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FOR IMMEDIATE RELEASE

Celebrate Mid-Autumn's grandeur at Marina Bay Sands

Pair sweet moonlit reunions with exquisite mooncakes

Singapore (15 August 2024) - This Mid-Autumn Festival, Marina Bay Sands is welcoming the brilliance of the full moon with a diverse array of timeless and contemporary mooncakes for joyous gifting. Let blissful reunions unfold with Marina Bay Sands' handcrafted mooncakes exquisitely packaged in a beautiful and novel box with an artwork of a moon, while Mott 32 Singapore's mooncakes return for the second year with four exceptional flavours inspired by the restaurant's signature dishes.



Marina Bay Sands mooncakes embrace notions of duality with the traditional and contemporary

Alluding to the brilliance of the full moon, Marina Bay Sands' exquisite mooncake collection harmonises tradition with modernity with a choice of four baked mooncakes or snowskin gems. Led by Marina Bay Sands' Executive Pastry Chef Hoi Kuok I, the integrated resort's pastry team celebrates the time-honoured artistry with their dedication, passion and meticulous craftsmanship with thoughtfully sourced prized ingredients from around Asia. These include the rare 20-year dried tangerine peel, a Hong Kong delicacy that boasts desirable qualities in traditional Chinese medicine, and the prized Changbai mountain ginseng.

The mooncakes are housed in a stylish box, spotlighting an artwork on its lid which marries the classic symbol of the full moon with a modern design featuring hues of black, white and gold marble. The celestial artwork doubles up as an elegant centrepiece in homes, offices and studios, reminding one of togetherness. Beneath the quartet of mooncakes are four sachets of aromatic tea blends specially curated by Tea Bone Zen Mind, a local company founded by Carrie Chen, a respected authority on tea and tea culture, creating an age-old pairing of tea and mooncakes for families, friends and business partners to savour under the full moon.

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Marina Bay Sands' baked mooncakes (from L to R): Torch Ginger with Candied Winter Melon; White Lotus with Salted Egg Yolk; Red Bean Paste with Rare 20-Year Dried Tangerine Peel; Changbai Mountain Ginseng

This year, guests can look forward to relishing an elevated quartet of baked mooncakes that alludes to centuries-old traditional Cantonese-style baking techniques, married with an array of wellness ingredients. A classic featuring a smooth house-made low-sugar white lotus paste, the time-honoured *White Lotus with Salted Egg Yolk* envelops a premium grade salted egg yolk dipped in Chinese wine, and sets a precedent for the other three baked mooncake flavours that pay homage to traditional Asian heritage with an artisanal spin.

Power packed with health benefits, the 20-year dried tangerine peel stars in the exceptional *Red Bean Paste with Rare 20-Year Dried Tangerine Peel*, enhanced by a sweet classic filling of mashed red beans and lotus paste. Another aromatic delight is the *Torch Ginger with Candied Winter Melon*, a contemporary creation that pairs the iconic edible key ingredient in rojak with candied winter melon to result in a multi-textured treat, an ode to tradition with a local twist. Hailed as the 'King of All Herbs', the *Changbai Mountain Ginseng* rounds up the traditional mooncakes line-up by celebrating northeast China's superior produce with sliced almonds for a crunch, culminating in a sophisticated creation imbued with health benefits.



Marina Bay Sands' snowskin mooncakes (from L to R): Honey Yuzu; Taro Rose; Musang King; Bird's Nest with Wolfberries

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Guests with a penchant for snowskin mooncakes will be pleased with four expertly crafted, innovative yet familiar flavour combinations, reminiscent of Singaporeans' favourite flavours. A delightful rendition of the classic orh nee dessert, the *Taro Rose* features soft and chewy reduced sugar yam paste filling and purple sweet potatoes, accentuated with a rose flavoured snowskin. For an opulent delight that is delicate and smooth on the palate, the *Bird's Nest with Wolfberries* is generously filled with Grade A bird's nest and enriched with black wolfberries, another traditional Chinese ingredient with high medicinal value and rich in antioxidants.

The line-up also features *Honey Yuzu*, a contemporary creation that features a luscious cream cheese base and is enhanced by a medley of Japanese candied yuzu, premium honey and granola for an exceptional texture. Completing the snowskin line-up is the *Musang King*, a perennial favourite that features the purée of 100 per cent pure Mao Shan Wang durian, beloved for its aromatic, smooth, bittersweet creaminess, and is the ultimate indulgence for all lovers of the 'King of Fruits'.

Available for pre-orders [online](#) now, each box consists of a choice of four baked or snowskin mooncakes at S\$98¹. The mooncakes are available for collection and on-site purchase at Marina Bay Sands Hotel Lobby Tower 3, from 1 to 17 September. For more details, visit marinabaysands.com/mooncakes.

The much-anticipated return of Mott 32's nature-inspired baked mooncakes



*Mott 32 presents nature-inspired mid-autumn treasures
(from L to R): Yuzu, Matcha Forest, Chrysanthemum-Red Date, Mango-Coconut*

Mott 32, the award-winning Chinese restaurant known for its innovative take on traditional cuisine, is delighted to present the much-anticipated return of its exquisite baked mooncakes inspired by nature. After a successful debut in Singapore last year, these artisanal delicacies are set to captivate palates once again with a selection of flavours that pay homage to the restaurant's signature dishes and cocktails.

¹ Additionally, [Sands LifeStyle](#) members can enjoy 10 per cent instant Resort Dollars.

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Yuzu, a vibrant creation inspired by one of Mott 32's signature cocktails and the Japanese custom of viewing Sakura in full bloom, masterfully pairs the tartness of yuzu with the sweetness of plum. Complemented by the subtle herbaceous notes from shiso, it presents a refreshing citrus twist to delight the senses. Drawing inspiration from Mott 32's beloved dessert, Bamboo Green Forest, *Matcha Forest* features the earthy richness of matcha balanced with chewy mochi and citrusy zing of yuzu. *Chrysanthemum-Red Date* is a refined and elegant treat that highlights the delicate floral notes of chrysanthemum paired with the natural sweetness of red dates, while *Mango-Coconut*, a modern twist on a classic Lo Mai Chi, is a tropical delight that combines the luscious flavours of mango with the creamy richness of coconut. These mooncakes make the perfect gift for loved ones or a luxurious treat to enjoy during the Mid-Autumn Festival.

Each box comes in a luxurious aluminium tin in Mott 32's iconic shade of blue, with mooncakes from each flavour, at S\$98. Available for a limited time only, the mooncakes are available for pre-order and collection at the restaurant at B1-42-44 at The Shoppes at Marina Bay Sands from 22 August to 17 September. Visit marinabaysands.com/restaurants/mott32.html for more information.

Mooncake gems at The Shoppes at Marina Bay Sands



(from L to R): Enjoy the celebrations with a range of mooncakes from BLOSSOM Restaurant, Imperial Treasure Fine Teochew Cuisine and Old Seng Choong

Bask in the festivities of the Mid-Autumn tradition while indulging in **BLOSSOM**'s traditional baked mooncakes (S\$88+). The timeless classic features mooncakes made with *reduced sugar white lotus paste with double yolk*, available for collection from 20 August to 17 September. Meanwhile, savour **Imperial Treasure Fine Teochew Cuisine**'s quintessential mooncake collection, featuring seven distinctive flavours including traditional baked and special flavoured mooncakes, presented in a light pink box elegantly adorned with blossoming flowers to complement the season's vibrance. **Old Seng Choong** also presents mid-autumn specials with its assortment of six treasures (S\$68.80), highlighting mooncake flavours namely *white lotus with yolk blend*, *black truffle bak kwa*, *nori wasabi*, *liu ren* (mixed nuts with olive kernel), *bird's nest with red date goji* and *black sesame yolk with olive kernel*. All flavours, along with *Mao Shan Wang durian*, are available in a box of six. Receive a complimentary Lunar Bear with each purchase of Old Seng Choong mooncakes.

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(from L to R): PS.Cafe and Ralph's Coffee add innovative mooncake flavours to the festivities

PS.Cafe's meticulously crafted mooncake collection (S\$88) makes a return with unique flavours such as *white truffle* and *verandah*, which combines pandan, coconut and salted egg yolk. The all-new flavours include *double chocolate blackout*, inspired by the signature cake and embodying decadent chocolatey paste dotted with 72 per cent dark chocolate chips. This season also sees the introduction of the *salted red bean mooncake*, paying homage to the delicious Anglo-Chinese cuisine at its sister brand Chopsuey Cafe.

Ralph's Coffee dreams up a one-of-a-kind mooncake gift box (S\$118) with a classic steam locomotive design, symbolising the brand's journey from New York to Asia. Within the iconic green and white train, six mini mooncakes of *coffee* and *chocolate raspberry* flavours are showcased for an unforgettable celebration over sweet treats.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with approximately 1,850 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs more than 11,500 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit www.marinabaysands.com

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