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FOR IMMEDIATE RELEASE

Timeless Mid-Autumn treasures at Marina Bay Sands

Bask in the opulence of the full moon with exquisite mooncakes from Marina Bay Sands, Mott 32 and more

Singapore (14 August 2023) – This Mid-Autumn, bask in the grandeur of the full moon over a splendid array of classic and contemporary mooncakes at Marina Bay Sands.

Alluding to century-old traditional recipes tracing decades of celebrations, **Marina Bay Sands'** mooncakes encapsulate all that is rare and refined through four baked and four snowskin options. Contemporary Chinese restaurant **Mott 32** will also present mooncakes for the first time this year, enchanting guests with four exceptional flavours inspired by the restaurant's signature dishes.

Marina Bay Sands' mooncakes: An interlude of century-old tradition and modernity



Send loved ones the heartiest greetings with Marina Bay Sands' mooncakes, cradled in a reusable box

Luxuriate in Marina Bay Sands' ensemble of traditional baked mooncakes and snowskin gems this Mid-Autumn, thoughtfully handcrafted to impress family, friends and business partners. Led by Marina Bay Sands' Executive Pastry Chef Hoi Kuok I, this year's mooncakes follow time-honoured techniques, are adorned with flowers representing prosperity and happiness befitting

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of Mid-Autumn festival, and enhanced with premium ingredients meticulously sourced from around the world.



Marina Bay Sands' snowskin gems (from L to R): **Matcha Blossom; Ebony; Golden Nest; Strawberry Fields**

Look forward to four sweet snowskin treats that celebrate Eastern and Western palates. Boasting a bright orange exterior, the *Golden Nest* features Chef Kuok I's secret recipe of refreshing citrus kumquat custard cream loaded with crunchy bird's nest. Another mooncake romancing Asian specialties is the *Matcha Blossom* featuring a smooth blend of aromatic uji matcha and sugar-free silken mung bean paste studded with traditional Japanese confectionary amanattō (azuki beans). For a multi-textured treat, indulge in the pink-hued *Strawberry Fields*, elevated with premium wild French strawberries from Provence, cooked down into compote and blended with the same sugar-free mung bean paste mixed with yoghurt and granola bits. Completing the line-up is *Ebony*, a decadent mooncake with a rich 70 per cent dark chocolate truffle core infused with Glenfiddich 21-Year-Old Gran Reserva Single Malt Scotch Whisky, enrobed in a purple casing of apricot and chocolate snowskin.



Marina Bay Sands' baked mooncakes (from L to R): **Reduced Sugar White Lotus Paste with Single Yolk; Dried Longan Jasmine Tea; Jinhua Ham & Mixed Nuts with Macallan Whisky; Gula Melaka Yam Mochi**

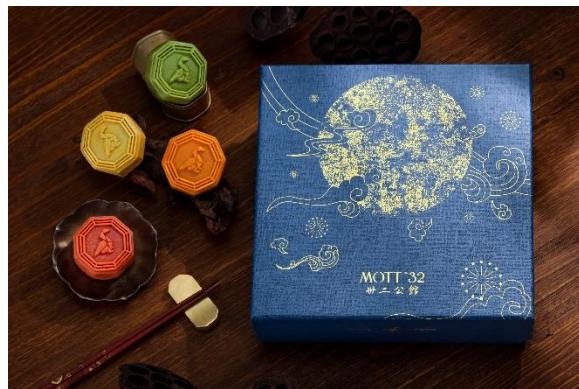
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Guests with a penchant for savoury and sweet will delight in Marina Bay Sands' baked mooncakes. In addition to the classic *Reduced Sugar White Lotus Paste with Single Yolk* which follows traditional Cantonese-style baking techniques, the line-up of baked mooncakes also features an array of gourmet flavours with Asian origins. Infused with the rich wood spice of the Macallan Sherry Oak 12 Years Old, the *Jinhua Ham & Mixed Nuts with Macallan Whisky* is a boozy spin on the traditional Wu Ren (五仁) comprising five nutritious nuts and seeds, namely walnuts, almonds, cashews, olive kernels and melon seeds, complemented by dried tangerines and winter melon. Tantalise your tastebuds with the floral and fragrant *Dried Longan Jasmine Tea*, a velvety smooth tea treat complemented with fragrant mung bean paste and loaded with chewy dried longan flesh, and sweeten the celebrations with *Gula Melaka Yam Mochi* starring Taiwanese yam blended with gula melaka and a chewy, stretchy white mochi centre.

Available for pre-orders [online](#) now, each set consists of a choice of four baked mooncakes or four snowskin gems at S\$98. The mooncakes are available for collection and on-site purchase at Marina Bay Sands Hotel Lobby Tower 2, from 8 to 29 September. Guests who purchase 10 boxes and above can opt for [delivery](#), while bulk order discounts are also available for orders of 50 boxes and above. For more details, visit marinabaysands.com/mooncakes.

Mott 32 Singapore debuts four nature-inspired mooncake flavours



Mott 32 mooncakes, inspired by the restaurant's signature dishes, make their debut in Singapore (clockwise from top right): Matcha Forest; Mango-Coconut; Chrysanthemum-Red Date; Yuzu Umeshu

This Mid-Autumn festival, experience the award-winning taste of **Mott 32** as it presents a medley of four limited-edition mooncakes for the first time in Singapore. Featuring distinctive flavours inspired by the Chinese restaurant's signature dishes, the mooncake creations embody the beauty of nature and are bound to surprise and delight.

Inspired by Mott 32's signature bamboo green forest dessert, the *Matcha Forest* boasts a velvety, emerald-green hue reminiscent of a serene bamboo forest. The mooncake features a blend of

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silky-smooth matcha-infused filling with a hint of citrusy yuzu notes, resulting in a perfectly balanced treat that leaves a lingering, delightful aftertaste.

Putting a creative spin to lo mai chi, one of Mott 32's famous dim sum dishes featuring mango and coconut filling wrapped in chewy mochi, the *Mango-Coconut* sets itself apart as a refreshing, tropical treat. The luscious and aromatic mixture of fresh, juicy mango with subtle nutty undertones of almond and coconut, coupled with the delicate, golden crust of the mooncake, will transport you to a sunny island paradise.

An infusion of the beloved chrysanthemum blossom, a flora highly revered in Chinese culture as a symbol of longevity, and red dates, the *Chrysanthemum-Red Date* enchants with rich, caramel-like sweetness. The subtle herbal undertone of the chrysanthemum adds a unique layer of complexity to the overall taste profile, elevating the experience for those with a penchant for exploring new tastes.

The *Yuzu-Umeshu*, a spinoff of one of Mott 32's signature cocktails, pairs bourbon and gin with plum and tangy yuzu, with delicate hints of herbaceous shiso. The bright and zesty aroma of the citrus combined with the subtle notes of shiso and hint of tartness celebrates the fusion of traditional and contemporary flavours, offering an exceptional treat for discerning palates.

Mott 32 mooncakes, priced at S\$98, are elegantly presented in a premium blue box with distinctive gold embroidery along with a matching carrier bag, making a perfect gift for friends, families, or business associates during this festive season. Pre-order [online](#) from now until 29 September, with collection between 2 and 29 September. Bulk order discounts are also available for orders of 20 boxes and above. For more information, visit marinabaysands.com/restaurants/mott32.html.

Bask in Autumnal reverie over mooncake offerings at The Shoppes at Marina Bay Sands



Ralph's Coffee Singapore launches the brand's first ever exclusive mooncake flavours in Singapore

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Share in the blessings of Mid-Autumn festival over **Ralph's Coffee Lava Mooncakes**. For the first time in Singapore, the newly opened Ralph's Coffee has created a unique mooncake box featuring the iconic Ralph's Coffee trike that doubles up as a lovely home décor item. The six handcrafted mini mooncakes feature two exquisite flavours, namely *Egg Custard Lava* and *Coffee Lava*, made with the highest quality grown coffee beans from Ralph's Coffee. From now till 30 August, enjoy an early bird discount and purchase a box for S\$80.



*Delight in TWG Tea's **Grand Miracle Tea Mooncake Collection***

TWG Tea celebrates Mid-Autumn festival with the *Grand Miracle Tea Mooncake Collection*. Presenting a constellation of flavours encased in a vermillion red Grand Miracle Tea Gift Box, the ethereal pairing of tea and mooncake celebrates the season's celestial spectacle. The artisanal mooncakes are handcrafted to perfection using the purest ingredients as the gift boxes unveil a revolution in the world of tea gastronomy. The *Grand Miracle Tea Mooncake Collection* will be available from 24 August to 29 September 2023. Each set of two mooncakes paired with *Grand Miracle Tea* is available at S\$98 while a set of four mooncakes is available at S\$88.



Taste Imperial Treasure's assortment of freshly made quintessential mooncakes

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Michelin-starred **Imperial Treasure** integrates the season's traditions with culinary sophistication through its collection of Traditional Baked favourites. Choose from a variety of *White* or *Red* lotus seed paste filled mooncakes with yolk or pure lotus paste, including *Four Yolk White Lotus Paste Mooncake*, *Single Yolk White Lotus Paste Mooncake*, *Double Yolk Lotus Paste Mooncake*, *Mixed Nuts Mooncake*, *Teochew Single Yolk Yam Pastry* as well as *Mini Golden Custard Mooncakes*, to name a few.

Presented in an elegant, light khaki box adorned with blossoms and swallows, Imperial Treasure's Mid-Autumn delicacies are available for pre-order at estore.imperialtreasure.com or can be purchased in-store. Early bird discounts are applicable up to 15 per cent till 5 September and a S\$50 Imperial Treasure dining voucher will be issued for every S\$300 spent.



(From L to R): Savour the celebrations with mooncakes from **Madam Leng's Handmade Mooncakes** by **PUTIEN**, **Starbucks® Mooncakes**, **BreadTalk's Perfect Harmony set**, and **Toast Box's Delightful Reunion set**

Shoppers can also look forward to exciting offerings from **PUTIEN**, **Starbucks®**, **BreadTalk**, **Toast Box** and more this season, all available at The Shoppes at Marina Bay Sands.

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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 over 2,200 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 11,000 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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