

Welcome the Year of the Fire Rooster at Crystal Jade!

Welcome a brand new beginning of prosperity and abundance with Crystal Jade's Year of the Fire Rooster festivities this 2017!

Bring and share fortune and good cheer with your loved ones with Crystal Jade's deliciously unique and healthy **Prosperity Toss Salad 翡翠捞起鱼生 (fěi cuì lāo qǐ yú sheng)**, also known as "Yu Sheng" that signifies abundance, opulence and vigor all year round!

As we prepare the Prosperity Toss Salad, we chant the 12 steps to "Lo Hei" (Lo Hei refers to the actual tossing action) to usher in good luck and auspicious tidings.



Also at the forefront of Crystal Jade's rousing Chinese New Year creations is **Treasure Pot 新春发财盆菜 (xīn chūn fā cái pén cài)**, also known as "Poon Choi" in Cantonese, a resplendent bowl of Chinese delicacies designed to impress and deliver.

Filled to the brim with choice meats and vegetables such as abalone, sea cucumber, scallop, prawns and duck, the Treasure Pot's irresistible taste is the result of all its ingredients soaking up the glorious juices and flavours from the soup and broth that have been braising in the pot.

Pan-fried Kurobuta Pork with Teriyaki Sauce
烧汁香煎黑豚肉 (shāo zhī xiāng jiān hēi tún ròu) ups the ante with premium Kurobuta meat, impeccably flavoured with mild notes of sweet and savoury for that palatable experience.



Fire up the year further with **Flourishing Fortune Glutinous Rice Cake** 年年有余年糕 (nián nián yǒu yú nián gāo), a deliciously sweet treat believed to usher in auspicious tidings and abundance of happiness!

Our Flourishing Fortune Glutinous Rice Cake is included in every order of our Chinese New Year Set Menu, and can also be bought separately at a retail price of P 780. It comes in a luxurious Crystal Jade box and bag.

A winning tradition

A dynamic kitchen serving the most delectable versions of Chinese delicacy favorites, with master chefs hailing from all over Asia.

Philippine's Best Restaurants 2014 to 2016, Philippine Tatler

Certificate of Excellence 2016, Tripadvisor

Singapore's Best Restaurant (2008-2014) – SG Tatler

Regional's Best Restaurant (2008-2014) – Regional Tatler

Best Chinese Restaurant, Top 3 (2013) – AsiaOne People Choice Award

Top 500 Asia's Finest Restaurants (2008-2013) – Miele Guid

FAQ's

SPECIAL OFFERINGS

Crystal Jade Dining IN Weekend Dim sum Buffet (Friday to Sunday, 2:00 – 5:00 P.M.)

'Little morsels of love' (literal translation of dim sum) such as Steamed Soupy Pork Dumpling "Xiao Long Bao", Steamed Cream Custard Bun with Salted Egg Yolk, and Baked Bo Lo B.B.Q Pork Bun, are meticulously prepared with choice and high-quality ingredients.

Crystal Jade Premium Sauces (available all throughout)

Encased in a luxurious box, these sauces are magnificent gift ideas and perfect for home use too. Available in 3 variants: XO Sauce, Dried Shrimp Paste, and Chili Oil.

MANILA

Crystal Jade Dining IN

7th Ave., Bonifacio Highstreet, Bonifacio Global City, Taguig, Metro Manila

ABOUT CRYSTAL JADE GROUP

Founded in 1991, Crystal Jade is a Singapore-based culinary brand with one-MICHELIN star. 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 in over 22 major cities across Asia Pacific.

BRAND STORY

Founded over 25 years ago, Crystal Jade has grown from a single restaurant to an award-winning F&B group with one-MICHELIN star. Well-regarded for its culinary expertise and commitment to quality, Crystal Jade's brand mission to spread the word on Chinese cuisine and culture has remain unchanged.

Founded on the core principles of Chinese cuisine while drawing influence from modern gastronomy, Crystal Jade provides only the most wholesome food – **food that nourishes inspires and nurtures relationships**, for today – and for many more generations to come.

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