



NEWS RELEASE  
FOR IMMEDIATE RELEASE

## HAIRY CRAB DELICACIES AT CRYSTAL JADE FINE DINING RESTAURANTS



Singapore, October 2015 – A much-anticipated annual affair, Crystal Jade’s ‘**An Indulgent Crustacean Affair – Hairy Crab**’ promotion will commence on 12 October and end 30 November this year, or while stocks last.

Available at **Crystal Jade Palace**, **Crystal Jade Golden Palace** and **Crystal Jade DINING IN**, this autumnal specialty is coveted for its golden creamy roe and delicate sweet flesh. Crystal Jade has specially imported these crustaceans from Yang Cheng Lake, China and selected the bigger specimens for its abundant roe.

Although the Hairy crab’s innate flavours are best savoured *au naturel* after steaming, the chefs at Crystal Jade have also crafted a tempting menu of dishes starring this prized seafood.

### A LA CARTE DISHES

Diners can expect to indulge in various delectable renditions of this seasonal delight.

Besides *Steamed Hairy crab* (\$42 per 175 to 199g piece), *Chilled Hairy crab with Chinese wine* (left, \$45 per 175 to 199g piece) is a perennial popular pick among diners. Gently steamed over a low fire till almost cooked, the crab is then steeped in *Hua Tiao* wine, also known as yellow wine, for five hours. A traditional pairing for centuries, yellow wine’s ‘yang’ quality is said to balance the Hairy crab’s ‘yin’, as well as bring out the fine flavour of the crab.



*Sautéed pea sprouts with Hairy crab meat, Steamed Hairy crab xiao long bao, Deep-fried spring roll with Hairy crab meat*

A great lunch pick, piping-hot *Steamed Hairy crab xiao long bao* (\$6 per piece) reveals a generous filling with an *umami*-rich crab stock.

Besides a decadent *Braised shark's fin with Hairy crab roe* (\$35 per serving), the *Sautéed pea sprouts topped with Hairy crab meat* (\$42) is a simple yet luxurious dish crowned with a luscious Hairy crab roe sauce, and *Deep-fried spring roll with Hairy crab meat* (\$24 for four pieces) presents a crisp golden roulade brimming with Hairy Crab meat, mushrooms and onions.

## 7-COURSE HAIRY CRAB SET MENU (\$118 per person)

For the ultimate Hairy crab experience, partake in a sumptuous 7-course set menu that includes all the specialties from the Hairy crab a la carte menu, as well as two additions; *Braised abalone with sautéed assorted vegetables* and the dessert of *Glutinous rice dumpling in ginger soup*.

## PROMOTIONS

- 1) DBS/POSB cardmembers enjoy 10% off Hairy Crab a la carte dishes  
\*Valid till 30 November, not applicable on eve of/and public holidays
- 2) DBS/POSB cardmembers Hairy Crab Set Menu \$98 (U.P. \$118)
- 3) \*Valid till 30 November, not applicable on eve of/and public holidays

For more information on outlet locations, please log on to [www.crystaljade.com](http://www.crystaljade.com).

## ABOUT CRYSTAL JADE GROUP

Founded in Singapore in 1991, Crystal Jade Culinary Concepts Holding is a well-known household name in Asia that is committed to preserving the rich traditions of Chinese cuisine through its specialty dining concepts ranging from fine dining restaurants and casual dining eateries to specialty bakeries.

Together, the group serves up a diverse menu of well-loved items such as *Lanzhou La Mian* and Shanghai favourites, Cantonese barbecue meats, noodles and congee, Hong Kong dim sum, as well as quality pastries and breads.

The award-winning group currently owns and operates over 120 outlets in 21 major cities with 22 diverse dining concepts across Asia Pacific and in the United States.



Note to editors:

- *Hairy crab dishes are available for dine-in only and while stocks last.*
- *High-res images of select Hairy crab dishes are available upon request via email.*

For more information or assistance, please contact:

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