

Press Release



FOR IMMEDIATE RELEASE

Mid-Autumn indulgence at Marina Bay Sands

Savour seven brand new mooncake creations housed in a stylish 'tote bag'

SINGAPORE (18 July 2018) – This Mid-Autumn festival, delight in a medley of mooncakes at Marina Bay Sands, from traditional multigrain and tea-based creations, to refreshing yoghurt and champagne snowskin treats. This year's mooncakes are encased within an elegant pink tote laced with luxurious purple velvet lining, and held together with a golden clasp. The multifunctional design, which opens up to reveal a box of delights, also doubles up as a chic hand-carry – perfect for gifting to loved ones.



Marina Bay Sands' presents seven new snowskin and traditional mooncake flavours

Press Release



Wellness mooncake offerings (13 August – 24 September 2018)

In addition to the well-loved traditional Single Yolk White Lotus paste mooncakes, Marina Bay Sands is introducing the nutritious ***Pu Erh Tea*** and ***Multigrain*** mooncakes this year. The former is rich in antioxidants while the latter features a blend of lotus and melon seeds, pepita and sunflower kernels, rolled oats, black sesame and walnuts. This high fibre treat retains its flavours and crunch with 30 per cent less sugar than the average mooncake.



Left: Strawberry Yoghurt Champagne snowskin mooncake | Right: Pu Erh Tea traditional mooncake

In creating flavours for its snowskin mooncakes, Marina Bay Sands shines the spotlight on the new ***Strawberry Yoghurt Champagne***, which features a combination of tangy strawberries, sugar-free green bean paste, a champagne truffle, and fizz candy. Guests with a penchant for tropical, fruity flavours can also look forward to a perfect marriage of fruits and creamy yoghurt in the new ***Passion Mango Yoghurt*** mooncake. The ***Japanese Sweet Potato*** snowskin mooncake, made of Okinawa Sweet Potato with smooth Gula Melaka and Azuki red beans, is also packed with vitamins and anti-oxidants.

Starting 13 August to 24 September, these mooncakes will be available for purchase and collection at SweetSpot, located at Marina Bay Sands' Hotel Lobby Tower 3. A box of eight snowskin mooncakes and a box of four traditional mooncakes are each priced at S\$78 nett each.

Press Release



From 1 August until 22 August 2018, early birds enjoy a 25 per cent discount for pre-orders, while Sands Rewards LifeStyle members enjoy a 20 per cent discount from 23 August to 24 September. For more details, please visit www.marinabaysands.com/mooncake.

Themed activities for Mid-Autumn (23 – 30 September 2018)



*Left: Enjoy a leisurely Lantern Walk at Marina Bay Sands' Herb Garden after a sumptuous dinner at **Rise** | Right: Savour delicate snowskin mooncakes alongside a medley of treats at **Renku's** Afternoon High Tea*

This year, **Rise** and **Renku** have also lined up events to celebrate Mid-Autumn Festival. On the evening of 24 September, children dining at Rise can participate in a Lantern Walk at Marina Bay Sands' Herb Garden. Marina Bay Sands' premium lounge and bar Renku will also elevate its afternoon high tea experience from 17 to 24 September, where guests will be able to pair their favourite tea blends with signature velvety snowskin mooncakes. For reservations, please email Renku.Lounge@MarinaBaySands.com or call +65 6688 5535.

Savour delicate mooncakes from The Shoppes at Marina Bay Sands

Premium retailers at The Shoppes at Marina Bay Sands will also be offering a series of exquisite mooncakes this year. **The Connoisseur Concerto (TCC)**¹ will present a delightful assortment of baked and snowskin mooncakes, such as the alcohol-based **Baileys® Amore** and the new **Matcha Sake**. Other innovative snowskin creations include the **Strawberry Rose Truffle**, as well as the returning crowd-favourite **Choco Hazelnut**.

¹ **The Connoisseur Concerto (TCC)** is located at B2-120, Canal Level, The Shoppes at Marina Bay Sands. Mooncakes are available for purchase in-store from 17 August to 24 September 2018. For enquiries, please call +65 6688 7392.

Press Release



Guests seeking a traditional flair are in for a treat with **Imperial Treasure Fine Chinese Cuisine**'s² traditional mooncakes. Baked to perfection, the classic assortment includes the luxurious **Four Yolk White Lotus** and **Double Yolk Lotus Paste**, a crunchy **Mixed Nuts Mooncake**, and the buttery and flaky **Teochew Single Yolk Yam Pastry**.

Luxury tea brand **TWG Tea**³ celebrates Mid-Autumn festival this year with the **White Sky Tea Mooncake Collection**, which imparts an exquisite fragrance of ylang ylang flowers from the islands of the Indian Ocean archipelago.

About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit www.marinabaysands.com

Media Enquiries

Zimin Foo (+65) 6688 3047 / zimin.foo@marinabaysands.com
Erica Ng (+65) 6688 1013 / erica.ng@marinabaysands.com

Download hi-res images via this [link](#).

² **Imperial Treasure** is located at L2-04, Level 2 Dining, at The Shoppes at Marina Bay Sands. Mooncakes are available for purchase in-store from 17 August to 24 September 2018. For enquiries, please call +65 6688 7788.

³ **TWG Tea** is located at B2-065, Canal Level and B1-122, Galleria Level at The Shoppes at Marina Bay Sands. Mooncakes are available for purchase in-store from 22 August to 24 September 2018. For enquiries, please call +65 6535 1837