



# CRYSTAL JADE

NEWS RELEASE  
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## CRYSTAL JADE GROUP PRESENTS AN EXQUISITE LUNAR NEW YEAR COLLECTION TO USHER IN THE YEAR OF THE HORSE

Singapore, 26 November 2025 — Crystal Jade Group welcomes the Year of the Horse with a refined and thoughtfully curated Lunar New Year collection that embodies abundance, elegance, and the spirited vitality of the season. Spanning its well-regarded fine-dining and casual concepts, the extensive selection of elevated festive delicacies and celebratory set menus are designed to honour cherished traditions while embracing contemporary culinary artistry.

Led by Group Executive Chef Martin Foo, this year's festive showcase highlights premium ingredients, masterful techniques, and signature presentations that reflect Crystal Jade's commitment to excellence. Guests can look forward to auspicious creations, reimagined classics, and new culinary highlights crafted to elevate reunion gatherings, corporate celebrations, and intimate family feasts.

Lunar New Year dining will be available from **26 January to 3 March 2026** at Crystal Jade restaurants\* with bespoke set menus for groups of two to ten. Festive takeaway specialities may be pre-ordered online at [estore.crystaljade.com](https://estore.crystaljade.com) and at individual outlets from **8 December 2025**, with collection and delivery options available from **26 January to 3 March 2026**.

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

**NEW! 骏马奔腾全家福捞起 Premium Prosperity Yu Sheng with South African Abalone, Aburi Australian Scallop & Braised Cuttlefish \$128 (small) | \$198 (large)**

*Available at Crystal Jade Palace, Crystal Jade Golden Palace and Crystal Jade Pavilion for dine-in and take-away*



This year's rendition is refreshingly light on the palate, featuring pristine torched Australian scallops, meaty South African abalone, and Teochew-style braised cuttlefish slices to symbolise luck, prosperity and abundance.

The vibrant ensemble of fresh and home-pickled ingredients creates layers of complementary flavours and textures. Succulent pomelo segments and jewel-like dragon fruit cubes deliver juiciness and sweetness, whilst preserved ginger and orange peel provide an intense aromatic punch. Jellyfish 'head' and homemade candied walnuts add crunch, alongside shredded carrots and mesclun leaves for freshness. Crowned with a generous mound of crispy deep-fried yam strips, the quintessential festive dish is laced with a piquant roselle and yuzu-based dressing.

## FESTIVE FEASTING ACROSS CRYSTAL JADE RESTAURANTS

From fine dining venues to casual dining concepts, each Crystal Jade establishment presents a curated selection of festive dishes and set menus that blend heritage flavours with refined gastronomic execution.

### *Highlight from Crystal Jade Palace (Takashimaya Shopping Centre)*

#### **Steamed Western Australian Lobster with 20-Year Aged *Hua Diao*, Egg White and Bonito Flakes**

二十年花雕木鱼花蛋白蒸西澳龙虾 | \$30 per 100g

Pristine Australian Lobster in a cloud of silken egg white, elevated by the aromatic complexity of 20-year aged *Hua Diao* Chinese wine.

#### **Roasted French Spring Chicken with Truffle and Wild Mushroom**

松露野菌烤法国春鸡 | \$45 for whole chicken

A simple pleasure accentuated with a touch of indulgence; tender French Spring Chicken is roasted and infused with the luxurious aroma of truffle and earthy wild mushrooms.

#### **Crisp Fried Premium Pork Ribs with Mustard Sauce**

黄芥末酱酥炸龙子排骨 | \$18.80 per person

Premium, crisp-fried pork ribs cloaked in a tangy-sweet mustard sauce, offering a delightful contrast of textures and flavour.

#### **Sizzling Claypot Chicken with Japanese Oysters** 啫啫姜葱日本生蚝鸡煲 | \$58

A comforting piping hot potful of succulent chicken pieces and plump Japanese oysters in a savoury ginger and spring onion sauce.

#### **Baked Tiger Prawn with Black and White Garlic on Braised Ee-fu Noodle** 鸳鸯蒜子焗开边老虎虾皇焖伊面

| \$48 per portion

Sweet tiger prawns baked to perfection with a heady blend of black and white garlic served atop silky strands of braised Ee-fu noodles.

Individual set menus at Crystal Jade Palace are priced at **\$198 and \$268 per person** (minimum two to dine), and from **\$998 to \$2,988** for tables of six to ten persons. A vegetarian set menu is available at **\$148 per person**.



*Clockwise from top: Sizzling Claypot Chicken with Japanese Oysters, Steamed Western Australian Lobster with 20-Year Aged *Hua Diao*, Egg White and Bonito Flakes, Braised Bird's Nest with Crab Meat & Roe*

## Highlights from Crystal Jade Golden Palace (Paragon)



Clockwise from top: Wuchang Organic Glutinous Rice with Twin Prawns and Chinese Preserved Meats, Crispy Scale Japanese Tilefish (Amadai) and Prosperity and Harmony Eight Treasures Soup.

### **Double-boiled Pork Ribs Broth with New Zealand Fish Maw and 'Stone Olive'** 石橄榄新西兰花胶炖龙骨 | \$42 per person

A deeply nourishing double-boiled broth combining tender pork ribs with premium New Zealand fish maw and the distinct, subtle bittersweetness of 'stone olive'.

### **Wuchang Organic Glutinous Rice with Twin Prawns and Chinese Preserved Meats** 原笼双虾腊味生炒五常有机糯米饭 | \$48

Coveted for its floral fragrance and pleasant chewy texture, Wuchang organic glutinous rice from **Heilongjiang**, China, is paired with tiger prawns and Sakura *ebi*, as well as Chinese preserved meats for a dish signifying abundance.

### **Patriotic Soup with Cod Fish and Water Chestnut Lion's Head**

护国菜羹马蹄鳕鱼球 | \$28 per person

A verdant green broth made with a variety of green vegetables with a handcrafted 'Lion's Head' fish ball made with cod and crunchy water chestnuts.

### **Golden Fatt Choy Roll with Oyster, Prawn and Water Chestnut**

黄金发财生蚝鲜虾马蹄卷 | \$28 for 6 pieces

Auspicious rolls of prosperity with succulent oysters, prawns, water chestnut, and black moss 'fatt choy'.

### **Pan-seared Cuttlefish Cake with Black Moss on Teochew Style Mee Pok**

香煎手打发菜墨鱼饼焖肉碎潮州面卜 | \$38

Golden nuggets of pan-seared handmade cuttlefish cake studded with black moss 'fatt choy' is served over Teochew-style *Mee Pok*.

### **Golden Pumpkin Prosperity Glutinous Rice Nian Gao**

金瓜有米年糕 | \$12.80 for 6 pieces

A beautifully composed traditional rice cake sandwiched between sweet golden pumpkin.

Individual set menus at Crystal Jade Golden Palace are priced at **\$198 and \$268 per person** (minimum two to dine) and from **\$998 to \$2,988** for tables of six to ten persons. A vegetarian set menu is available at **\$148 per person**.

## Highlights from Crystal Jade Pavilion (VivoCity)



*Clockwise from top: Steamed Wild Marble Goby with Sliced Chinese Yunnan Ham and Sliced Mushroom, Supreme Seafood Treasure Claypot, Baked Australian Wagyu Beef Cheek with Red Wine and Foie Gras Sauce*

**Double-boiled Chicken Soup with Porcini Mushroom, Conpoy, Sea Whelk and Spiky Sea Cucumber** 鲜牛肝菌干贝刺参响螺炖鸡汤  
| \$42 per person

A luxurious double-boiled soup with tender chicken, sea whelk, conpoy, and sea cucumber for supreme nourishment.

**Deep-fried Western Australian Lobster with Walnut and Dried Chilli**  
辣子红袍核桃酥炸西澳龙虾 | \$30 per 100g

A moreish number with deep-fried lobster tossed with crunchy walnuts and fragrant dried chillies.

**Poached Japanese Noodle with Chicken and Egg in Hakka Rice Wine Soup** 瓦煲蛋花黄酒鸡汤日本面线 | \$36

Silken Japanese noodles steeped in a comforting, fragrant Hakka rice wine chicken soup with silky egg swirls.

**Osmanthus Jasmine Jelly with Mango Passion Fruit Sorbet**  
茉莉桂花冻, 香芒百香果雪葩 | \$11.80 per person

This light and refreshing finale to any meal pairs an uplifting osmanthus jasmine jelly with a vibrant and tangy sorbet of mango and passion fruit.

Individual set menus at Crystal Jade Pavilion are priced at **\$168 and \$208 per person** (minimum two to dine) and from **\$898 to \$2,388** for tables of six to ten persons. A vegetarian set menu priced at **\$128** is also available.

### Highlights from Crystal Jade Hong Kong Kitchen

#### Steamed Deep-sea Grouper with Cordyceps Flower & Black Fungus 虫草花云耳蒸深海石斑 | \$58 for 600g-700g

Perfectly steamed deep-sea grouper dressed with delicate cordyceps flowers and earthy black fungus.

#### Roasted Iberico Pork Ribs with Plum Sauce 梅子酱烤西班牙排骨 | \$18

梅子酱烤西班牙排骨 | \$18

Juicy Iberico pork ribs glazed with a sweet and tangy plum marinade that caramelises beautifully to render a flavourful and meaty dish.

#### Prosperity Pumpkin Yuan Bao 富贵金元宝 | \$9.90 for three pieces

An auspicious, handmade sweet treat shaped like a traditional ingot crafted from pumpkin puree to symbolise a wealth of good fortune.

Set menus for Crystal Jade Hong Kong Kitchen are priced from **\$398 to \$1,188** for four to ten persons.



Clockwise from top: Stir-fried Scallop with Shimeiji Mushroom in XO Sauce, Prosperity Pumpkin Yuan Bao, Baked Boston Lobster with Garlic & Black Bean Sauce

### Highlights from Crystal Jade La Mian Xiao Long Bao



Clockwise from top: Braised Pork Belly with 10-head Abalone and Black Moss, Braised Sea Cucumber with Leek, Garlic and Water Bamboo in Claypot and Sauteed Tiger Prawns with Termite Mushroom and Lily Bud

#### Braised Yellow Croaker with Crispy Dumpling in Red Wine Sauce

金元宝红酒烩黄鱼 | \$58.80 for 600g

Delicate yellow croaker is braised in a shimmering red wine sauce and served with house-made deep-fried wantons

#### Braised Sea Cucumber with Leek, Garlic & Water Bamboo in Claypot 葱

烧蒜子茭白海参煲 | \$42.80

Premium sea cucumber is braised slowly in a traditional claypot with aromatic leeks, garlic, and water bamboo.

#### Almond & Black Sesame Roll 杏仁鸳鸯芝麻卷 | \$6.80 for three pieces

A nutty and toasty dessert comprising almond and black sesame pastes steamed into smooth sheets which are then layered and rolled into one exquisite dessert.

Set menus for Crystal Jade La Mian Xiao Long Bao are priced from **\$398 to \$1,188** for four to ten persons.

## FESTIVE TAKEAWAY TREASURES

Available for pre-orders from 8 December 2025 | Collection from 26 January 2026 at select outlets | Home delivery option available

Crystal Jade Group offers a selection 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 celebratory reunions, gatherings and corporate gifting.



*Auspicious Reunion Feast Festive Takeaway Bundle*

At the heart of this year's offerings is the sumptuous *Auspicious Reunion Feast Festive Takeaway Bundle* 贺岁福满金装外带套餐 (\$398 for Jadeite and OCBC cardmembers, \$538 regular price) comprising *Bountiful Abalone Pen Cai*, *Reunion Prosperity Yu Sheng* to toss to the festivities, classic *Prosperity Carrot Cake*, and two new additions; *Fragrant Glutinous Rice with Taro, Shrimp & Chinese Sausages* and *Honey-Glazed Roasted Spanish Pork Ribs*.



*Honey-Glazed Roast Spanish Pork Ribs and Pistachio Coconut Water Chestnut Cake*

Perennial favourites such as *Prosperity Carrot Cake* (\$30.80), *Abundance Yam Cake* (\$30.80) and *Fortune Glutinous Cake* (\$28.80) are back on the menu. A sweet addition this year is *Pistachio Coconut Water Chestnut Cake* (\$30.80); a pretty coconut and pistachio tiered 'kueh' studded with diced water chestnuts which can be enjoyed chilled, or pan-fried.

Always an excellent addition to the festive table, Crystal Jade's signature roasted selection span the likes of *Signature Roasted Suckling Pig* (\$388), *Roasted Duck* (half \$46.80 | whole \$76.80) and *Signature Pork Belly* (\$44.80) – an all-time, crowd pleaser!



*Eternal Bliss Platter*

Every item presented in specially designed packaging that preserves both quality and elegant appearance, with early bird pricing and exclusive Jadeite and OCBC cardmember benefits making these selections particularly attractive for those planning ahead.

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](http://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 can be downloaded [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.

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## APPENDIX 1A: DINE-IN & TAKEAWAY PROMOTION

1. Takeaway CNY Goodies
  - Early bird Period: 8 December 2025 – 18 January 2026 in-store and on E-store  
Jadeite and OCBC cardmembers enjoy special promotional prices for festive goodies ordered during this period.
  - Regular period: 19 January – 26 Feb 2026  
Jadeite and OCBC cardmembers enjoy 8% off published usual price
  
2. CNY Set Menu for Dine-In
  - Early bird Period: 8 December 2025 – 18 January 2026  
Jadeite and OCBC cardmembers enjoy promotional price for reservations made during the early bird period.
  - Regular period: 19 Jan – 3 March 2026  
Jadeite and OCBC cardmembers enjoy 8% off\* published usual price for Jadeite and OCBC cardmembers
  - Deposit required for CNY Set Menu  
For Crystal Jade Palace, Golden Palace and Pavilion: \$300 or \$600 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: 26 Jan – 11 Feb 2026 & 20 Feb – 3 Mar 2026
  - \$50 on Peak days: 12 - 15 Feb 2026

*\*Note:*

- *No delivery on 16 – 19 Feb 2026 (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 #04-04	8138 8054
		Suntec City #B1-112	9780 0866
		One Holland Village #02-28	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
		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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