



## CRYSTAL JADE PRESTIGE 翡翠荟

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### CRYSTAL JADE PRESTIGE A refined dining experience awaits

*Singapore, March 2016* – Unveiled at Marina Bay Financial Centre, Ground Plaza in late January, **Crystal Jade Prestige** is the culmination of the stalwart brand's expertise in Chinese cuisine; sometimes with an inventive touch, set against the backdrop of Singapore's cosmopolitan central business district. The contemporary Chinese restaurant tables an inspired repertoire of provincial specialties that have been refined and elevated with modern culinary techniques and incorporate top quality ingredients.

An ideal destination for hosting business luncheons for VIP guests or gathering with friends and family, **Crystal Jade Prestige** promises a satisfying and sumptuous feast that will please and excite.

#### DECADENT DELICACIES

Expertly prepared and artfully plated, every dish is designed to deliver in flavour and aesthetics, showcasing premium ingredients such as lobster, bird's nest, and even truffle and *foie gras*, which are less common in Chinese cooking.



*Roasted Baby Suckling Pig rolled with Black Truffle Pearl Rice, Pan-fried Beancurd with Black Truffle Sauce, Tea Smoked Roasted Duck, Lobster & Seafood Tomato Thick Soup*

Zoom in on the show-stopping *Roasted Baby Suckling Pig rolled with Black Truffle Pearl Rice* 黑松露乳猪珍珠饭卷 (\$20/pc, \$168/half or \$328/whole); roulade of suckling pig crackling cradling plump grains of Japanese short-grain pearl rice infused with aromatic truffle and abalone sauce, and the *Pan-fried Beancurd with Black Truffle Sauce* 黑松露豆腐 (\$8.80); a slab of homemade squid ink tofu coated in breadcrumbs and drizzled with a heady truffle-accented mushroom sauce.

Indulge in the *Tea Smoked Roasted Duck* 茶叶熏片皮烤鸭 (\$78/whole), which is imbued from skin to bone with a tantalisingly smoky flavour and fragrance after 30 hours of meticulous preparation. The fowl is first marinated for 24 hours and masterfully roasted; basted at regular intervals to render an evenly golden tanned skin, then smoked in a wok with a special blend of premium Pu-er tea leaves and spices. It is finally carved table-side and served three ways to highlight various parts – the crispy skin; best eaten dipped in sugar, the moist thigh meat, and the tender breast meat which is wrapped in soft crepes.

For outstanding seafood creations, dive into the *Lobster & Seafood Tomato Thick Soup served in Coconut* 椰皇茄膏龙虾羹 (\$28); teeming with briny crustacean flavour and succulent chunks of lobster and fresh scallop, or savour the *yin-yang Combination of Deep-fried Scallop with Salted Egg Yolk and Chilled Organic Tomato served with Avocado Sauce* 牛油果金沙带子皇拼温室番茄 (\$20), where a crisp golden nugget of Hokkaido scallop encrusted in a salted egg yolk batter is contrasted with refreshingly-sweet tomatoes and avocado cream.

## IRRESISTIBLE RICE AND NOODLES



Pick from an assortment of hearty staples such as porridge, ramen and vermicelli loaded with beef, pork and seafood. Popular picks include the comforting *Poached Rice with Lobster Meat served in Hot Stone Bowl* 石锅龙虾泡饭 (\$30) and *Pan-fried Minced Fish Noodle with Scallop* 香煎带子鱼茸面 (\$12); springy fish paste noodles tossed in umami-rich prawn stock reduction

Providing immense satisfaction is the *Baked Crispy Glutinous Rice with Scallop* 脆脆扇贝糯米饭 (\$12). Dig through the crunchy topping of puffed rice to unearth a mound of chewy glutinous rice studded with dried scallop, dried shrimp, Chinese mushrooms and bits of salted egg.

## DIM SUM DELIGHTS

Just as the mains are intriguing and impeccably executed, the lunchtime dim sum menu comprises some innovative creations that are equally compelling.

Well-loved classics are jazzed up with interesting touches. *Pan-fried Siew Mai with Foie Gras Sauce* 鹅肝酱煎烧卖 (\$12.80) present juicy pork and shrimp dumplings paired with a creamy goose liver sauce while *Steamed Dumpling with Shrimp & Black Garlic* 黑蒜凤眼饺 (\$5.80/3pcs) is a *har gau* (shrimp dumpling) accentuated with fragrant black garlic slice and goji berry. Other scrumptious offerings include *Baked Abalone & Diced Chicken Pastry* 鲍鱼鸡粒酥 (\$6/3pcs) and *Deep-fried Dumpling with Chinese Parsley* 香茜炸粉果 (\$5.80/3pcs); flaky deep-fried puffs filled with chunks of prawn and water chestnut.

## SWEET TEMPTATIONS

Conclude the meal with one of Crystal Jade Prestige's exquisite desserts, which range from refreshing treats such as the velvety *Almond Cream with Snow Lotus* 雪莲杏仁露 (\$6.50), to sinful pleasures like *Deep-fried Durian Ice Cream with Mango Purée* 玉露冰火炸榴莲 (\$8.50).

The *Trio Dessert on Ice* 冰镇甜品三重奏 (\$14.50) is perfect for those craving a variety of flavours as it comprises tasting portions of *Aloe Vera with Lemongrass Jelly* 芦荟酸酎冻, *Chilled Mango Purée with Pomelo & Sago* 杨枝甘露 (\$6.50 ala carte), and *Chilled Black Sesame with Coconut Milk* 黑芝麻椰香露 (\$6.50 ala carte).

## DINE IN STYLE

Situated on the second floor of Marina Bay Financial Centre, Ground Plaza in the heart of Singapore's bustling business hub, Crystal Jade Prestige offers a chic but relaxed environment for diners to enjoy a sumptuous meal. Featuring Chinese lattice work on the ceiling and abstract art pieces on the walls, the restaurant décor is a juxtaposition of oriental and western design elements. Watch the sunlit greenery fade into a picturesque view of vibrant nightlights through floor-to-ceiling glass windows along one wall of the main dining hall, or opt for a more intimate dining experience in one of the four private dining rooms available – ideal for intimate gatherings and business meetings over lunch.

## FACT SHEET

<b>Opened</b>	20 January 2016
<b>Address</b>	8A Marina Boulevard, Marina Bay Financial Centre (Ground Plaza), #02-01, Singapore 018984
<b>Telephone</b>	
<b>Operating Hours</b>	Lunch 11:30am to 3pm - Monday to Friday 11am to 3:30pm - Saturday, Sunday & Public Holiday
	Dinner 6pm to 10:30pm – Daily
<b>Size</b>	6135.48sq ft
<b>Seating Capacity</b>	140 pax
<b>Payment</b>	Cash / NETS / Mastercard / Visa
<b>Parking</b>	Multi-storey carpark at Marina Bay Link Mall
<b>Website</b>	<a href="http://www.crystaljade.com/crystal-jade-prestige">www.crystaljade.com/crystal-jade-prestige</a>
<b>Hashtag</b>	#CrystalJadePrestige

### Note to editors:

- All prices are subject to 10% service charge and prevailing GST.
- High-res images of Crystal Jade Prestige dishes and restaurant interior are available upon request via email.

## **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 barbecued 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.

In 2014, L Capital Asia; the private equity arm of LVMH Moët Hennessey Louis Vuitton, officiated a 90% stake buy in Crystal Jade while in June 2015, Standard Chartered Private Equity (SCPE) announced its almost S\$70 million investment in the group as well.

For more information or assistance, please contact:

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