

NEWS RELEASE
USHER IN A COLORFUL AND AUSPICIOUS NEW YEAR WITH CRYSTAL JADE

Chinese New Year product features include the colorful Prosperity Toss Salad “Yusheng”, Crystal Jade Treasure Pot, Glutinous Rice Cakes and a new Chinese New Year Set Menu.

Manila, February 2018 – Nourishing generations of diners over the years, Crystal Jade Culinary Concepts has curated an outstanding selection of befitting celebratory dishes as well as sumptuous set menus perfect for festive celebrations, across its stellar portfolio of fine dining concept.

Chinese New Year at Crystal Jade Dining IN will commence from February 1 to 28, 2018.

Celebrate the Year of the Earth Dog with Crystal Jade’s Chinese New Year Set Menu & Fortune Flourishing Double Fish Glutinous Rice Cake!

Attract abundance, positive energy, and auspicious tidings with authentic Chinese food and tradition as Crystal Jade Dining In celebrates the Year of the Earth Dog!

Our chefs are continuously upholding tradition and excellent authentic flavor through a selection of eight (8) exceptional dishes suitable for a luxurious festive mood this lunar celebration.

Festive Feasting with our Chinese New Year Set Menu 新年套餐
Price starts at P10,800+ for 6 persons.

As part of cultural tradition, we included the healthy **Prosperity Salmon Toss Salad “Yusheng” 翡翠捞起鱼生** to our Chinese New Year menu.

Presenting a garden of colours, this visually-enticing and refreshing rendition of salad draws reference to spring; the season of renewal, when flowers begin to bloom.

Eating this dish is a cultural activity especially during this festive season as it signifies abundance and good fortune for you and your family as you chant the 12 steps to “Lo Hei” (the actual tossing of ingredients).

Price starts at P880 for small, and P1,680 for large. Available for take-out with its own “yusheng tray”.





Another jewel of this season's menu is our **Stewed Black Chicken Soup with Four Treasures "Sibut" 四物燉烏雞**.

Black chicken is known to be rich in antioxidants which can help your immune system. Combined with "four treasures"—Goji berry (*kham ki*), Chinese Foxglove root (*siok te*), Angelica Sinesis (*dang gui*), Chinese Lovage root (*chuan xiong*)—this aromatic comforting bowl will even be better specifically for your heart, lungs, and stomach.

This treasure of a soup is part of our Chinese New Year Set Menu.

A well-received dish, our **Suckling Pig with Prawns in Black Truffle 黑松露醬鮮蝦乳豬卷** is also a part of our celebratory menu. Every bite is a combination of minced shrimp that is cooked in the earthy flavor of black truffle sauce, all wrapped in crisply suckling pig skin—your guiltiest pleasure.



Showcasing a unique plating is our **Beef Ribs with Red Wine 紅酒燒牛肋骨**. Melt-in-your-mouth tender cuts of beef ribs are cooked to perfection in red wine and are delicately seated on a cleanly cut beef rib bone.

An additional Chinese delicacy to this feast is our **Pigeon in Eggwhite Wrapper "Pomegranate Style" 鴿崧石榴球**. This dish is served with thick flavorful sauce that complements the savory and tender meat of the pigeon.



For a touch of seafood, our chefs have prepared **Eggwhite with Fish Meat & Crab Roe served in Wintermelon 冬環海珊瑚**. Another one of our chef's excellent creation, this features a combination creamy egg white and fish meat, topped with plump crab roe that ties the dish together, and is served in a wintermelon.

Cap the feast with our **Fortune Flourishing Double Fish Glutinous Rice Cake (年年慶有餘)**. Best shared with family and friends during the Chinese New Year celebration, its sweet flavor and stickiness signify unity and good relationships among the group. Truly a must-eat.

This bright glutinous rice cake is included in our Chinese New Year Set Menu.



Chinese New Year Product Feature 新年产品 (available for bulk orders):



Retailing at P880, our **Fortune Flourishing Double Fish Rice Cake** is encased in an elegant box perfect for gift-giving during the festivities, while our **Round Glutinous Rice Cake** is available at P680/box.

Chinese New Year is not complete without our special **Crystal Jade Treasure Pot 翡翠盆菜**. Perfect for communal sharing with the entire family, it is said to bring an abundance of good fortune and wealth.

This huge bowl is overflowing with premium ingredients such as prawns, abalone, scallops, duck, and many more. The abundance of ingredients signifies the overflowing happiness and auspicious tidings during New Year Celebrations.

Available year-round, our Treasure Pot starts at 4,880.



MANILA

Crystal Jade Dining IN

7th Ave. Bonifacio Highstreet, Bonifacio Global City Taguig

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 the famous xiao long bao, Cantonese barbecued meats, Hong Kong dimsum, as well as quality pastries and breads.

The award-winning group currently owns and operates over 100 outlets in 20 countries, with diverse dining concepts across Asia Pacific and in the United States.

In 2014, L Capital Asia, the private equity arm of LVMH Moët Hennessy – 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.

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.

For more information or assistance, please contact:

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