

NEWS RELEASE

**EXPERIENCE MAGICAL MOMENTS THIS MID-AUTUMN
WITH CRYSTAL JADE'S LATEST SET MENU & ROYAL MOONCAKE CLASSICS**

Manila, September 2018 – Crystal Jade Dining IN once again celebrates the magical Mid-Autumn Festival as Crystal Jade introduces a new spectacular set menu, delicious mooncakes in exquisitely-crafted gift boxes, and an exciting dice game for a limited time.

Over the years, Crystal Jade’s repertoire of traditional baked signatures has remained a firm favorite among many customers.

The brand’s rendition is based on a proprietary recipe that renders a thin golden-brown and moist pastry skin, and a generous filling crafted with low-sugar premium natural white lotus for a more wholesome treat.

Two flavors are available in a set, 2pcs of White Lotus Plain, and 2pcs of Double Egg Yolk. Each set comes in a luxurious box and bag, with a dice game instruction pouch.

Crystal Jade Mooncake Classics retails at P2,088 per box. A special price is given for bulk orders.



**CRYSTAL JADE'S MID-AUTUMN FESTIVAL SET MENU
September 10 to October 30, 2018**

Together with our traditional mooncakes is a new taste of this season’s Set Menu composed of a delectable variety of authentic Chinese dishes curated by our Chinese master chefs.



Opening the Mid-Autumn feast is our famous **Roasted Peking Duck 北京片皮鴨** and the new **Chilled Crab served in Teochew Style 清蒸潮式凍肉蟹**. The **Double Boiled Sea Whelk Soup 松茸菜膽燉海螺頭** is a bowl brimming with the silky deliciousness of matsutake mushrooms and fresh vegetables in a broth prepared for hours by our Chinese master chefs.

The **Deep Fried Pork Rib served with Seasonal Fruits** 時果配原件蒜香骨 is a crunchy bite of specially marinated pork ribs and garnished with lots of garlic for that extra crisp.



Another of the chef's masterpiece is **Stuffed Crab Claws in Special Mushroom Sauce** 野菌醬鮮蟹钳釀羊肚菌, an out-of-the-ordinary dish that gives crab claws new taste with its unique mushroom "wrapper".

A healthy variant of this season's set menu is the **Stewed Eel with Beancurd Skin served in Casserole** 砂鍋豆筋生焗大鰻魚. It highlights the flavour of the fresh eel mixed with fried beancurd skin adding extra body to the dish.

Also try Crystal Jade's version of **Fried Rice with Diced Chicken & Minced Garlic** 蒜香雞粒炒飯, it induces a savoury aroma from its garlic flavour, tender chicken, and special herbs for that exquisite flavor.



For dessert, Crystal Jade is featuring the **Mini Mooncake** 精美中秋月餅 befitting the Mid-Autumn festivities. It may be smaller than the usual but is definitely huge in flavour - no doubt the best way to end a Chinese feast on this traditional celebration.

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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