

NEWS RELEASE
FOR IMMEDIATE RELEASE

EXQUISITE HAIRY CRAB DELICACIES AT CRYSTAL JADE



Singapore, October 2016 – The season of hairy crab returns and these coveted crustaceans will be presented in a selection of a la carte dishes and set menus from 10 October to 30 November, or while stocks last, at Crystal Jade's fine dining restaurants.

Available at **Crystal Jade Prestige**, **Crystal Jade Palace Restaurant**, **Crystal Jade Golden Palace** and **Crystal Jade DINING IN**, this autumnal specialty is prized for its golden creamy roe and delicate sweet flesh. Specially imported from Lake Taihu, China, specimens of an optimal size are selected for its abundant roe.

CRYSTAL JADE PRESTIGE



Steamed Shanghai Hairy crab and Steamed xiao long bao with hairy crab roe

Although the Hairy crab's innate flavours are best savoured *au naturel* by way of *Steamed Shanghai Hairy crab* 清蒸大闸蟹 (\$68 for whole crab), the chefs at Crystal Jade Prestige have crafted a tempting menu of dishes that showcase this delicate seafood.

Customers can savour *Hairy Crab Trio Platter (Suckling Pig with Crab Roe & Biscuit, Steamed Xiao Long Bao with Hairy Crab Roe and Steamed Crab Shell Custard)* 大闸蟹三拼 (片皮乳猪蟹粉脆饼拌花雕蟹膏拼蟹粉小笼包) (\$26/person), *Braised Organic tofu with hairy crab roe in hot stone bowl* 石锅蟹粉有机滑豆腐 (\$28/portion) and *Poached crystal noodle with hairy crab roe and garden green* 青蔬水晶蟹粉 (\$14.80/person) among other dishes.

Brought back by popular demand, piping-hot *Steamed xiao long bao hairy crab roe* (\$10.80 for two pieces); each with a generous filling with an *umami*-rich crab stock is highly-recommended.

For the ultimate Hairy crab experience, partake in a sumptuous five-course set menu that includes specialties from the Hairy crab a la carte menu, as well as delectable picks such as *Deep-fried coral trout fillet with hairy crab roe and egg white* 蟹粉嫩油浸星斑扒 and the dessert of *Glutinous rice dumpling in ginger soup* 姜茶桂花汤圆.

CRYSTAL JADE PALACE RESTAURANT, GOLDEN PALACE AND DINING IN

Besides an alternative rendition of *Steamed Hairy crab with perilla leaf* 紫苏叶蒸大闸蟹 (\$48 for whole crab), other a la carte picks available at these three stalwart restaurants include *Steamed hairy crab meat and scallop cube dumpling with superior broth* 蟹粉石榴球 (\$11.80 per person), *Braised hairy crab meat with pea sprout* 蟹粉扒豆苗 (\$45); a simple yet luxurious dish crowned with a luscious Hairy crab roe sauce, as well as *Deep-fried spring roll with Hairy crab meat* 米网蟹粉卷 (\$26 for 4 pieces); a crisp golden roulade brimming with Hairy Crab meat, mushrooms and onions.

A sumptuous seven-course Hairy crab set menu priced at \$128 per person is also available.

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

PROMOTIONS

- 1) Jadeite members with payment made using DBS/POSB cards enjoy 10% off Hairy Crab a la carte dishes (Applicable to Crystal Jade Palace Restaurant, Crystal Jade Golden Palace and Crystal Jade Dining IN)
*Valid till 30 November, not applicable on eve of/and public holidays
- 2) Jadeite members with payment made using DBS/POSB cards enjoy Hairy Crab Set Menu at \$108 (U.P. \$128) (Applicable to Crystal Jade Palace Restaurant, Crystal Jade Golden Palace and Crystal Jade Dining IN)
*Valid till 30 November, not applicable on eve of/and public holidays
- 3) Jadeite members with payment made using DBS/POSB cards enjoy Hairy Crab Set Menu at \$88 (U.P. \$98) (Applicable to Crystal Jade Prestige only)
*Valid till 30 November, not applicable on eve of/and public holidays

Note to editors:

- *Hairy crab dishes are available for dine-in only and while stocks last.*
- *All prices are subject to 10% service charge and GST.*
- *High-res images of select Hairy crab dishes are available upon request via email.*

ABOUT CRYSTAL JADE GROUP

Founded in 1991, Crystal Jade is an awarded Chinese culinary group with MICHELIN one star 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 range from fine dining and casual dining restaurants to specialty bakeries.

In 2014, L Capital Asia, the private equity arm of LVMH Moët Hennessy – Louis Vuitton officiated a 90% stake buy in Crystal Jade. Later in June 2015, Standard Chartered Private Equity (SCPE) announced its investment in the group as well. To date, the award-winning group owns and operates over 100 outlets across 25 major cities in Asia Pacific and the United States.

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