

Decadence abounds with Crystal Jade's newest stunners this holiday season!

Delight in this year's season of festive merrymaking with our Holiday Menu!

With Crystal Jade's newest repertoire of stunners, decadence abounds on a night of much-awaited gatherings and precious bonding moments between loved ones.



Sliced Bittergourd with Plum Sauce 话梅凉瓜片 (huà méi liáng guā piàn) brings luck as the robust flavour of fresh bittergourd is tempered by the tart sweetness of the plum sauce. Surely a hit with the whole family this holiday season!

Paving the way for the palatable feast is **Almond with Scallop Soup 原盅木瓜带子炖杏汁** (yuán zhōng mù guā dài zǐ dùn xìng zhī), highlighting the rich decadence of scallops in a lavish almond bisque.



Fish Maw with Black Truffle & Osmanthus 黑松露炒桂花鱼肚 (hēi sōng lù chǎo guì huā yú dù) brings life to fish maw, a Chinese cuisine staple, jazzed up with captivating notes of osmanthus and paired with the pleasantly fragrant black truffle.

A befitting addition to the deluxe Christmas spread is the absolute genius of **Pan-fried Beancurd Roll with Special Sauce** 浓汤鲜竹卷 (nóng tāng xiān zhú juǎn)- smooth and sweet-tasting beancurd roulades drenched in a light, exquisite sauce.



Specially curated Holiday full-course sets start at P8,800+ and come with complimentary Gift Certificates! For inquiries, call 8085233.

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 2016, Philippine Tatler

Certificate of Excellence 2016, Tripadvisor

Philippine's Best Restaurants 2014, Philippine Tatler

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 Guide

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 Dining IN Weekend Breakfast Dim sum Buffet (Friday to Sunday, 8:30 – 10:30 A.M.)

Everyone's favourite weekend dim sum buffet is now available for breakfast from 8:30am to 10:30am every Fridays, Saturdays, and Sundays! Enjoy freshly-steamed dim sum and a tempting array of congee and a choice of freshly-brewed coffee or hot tea.

MANILA

Crystal Jade Dining IN

7th Avenue, Bonifacio High Street, 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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