

NEWS RELEASE
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TEA-RRIFIC TIME AT CRYSTAL JADE LA MIAN XIAO LONG BAO/JIANGNAN

Promotional menu features a selection of tea-infused dishes
Available from 1 August to 31 October 2017



Singapore, July 2017 – Well-established among customers as a top pick for handmade noodles and an extensive range of Northern specialities including the lauded *xiao long bao*, **Crystal Jade La Mian Xiao Long Bao/Jiangnan** has recently launched a specially-crafted promotional menu comprising dishes infused with a selection of Chinese teas.

Created by the culinary team, the selection of six dishes are riffs on classic favourites with the infusion of different types of Chinese tea, to render inventive dishes that will tickle and satisfy the palate.

Steamed Tie Guan Yin Xiao Long Bao 铁观音小笼包 | \$6.30 for 4pcs (\$5.80 for Jadeite members)

Permeating its distinctive floral note to each *xiao long bao* which is brimming with broth, *Tie Guan Yin* tea leaves are first steeped to render tea that is added to the meat mixture which also comprises a touch of ginger and spring onions.



La Mian with Chinese Tea Leaf Egg & Mushroom 茶叶蛋拉面 | \$13.80 (\$10.80 for Jadeite members)

Immersed in a proprietary sauce infused with spices and *Pu-Er* tea for up to 24 hours, Crystal Jade La Mian Xiao Long Bao's tea leaf egg dons a light tan coat and is paired with the establishment's al dente *la mian* (hand-pulled noodles) tossed in the resulting fragrant braising liquid and crowned with an assortment of mushrooms; oyster, shiitake and button.

Sautéed Shrimp with Long Jing Tea 龙井虾仁 | \$18.80
(\$14.80 for Jadeite members)

The delicate nuances of 'Dragon Well' or *Long Jing* tea; a lightly pan-roasted green tea, is showcased in this stir-fry which pairs the tea with the pristine shrimp.



OTHER HIGHLIGHTS

Customers can also enjoy *Pu Er Tea leaf egg* 普洱茶叶蛋 (\$1.50 per piece / \$1 per piece for Jadeite members) as a side dish with *Chilled la mian with tea tree mushroom in peanut and sesame sauce* 茶树菇冷面 (\$12.80 / \$9.80 for Jadeite members); a refreshing option that features hand-pulled strands cloaked in a tangy yet rich-flavoured dressing with carrots, cucumber and a touch of chill oil. *Black sesame glutinous rice balls in oolong tea* 乌龙茶汤圆 (\$4.80 / \$4.50 for Jadeite members) is a soothing dessert that pairs sweet black sesame-filled glutinous rice dumplings with a Taiwan 'Dong Ding oolong' infusion; characterized by a clean and lingering sweet finish.

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 27 major cities across Asia Pacific.

Note to editors:

- All prices are subject to 10% service charge and prevailing GST. Prices quoted are reflective of the menu at Crystal Jade La Mian Xiao Long Bao Vivocity; these may vary slightly at different outlets.
- High-res images of Crystal Jade La Mian Xiao Long Bao promotional dishes are available upon request via email.

For more information or assistance, please contact:

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