

Press Release



FOR IMMEDIATE RELEASE

Delight in a medley of mooncakes at Marina Bay Sands

Celebrate Mid-Autumn Festival with six new alluring flavours in a modern packaging

Singapore (18 July 2019) – This Mid-Autumn Festival, Marina Bay Sands presents a brand new ensemble of traditional mooncakes and snowskin gems, featuring oriental flavours such as the *brown sugar Chinese longan*, as well as refreshing combinations of *honey fig passion* and *strawberry lychee*.



Savour six brand new flavours of traditional and snowskin mooncakes, nestled in a celeste blue packaging

This year's mooncakes are cradled in a stylish celeste blue packaging with a brown leather strap, crafted to resemble a lantern. Adorned with motifs of Marina Bay Sands' iconic hotel towers, the box opens up to unveil an image of *Chang'e* (嫦娥) soaring across a moonlit sky, complete with Chinese folk melodies. An ivory four-tiered chest each reveals a traditional mooncake or a pair of snowskin delights.

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Marina Bay Sands' well-loved luscious *double yolk white lotus mooncake* will make a return, featuring two golden egg yolks enveloped in a velvety blend of premium white lotus paste. This time-honoured Cantonese classic symbolizes the full moon and double prosperity, making it a perfect gift for family and friends.

Marina Bay Sands is also introducing three new and innovative flavours for its baked goodies this year. Packed with antioxidants, the zesty yuzu used in the *yuzu white lotus mooncake* gives a subtle hint of tartness to balance the otherwise sweet treat. Another new creation is the *brown sugar Chinese longan mooncake*, a nourishing delight made of naturally sweetened paste simmered with brown sugar and filled with chewy dried longan bits. Guests can also savour the classic *red bean mooncake*, which combines mashed red beans with smooth lotus paste, encased in a glazed golden pastry. All traditional mooncakes are made using premium low-sugar white lotus paste, providing guests with a healthier festive option.



Enjoy Marina Bay Sands' traditional and snowskin mooncakes over an aromatic pot of tea

Guests can also look forward to taste three brand new snowskin mooncake flavours, alongside Marina Bay Sands' house signature, the *salted caramel mooncake*. Each handcrafted gem consists of a caramel chocolate orb centre lightly flavoured with sea salt, enveloped in white lotus paste and a thin layer of chewy snowskin. Meanwhile, the *strawberry lychee mooncake* debuts in a delicate powder pink hue, making it a beautiful combination of eastern and western elements. Low-sugar green bean paste is accented with aromatic lychee tea, complete with fruity strawberry compote swirls and dried strawberry bits for a multi-textured treat.

Also new this year is the *honey fig passion mooncake*, which consists of silken green bean paste naturally sweetened with acacia honey and passionfruit. Studded with fig compote infused

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with herbs and fruits, the *honey fig passion mooncake* is perfect for pairing with tea. Coffee-lovers will also indulge in the decadent *coffee avocado mooncake*, filled with a blend of creamy avocado and bergamot, complete with a coffee-infused chocolate at its core.

From 13 August to 13 September, these mooncakes will be available for purchase at two locations – one booth is located at Marina Bay Sands Hotel Lobby Tower 3, and the other on Bay Level of The Shoppes at Marina Bay Sands (opposite Black Tap). A box of eight snowskin mooncakes¹ and a box of four traditional mooncakes² are each priced at S\$80 nett.

From 29 July until 12 August, early birds enjoy a 25 per cent discount, while Sands Rewards LifeStyle members enjoy a 20 per cent discount from 13 August to 13 September. From 13 August, bulk order discounts are also available for orders of more than 50 boxes. For more details, please visit www.marinabaysands.com/mooncake.

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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, a theatre and an outdoor event plaza. 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

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¹ Snowskin mooncakes are available in a box of eight, with two of each flavours: *salted caramel*, *strawberry lychee*, *honey fig passion* and *coffee avocado*.

² Traditional mooncakes are available in (1) a box of four assorted flavours, (2) a box of four *double yolk white lotus paste*, and (3) a box of four *yuzu white lotus*.