Yam with a baby abalone nestled within.

- Steamed Scallop & Shrimp Dumpling topped with Preserved Radish & Silver Bait Sauce 鲜虾带子雪菜银鱼菜脯饺 | \$9.80 for three pieces

Delicate dumplings filled with sweet scallops and shrimp, crowned with a tasty preserved radish and silver bait sauce.

- Crispy Prawns and Chives Rice Crepe served with Chef's Special Spicy Sauce 脆皮韭菜鲜虾米饼 | \$18.80 for regular

Thin rice crepes filled with diced prawns and aromatic chives, pan-fried to a golden crisp and served with a piquant chilli dip.

- Chilled Papaya Milk Pudding with Gum Tragacanth in Mango Purée 香芒玉露雪燕果皇奶冻 | \$12.80 per person

A refreshing dessert featuring creamy papaya milk pudding with nourishing bird's nest served in a sweet mango purée.



Clockwise from top:

- Sautéed Pork Jowl with Dried Velvet Mushroom, Black Bean & Dried Tangerine Peel
- Deep-fried Purple Sweet Potato with Assorted Mushroom Puff
- Mangosteen-Shaped Lotus Pandan Paste Pine Nut Pastry,
- Sautéed Organic Cauliflower and Pork Belly with Shrimp Paste served in Claypot

- Deep-fried Purple Sweet Potato with Assorted Mushroom Puff 蜂巢珍菌紫薯酥 | \$8.80 for three pieces

Golden puffs with a honeycomb-like texture made with purple sweet potato reveal a delightful filling of sautéed assorted mushrooms.

- Steamed Seafood & Conpoy Spinach Skin Dumpling 翡翠干贝海皇饺 | \$8.80 for three pieces
Emerald green spinach-infused dumpling skins envelope a luxurious filling of dried scallops and prawns.

- Double-boiled Chicken Soup with Abalone and Monkey Head Mushroom 猴头菇鲍鱼炖鸡汤 | \$18.80 per person

A flavourful clear soup rendered with ingredients such as chicken, abalone, and meaty monkey head mushrooms, slowly simmered to extract maximum flavour.

- Roasted Chicken with Crispy Cereal & Shredded Coconut 金丝麦香脆皮烧鸡 | \$26.80 for half, \$46.80 for whole

Boasting golden-brown crispy skin, each piece of chicken is coated with fragrant cereal and shredded coconut for an irresistible crunch and aroma.

- Sautéed Pork Jowl with Dried Velvet Mushroom, Black Bean & Dried Tangerine Peel 陈皮豆豉鹿茸菌炒猪颈肉 | \$18.80 for regular

Silky thinly-sliced pork jowl stir-fried with *umami*-rich black beans, velvet mushrooms, and aged tangerine peel which lends a subtle citrusy note.

- Braised Rice with Seafood and Sweet Corn in Hot Stone Pot 石锅粟米海皇烩饭 | \$18.80 for regular
Fragrant rice braised with an assortment of fresh seafood and sweet corn, served sizzling in a hot stone pot that creates a delicious charred crust on each grain.
- Mangosteen-shaped Lotus Pandan Paste Pine Nut Pastry 松子金翡翠山竹酥 | \$9.80 for three pieces
Exquisite pastries shaped like mangosteens, filled with fragrant pandan-infused lotus paste and crunchy pine nuts.
- Pumpkin Sago and Rose-shaped Soya Bean Pudding 金瓜露玫瑰豆奶冻 | \$8.80 per person
A delicate dessert combining sweet pumpkin sago with rose-shaped soya bean pudding for a perfect balance of flavours.

Crystal Jade La Mian Xiao Long Bao



Clockwise from top:

- *Crisp-fried Prawn with Green Peppercorn & Dried Chilli*
- *Nourishing Seven-Coloured Vegetables with Fresh Beancurd Skin*
- *Traditional Layered Diced Chicken & Carrot Pastry*
- *Wok-fried Pork with Shredded Sea Cucumber, Curly Green Chilli and Garlic*

- Traditional Layered Diced Chicken & Carrot Pastry 怀旧千层酥 | \$8.80 for three pieces
A nostalgic treat featuring multiple layers of flaky pastry enveloping seasoned diced chicken and carrots.
- *Dong Po* Pork Sesame Pocket Bun *Rou Jia Mo* 黄金肉夹馍 | \$8.80 for three pieces
Golden sesame pocket buns filled with succulent *Dong Po*-style braised pork for a mouthwatering combination of textures and flavours.

- Double-boiled Chicken Soup with Fish Maw, Dendrobium and American Ginseng 花旗参石斛花胶炖鸡汤 | \$18.80 per person

A premium tonic soup featuring tender chicken, collagen-rich fish maw, dendrobium, and American ginseng

- Wok-fried Pork with Shredded Sea Cucumber, Curly Green Chilli and Garlic 螺旋椒蒜爆海参小炒肉 | \$22.80 for regular

Juicy sliced pork wok-fried with sea cucumber, aromatic garlic, and vibrant curly green chili for a perfect balance of flavours and textures.

- Nourishing Seven-Coloured Vegetables with Fresh Beancurd Skin 鲜腐竹养生七色菜 | \$18.80 for regular

A wholesome and healthful dish featuring seven different vegetables stir-fried with delicate fresh beancurd skin.

- La Mian with Chicken in Ginger Chinese Wine 姜酒鸡汤拉面 | \$15.80 per person

Springy and al dente noodles served in a fragrant chicken broth infused with warming ginger and Chinese rice wine, topped with tender chicken pieces.

PROMOTIONS

From 28 April – 30 June 2025, diners can enjoy these exclusive Parents' Day promotions (terms and conditions apply).

1) Complimentary dessert exclusively for Jadeite Members

At all fine-dining restaurants: Complimentary Lemon Tartlet with Berries Cream (4pieces)

- With minimum spend of \$188 on à la carte food bill & order of minimum 2 Parents' Day dishes
- Limited quantities available & while stocks last
- Offer is stackable with other promotions
- Valid on 3, 4, 10, 11 May and 7, 8, 14, 15 June 2025.

At all casual-dining concepts: Complimentary Mangosteen-shaped Lotus Pandan Paste Pine Nut Pastry (3 pieces)

- Valid with any order of Parents' Day 4-Person Set Menus
- Offer is stackable with other promotions
- Not valid on 10 & 11 May and 14 & 15 June.

2) Dining offers exclusively for Jadeite and OCBC members

- Order any two Parents' Day special dishes and enjoy 15% off
- \$38.80 nett per pax and \$48.80 nett per pax for Parents' Day 4-pax set menus at casual dining concepts
\$38.80 nett (Hong Kong Kitchen: U.P. \$48.90 nett, La Mian Xiao Long Bao U.P. \$55.20 nett) per pax &
\$48.80 nett (Hong Kong Kitchen: U.P. \$73.70 nett, La Mian Xiao Long Bao U.P. \$79.10 nett) per pax

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:

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