



# CRYSTAL JADE

NEWS RELEASE  
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## **CRYSTAL JADE GROUP MARKS SINGAPORE'S DIAMOND JUBILEE WITH 'SG60 FLAVOURS' CULINARY TRIBUTE**

Limited-time menu featuring patriotic red and white presentations, local-inspired creations, and fiery favourites celebrate six decades of nationhood

*23 June 2025, Singapore* – As Singapore marks its momentous 60th year of independence, Crystal Jade Group proudly presents 'SG60 Flavours', a special culinary celebration that pays homage to the nation's incredible journey and the vibrant food culture that unites all Singaporeans.

From **1 July to 31 August 2025**, diners across Crystal Jade's portfolio of fine-dining establishments and casual dining restaurants can savour an exclusive collection of specially-crafted dishes that embody the spirit of Singapore. This diamond jubilee tribute features creative presentations in celebratory colours, innovative takes on beloved local favourites, and an array of spicy specialities that reflect Singaporeans' legendary love affair with heat and flavour.

This exclusive SG60 menu celebrates Singapore's rich food heritage while embracing innovation. Fittingly, rice features prominently in several dishes, from traditional glutinous rice preparations to contemporary interpretations, reflecting this humble grain's enduring importance in Singapore's multicultural food landscape. Each dish tells a story of the nation's culinary journey, with reimagined local classics and innovative creations that capture the spirit of Singapore's diverse food culture over six remarkable decades.

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\*.

\*See annex for full listing of restaurants

## HIGHLIGHTS FROM CRYSTAL JADE RESTAURANTS

### *Crystal Jade Palace*



*Clockwise from top:*

- *Golden Phoenix Glutinous Rice Roll in Traditional Style*
- *Steamed Japanese Scallop Prawn Dumpling*
- *Taro and Black Glutinous Rice Purée with Crispy Rice and Coconut Ice Cream*
- *Crispy Foie Gras & Scallop Spring Roll*

- **Flower Crab in Two Ways 花蟹二味 (\$32 per person)**

A creative interpretation featuring steamed crab meat in Chinese wine alongside deep-fried crab shell stuffed with fragrant rice – a showcase of the versatility of this sweet crustacean.

- **Golden Phoenix Glutinous Rice Roll in Traditional Style 古法金凤凰糯米卷 (\$88 whole)**

An auspicious centrepiece dish that combines premium ingredients in an exquisite presentation, perfect for celebratory gatherings and Singapore's diamond jubilee milestone.

- **Cheese Baked Seafood Curry Rice 咖喱白汁芝士海鲜焗饭 (\$42 portion)**

A comforting fusion creation that marries aromatic curry spices with melted cheese and fresh seafood, delivering satisfying flavours in every spoonful.

- **Double-boiled Fish Maw Soup with Quail, Dried Conch and Sea Coconut 海椰皇鹌鹑螺干炖花胶 (\$42 per person)**

A nourishing tonic soup that epitomises Chinese culinary artistry, featuring premium ingredients slowly simmered to extract maximum essence and health benefits.

- **Taro and Black Glutinous Rice Purée with Crispy Rice and Coconut Ice Cream 香芋紫米露、脆米椰子雪糕 (\$13.80 per person)**

A delightful sweet finale that is inspired by a local favourite dessert, combining traditional and contemporary elements with a playful crispy rice garnish.

## Crystal Jade Golden Palace



Clockwise from top:

- Stuffed Spiral Green Chilli with Shrimp Paste tossed with Crispy Rice Crust
- Chilled Mango wrapped with Coconut Cheong Fun
- Chilled Prawn in Crystal Jelly wrapped with Sweet Rice Paper
- Singapore Chicken Rice Siew Mai

- **Singapore Chicken Rice Siew Mai 新加坡鸡饭烧卖 (4 pieces, \$8.80)**

A charming tribute to Singapore's national dish, reimagined as delicate dim sum parcels that capture the essence of Hainanese chicken rice in bite-sized perfection.

- **Wild Coral Trout Poached in Hot & Sour Tomato Broth served Tableside 堂弄酸辣番茄汤浸野生东星斑 (\$28 per 100g)**

An interactive dining experience where pristine coral trout is expertly poached tableside in a vibrant, tangy broth that awakens the palate with bold flavours.

- **Teochew Style Porridge with Red Roe Crab & Aged Radish in Claypot (served with You Tiao) 砂锅潮州老菜脯红膏蟹生滚粥 (配油条) (\$18 per 100g)**

Comfort in a claypot – this soul-warming porridge celebrates Teochew culinary traditions with sweet crab roe and the umami depth of aged preserved radish.

- **Deep-fried Har Kau topped with Crispy Rice in Bi Feng Tang Style 避风塘金稻脆皮鲜虾饺 (4 pieces, \$14.80)**

Classic 'har gau' elevated with crispy rice coating and aromatic fried garlic, creating an irresistible textural contrast and heady flavours.

- **Chilled Mango wrapped with Coconut Cheong Fun 香芒椰汁肠粉 (冷) (\$13.80 portion)**

A refreshing tropical dessert that combines silky coconut-infused rice rolls with sweet mango, offering a cooling finish to any meal.

## Crystal Jade Pavilion



*Clockwise from top:*

- *Deep-fried Har Kau topped with Crispy Rice in Bi Feng Tang Style*
- *Singapore Mee Goreng with Seafood served on Opeh Leaf*
- *Cute Animal Pastry with Brown Sugar Mochi*
- *Sautéed Fresh Lily Bulb with Morel Mushroom, Pine Nut & Corn served on Crispy Taro Nest*

- **Singapore Mee Goreng with Seafood served on Opeh Leaf 乌芭叶三鲜炒星洲马来面 (\$38.80 portion)**

Street food elevated to fine dining – aromatic Singapore-style fried noodles presented on traditional banana leaf with a bounty of fresh seafood.

- **Chilled Lobster with Onion Egg Salsa topped with Caviar on Toast 鱼子酱龙虾洋葱鸡蛋沙沙土司 (4 pieces, \$22.80)**

An elegant East-meets-West creation where succulent lobster meets vibrant salsa, crowned with luxurious caviar for the ultimate indulgence.

- **Braised Sea Treasure in Golden Thick Soup served in Hot Stone Pot 冲浪石锅酒香黄焖一品海味 (\$42 per person)**

A luxurious treasure trove featuring abalone, sea cucumber, fish maw and scallops in rich golden broth, served in a sizzling stone pot.

- **Cute Animal Pastry with Brown Sugar Mochi 黑糖酥脆糯米糍 (3 pieces, \$12.80)**

These adorable mochi pastries filled with molten brown sugar will appeal to both the eyes and the taste buds.

- **Cheng Tng Sweet Soup with Winter Melon, Barley & Peach Gum Crystal Jelly 清汤冬瓜薏米桃胶水晶冻 (\$13.80 per person)**

A refreshing homage to the beloved local dessert, featuring cooling winter melon, peach gum jelly bits and barley.

## Crystal Jade Hong Kong Kitchen



Clockwise from top:

- Nourishing Four Treasure Congee with Purple Sweet Potato & Dried Scallop
- Steamed Prawn Dumpling topped with Chilli Crab Sauce
- Pan-fried Pumpkin Rice Cake
- Grilled Kurobuta Pork Collar served with Balsamic Vinegar

- **Steamed Prawn Dumpling topped with Chilli Crab Sauce 辣椒螃蟹蒸饺 (3 pieces, \$9.80)**

Two Singaporean icons unite in this inspired creation where classic *har kau* meets the nation's beloved chilli crab sauce in perfect harmony.

- **Duo Cheong Fun 双色肠粉 (\$8.80 portion)**

A patriotic presentation featuring twin rice roll preparations – vibrant tomato egg alongside savoury diced chicken with mustard greens – celebrating Singapore's colours in edible form.

- **Dry Curry Prawn with Yogurt served in Banana Leaf 乳酪干烧咖喱生虾 (\$26.80 portion)**

A celebration of Singapore's multicultural tapestry, this Indian-inspired creation features aromatic curry prawns enhanced with tangy yogurt, traditionally presented on banana leaf.

- **Nourishing Four Treasure Congee with Purple Sweet Potato & Dried Scallop 紫薯干贝四宝粥 (\$12.80 per person)**

Royal purple congee that nourishes both body and soul, enriched with premium dried scallops and an array of wholesome ingredients.

- **Red Ruby Sago with Coconut Milk 红宝石椰汁西米露 (\$6.80 per person)**

Another local favourite in festive red, featuring chewy water chestnuts and sago pearls in a rich coconut milk – a sweet tribute to Singapore's hawker heritage.

## Crystal Jade La Mian Xiao Long Bao



*Clockwise from top:*

- *Sautéed Winged Bean with Anchovies & Sakura Ebi in Sambal Sauce*
- *Lion-shaped Mango Mousse*
- *Huang Qiao Sesame Pork Pastry Shao Bing*
- *Youpo Shanxi Knife-cut Noodles with Minced Meat*

- **Bak Kut Teh with Pork Stomach 老蒜猪肚肉骨茶 (\$22.80 regular)**

A hearty celebration of Singapore's heritage cuisine, this soothing herbal soup warms the heart with simple flavours.

- **Eight Treasure Curry Vegetable 星洲椰香咖喱八宝菜 (\$16.80 regular)**

A vibrant Singapore-style curry showcasing eight different vegetables in a delectable coconut curry sauce, celebrating the nation's love for spicy, flavourful cuisine.

- **Youpo Shanxi Knife-cut Noodles with Minced Meat 油泼肉末山西刀削面 (\$20.80 regular)**

Hand-cut noodles with rustic charm, topped with savoury minced meat and drizzled with sizzling hot oil.

- **Salted Egg Yolk Tang Yuan coated with Crispy Cereal 麦香金沙汤圆 (3 pieces, \$6.80)**

Modern comfort food at its finest – traditional glutinous rice balls get a contemporary twist with molten salted egg centres and crunchy cereal coating.

- **Lion-shaped Mango Mousse 狮子香芒慕斯 (3 pieces, \$7.80)**

An adorable lion-shaped dessert that pay tribute to Singapore's Merlion, featuring tropical mango mousse in a whimsical presentation.

## PROMOTIONS

From 1 July to 31 August 2025, diners can enjoy these exclusive SG60 Flavours offerings with special promotions for Jadeite Members and OCBC Cardmembers. *\*Terms and conditions apply.*

- 1) Jadeite Members and OCBC Credit/Debit Cardmembers enjoy special promotional prices on all SG60 National Day speciality dishes across Crystal Jade's fine dining and casual dining concepts.
- 2) SG60 6-Course Set Menus - 1 Dines Free with every 3 SG60 Set Menus ordered Exclusively at fine dining restaurants, enjoy specially curated 6-course National Day set menus at \$60 per person (min. 2 pax). Book for 4 diners and pay for only 3 on weekdays - a perfect way to celebrate Singapore's diamond jubilee with family and friends.

### **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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