

## media alert

### **Celebrate Mid-Autumn Festival with Feng Shui Inn's New Molten Lava Mooncakes**

*The all-new premium mooncake at RWS takes on the popular trend of lava mooncakes with an exciting interpretation featuring crisp buttery skin and a delicious blend of salted egg yolk, custard and milk.*



*Crispy White Lotus Custard Milk Mooncake by Feng Shui Inn (six pieces per box) is encrusted with fragrant white sesame seeds, and oozes a rich creamy custard filling concocted with premium ingredients such as low-sugar white lotus paste, salted egg yolk, milk powder, custard powder and coconut milk that is sure to charm all salted egg yolk fans. (Photo credit: Resorts World Sentosa)*

**SINGAPORE, 23 July 2019** – Salted egg yolk lava mooncakes get a deliciously new interpretation this Mid-Autumn Festival at Resorts World Sentosa (RWS, 圣淘沙名胜世界) as Executive Chef Li Kwok Kwong (李国光总厨) of Feng Shui Inn (风水廷) specially creates this season's most luxurious version of the molten mooncake first made popular in Hong Kong and now trending throughout Asia. The all-new **Crispy White Lotus Custard Milk Mooncake** (酥皮流沙白莲蓉月饼) features the all-time-favourite salted egg yolk, smooth-as-silk white lotus paste and delightfully milky custard as part of the restaurant's gourmet mooncake collection in celebration of the festive season of full moons, brightly-lit lanterns and freshly-brewed teas.

The spherical Crispy White Lotus Custard Milk Mooncake resembles that of a full moon, a nod to the harvest moon's symbolic representation of family unity and completeness. A twist to the familiar

lava mooncake, Chef Li has ingeniously created a crisp buttery crust, generously sprinkled with roasted white sesame seeds, encasing a rich molten lava custard core that oozes a perfect blend of sweet and salty with salted egg yolk taking the top notes, and smoothened by a multi-textured base of custard, dairy milk, coconut milk and salted butter. A special recipe developed with health-conscious gourmands in mind, the lava mooncakes use good quality skimmed milk and low sugar white lotus paste for a wholesome treat for all in the family. In order to enjoy the mooncake's molten core at its finest liquid texture, it is best eaten after a quick toast in the oven for about 10 seconds where the custard will ooze tantalisingly with a cut of the knife or at first bite.

The Crispy White Lotus Custard Milk Mooncake (酥皮流沙白莲蓉月饼) retails at S\$78(NETT) per box of six pieces, perfect as a gift for family, loved ones, clients and business partners to enjoy. Besides this year's lava mooncake specialty, RWS has also curated a selection of popular traditional baked mooncakes including Low Sugar White Lotus Paste (低糖纯白莲蓉), Single Yolk White Lotus Paste (单黄白莲蓉), Double Yolk White Lotus Paste (双黄白莲蓉), Ng Yan Assorted Nuts (伍仁月饼) priced from S\$57(NETT) for a box of four pieces.

Available from 16 August to 13 September 2019 while stocks last, orders for mooncakes can be placed now at either Feng Shui Inn, Crockfords Tower, Level G2, Resorts World Sentosa, via email at [FengShuiInn@rwsentosa.com](mailto:FengShuiInn@rwsentosa.com), via phone (65) 6577 6599 or on [www.rwsentosa.com/mooncakes2019](http://www.rwsentosa.com/mooncakes2019). RWS Invites members enjoy a 15% discount and stand to earn 5% rebates on their mooncake purchases. Terms and conditions apply.

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#### **ABOUT RESORTS WORLD SENTOSA**

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, the Maritime Experiential Museum, Dolphin Island and Adventure Cove Waterpark. Complementing the adventure and adrenaline of its theme parks and attractions are six unique luxury hotels, the world-class Resorts World Convention Centre, a casino and the Asian flagship of a world-renowned destination spa. RWS offers award-winning dining experiences and exciting cuisines from around the world across its many renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as Crane Dance and Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for eight consecutive years at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit [www.rwsentosa.com](http://www.rwsentosa.com).

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