



CRYSTAL JADE

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SEASON OF SPARKLES LIGHTS UP CRYSTAL JADE THIS CHRISTMAS

Chinese restaurant group's three fine-dining concepts unveil festive set menus for the first time

Singapore, 3 November 2025 – Crystal Jade Group heralds the arrival of Christmas with the launch of exquisite set menus (minimum two to dine) from 18 November 2025 to 4 January 2026 at the group's *three fine-dining establishments* – Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Pavilion.

Helmed by Group Executive Chef Martin Foo, Crystal Jade's culinary team has artfully composed multi-course menus that showcase premium ingredients, elegant presentations, and the refined techniques that have earned the group its reputation for culinary excellence. From delicate appetisers to indulgent mains and delightful desserts, each menu is designed to create a memorable dining experience, complete with a glass of Champagne Pierre Moncuit Delos Grand Cru to toast to the occasion.

CRYSTAL JADE PALACE – A CELEBRATION OF REFINED FLAVOURS | \$168 per person (minimum 2 to dine)



The sophisticated seven-course menu commences with *Roast Chicken and Ice Plant Salad* 胡麻酱冰菜烧鸡沙律, before progressing to a luxurious *Braised Bird's Nest with Morel Mushrooms and Crab Meat served in Hot Stone Pot* 石锅酒香蟹肉干贝羊肚菌烩燕窝.

Crispy-Scale Marble Goby with Yuzu-Infused Jus 脆鳞笋壳柚子鱼汁 presents the delicate-fleshed fish enhanced with bright citrus notes, followed by a refreshing *Lychee Sorbet* 荔枝雪葩 palate cleanser. Main courses include a succulent *Chargrilled Baby Lamb Rack with Black Pepper and Wild Mushrooms* 黑椒乳羊佐烤野菌 and comforting *Pan-Seared King Prawn with Garlic-Bacon Spaghetti* 香煎大虾皇扒蒜香烟肉炒意大利面. The feast concludes with *Oriental Eight Treasures Cheesecake* 中式八宝芝士糕, a creative reimagining of traditional festive flavours in contemporary form.

CRYSTAL JADE GOLDEN PALACE – CONTEMPORARY ELEGANCE | \$168 per person (minimum 2 to dine)



At Crystal Jade Golden Palace, the menu opens with a captivating *Trio of Appetisers* 前菜三小品 comprising *Shiso Tempura with Lobster and Caviar* 鱼子酱龙虾紫苏盏, *Pomelo Tartlet with Sakura Ebi and Cashew Nut* 樱花虾腰果柚子挞, and *Hawthorn Crystal Jelly* 山楂水晶冻.

Diners then tuck into a theatrical *Flambéed Braised Fish Maw with Crab Meat and Conpoy in Golden Broth* 火焰金汤蟹肉干贝烩花胶 and *Pan-Seared Wild Chilean Sea Bass with Wasabi Butter Cream* 芥末奶油煎海鲈鱼扒. 'Buah Long Long' Plum Sorbet 沙梨话梅雪葩 refreshes the palate before an irresistible *Crispy Chicken Wings stuffed with Assorted Mushrooms and Truffle served with Organic Greens* 脆烤松露酿鸡中翅佐有机沙拉, and *Braised King Prawn Inaniwa Thin Udon in Teochew Satay Sauce* 潮式沙茶酱虾皇焗稻庭面 – a delicious nod to local flavours.

The menu draws to a close with *Pandan Kaya Gelato, Palm's Seed and Roasted Almonds served with Young Coconut* 椰香杏仁亚答子香兰咖椰雪糕, a befitting tropical finale.

CRYSTAL JADE PAVILION – ARTFUL SOPHISTICATION | \$148 per person (minimum 2 to dine)

Pique the palate with a *Duo of Amuse-Bouche* 前菜两小品 featuring *Peking Duck with Caviar served on Crispy Chinese Spinach* 鲟龙鱼子酱片皮鸭红苋菜盏, and *Garlic Crostini with Crab Meat and Tomato Salsa* 蟹肉番茄沙沙蒜香烤面包. *Braised Seafood and Fish Maw with Creamy Pumpkin served with Scallion Spring Roll* 石锅一品海味奶油南瓜烩花胶配葱油春卷 showcases seasonal comfort, whilst *Crispy-Scale Marble Goby with Garlic Mirin Sauce topped with Bonito Flakes* 木鱼花蒜香味淋汁焗脆鳞笋壳鱼 demonstrates the kitchen's mastery of texture and *umami* depth.

After a *Soursop Sorbet* 红毛榴莲雪葩 interlude, *Honey-Glazed Pork Ribs with Thyme served with Organic Ice Plant* 百里香蜜汁烤猪肋骨佐有机冰菜 and *Pan-Seared Tiger Prawns with Spaghetti topped with Minced Meat Tomato Sauce* 香煎老虎虾扒鲜番茄肉酱意大利面 provide hearty satisfaction.



Christmas Cookie with Coconut Gelato coated with Crispy Rice 树桩曲奇饼脆米椰香冰淇淋 offers a whimsical conclusion to the meal.

EXCLUSIVE EARLY BIRD OFFER FOR JADEITE MEMBERS



Crystal Jade Jadeite members who make reservations during the 'Early Bird' period from 1 to 17 November 2025 will receive a complimentary 'Christmas Love Treasure' gift set with every two bookings of the Christmas seasonal menu. This charming gift set includes a white teddy bear, Christmas cookie, and a bag of caramelised walnuts (60g) – perfect tokens to share and treasure.

Reservations are highly recommended for these limited seasonal offerings and can be made at <https://estore.crystaljade.com/> (full payment is required to confirm reservations), or visit www.crystaljade.com for more information.

Note to editors:

- All prices are subject to prevailing service charge and 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 to 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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