

NEWS RELEASE
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SAVOUR THE ROBUST FLAVOURS OF NORTHERN CHINA SPECIALTIES AT CRYSTAL JADE LA MIAN XIAO LONG BAO

New menu features an extensive selection of highlight dishes

Singapore, December 2015 – Leading up to Crystal Jade's 25th anniversary next year, **Crystal Jade La Mian Xiao Long Bao** is proud to unveil a refreshed interior; at Toa Payoh Hub, and an extensively-updated menu that showcases the local brand's well-loved array of *la mian* and *xiao long bao*, as well as traditional meat and seafood specialties from around the Jiangnan region. Tabling classics and new inspired creations, **Crystal Jade La Mian Xiao Long Bao** aims to provide an ultimately satisfying dining experience for all.

Notably, **Crystal Jade La Mian Xiao Long Bao** in Hong Kong is proud to be included in the *Michelin Bib Gourmand Guide*; which promotes 'exceptional good food at moderate prices', in consecutive years from 2009 to 2015.

OODLES OF NOODLES



The repertoire of pulled noodle dishes at **Crystal Jade La Mian Xiao Long Bao** has been expanded to include new must-tries, such as the wildly-fragrant *La Mian with Scallion Oil served with Dong Po Pork Belly* 东坡肉葱油拌面 (\$10.80-\$11.80); featuring indulgently fatty meat cloaked in a sticky-sweet dark sauce, and *La Mian with Poached Fish Fillet in Szechuan Spicy Soup* 水煮鱼拉面 (\$10.80-\$11.80); tender slices of dory in a fiery, tongue-tingling *mala* broth. For undeniable comfort, go for the series of *la mian* in collagen-rich *Signature Pork Broth* (\$8.80-\$13.80) jazzed up with a variety of toppings such as shrimp dumplings and deep-fried pork ribs.

Not to be forgotten are perennial favourites such as the *Signature Szechuan Dan Dan La Mian* 招牌四川担担拉面 (\$8.80); replete with nutty richness, and the spicy, piquant *La Mian with Chilled Poached Chicken in Szechuan Style* 口水鸡拉面 (\$10.80-\$11.80).

DUMPLING DELIGHTS

Right on trend is the debut of Crystal Jade's *Steamed Salted Egg Yolk Xiao Long Bao* 咸蛋黄小笼包 (4 pcs, \$7.80), where orange-tinted skins



are delicately pinched around chunks of minced pork and salted egg yolk in savoury broth. The dumpling is also available as part of the *Steamed Assorted Flavours Xiao Long Bao* 四色小龙包 (4 pcs, \$10.80), a sampler set that comprises other novel innovations; *Steamed Ginseng Xiao Long Bao* 人參小龙包 (4 pcs, \$10.80), *Steamed Chilli Crab Xiao Long Bao* 辣椒蟹小龙包 (4 pcs, \$10.80) and *Steamed Vegetable Xiao Long Bao* 素菜小龙包 (4 pcs, \$7.80).

Less colourful but no less delicious is the unassuming *Poached Watercress Dumpling* 西洋菜水饺 (6 pcs, \$6.80), where each snugly-wrapped parcel packs an oomph with a generous filling of minced pork and watercress.

A TASTE OF JIANGNAN



Diners can expect a myriad of gastronomic specialties from all over Jiangnan, which encompasses cities like Wuxi, Shaoxing and Shanghai. One show-stopper to look out for is the *Deep-fried Duck* 福安香酥鸭 (half, \$26.80), which is first marinated for two days then steamed for two hours and deep-fried to lock in all its succulent juices; only ten servings are available each day.

Another labour-intensive dish not to be missed is the *Braised Minced Pork Ball with Mushroom & Bamboo Shoot* 红烧小丸子 (\$12.80), traditionally known as “lion’s head meatballs” (狮子头). At **Crystal Jade La Mian Xiao Long Bao**, these hand-beaten pork balls are skillfully cooked to achieve an incredibly smooth and moist texture, and braised in a claypot for an enhanced smoky fragrance.



Other goodies to pad the tummy with include the addictively crunchy, sweet-and-sour *Deep-fried White Bait in Wuxi Style* 无锡小鱼儿 (7.80), a nourishing *Shanghai-style Rice Flour Cake with Shredded Pork & Preserved Vegetable Soup* 雪菜肉丝年糕汤 (\$10.80-\$11.80), and *Sautéed Shrimp with Long Jing Tea Leaf* 龙井河虾仁 (\$15.80).

DESSERTS

Round off the meal with the *Glutinous Rice Ball in Fermented Rice Wine* 酒酿丸子 (\$3.80), where delightfully-chewy mini *tang yuan* are served in a fermented rice lees sweet broth. Other dessert recommendations are dewdrop-shaped *Steamed Sweet Potato Bun with Custard* 紫薯蟠桃 (\$3.80) dusted in desiccated coconut or the evergreen classic *Mango Pudding* 芒果布丁 (\$4.80).

NEW LOOK

Crystal Jade La Mian Xiao Long Bao at Toa Payoh Hub now sports a modern, chinoiserie chic design with black latticed panels contrasted against light wood tables and upholstered chairs in soft hues of grey and turquoise. All new **Crystal Jade La Mian Xiao Long Bao** outlets will be refurbished in phases to mirror this refreshed interior.

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 such as *Xiao Long Bao*, 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 110 outlets in 21 major cities with diverse dining concepts across Asia Pacific and in the United States.

Note to editors:

- *All prices are subject to 10% service charge and prevailing GST. Prices quoted are reflective of the menu at Crystal Jade La Mian Xiao Long Bao Vivocity; these may vary slightly at different outlets.*
- *High-res images of Crystal Jade La Mian Xiao Long Bao dishes are available upon request via email.*

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