

media alert

Glow with Good Health this Mid-Autumn Festival with Feng Shui Inn's All Natural Snow Skin Mooncakes

All-new premium snow skin mooncakes created with health and immunity in mind, handcrafted using prized health-boosting ingredients such as lingzhi spores, manuka honey, matcha and aged tangerine peel.



*The all-natural HEALTH FLOURISHES: Premium Snow Skin Mooncakes set by Feng Shui Inn (six pieces per box) includes three new flavours – the Rose Lingzhi Spores with Longan, Matcha with Tangerine Peel, and Purple Sweet Potato with Manuka Honey.
(Photo credit: Resorts World Sentosa)*



Click [here](#) to view the story behind HEALTH FLOURISHES: Premium Snow Skin Mooncakes set, as shared by award-winning RWS Executive Pastry Chef Kenny Kong (right) and Head Chef Li Kwok Kwong (left) of Feng Shui Inn.

SINGAPORE, 18 August 2020 – Featuring all natural ingredients that promote health and immunity, Resorts World Sentosa's (RWS, 圣淘沙名胜世界) **HEALTH FLOURISHES: Premium Snow Skin Mooncakes by Feng Shui Inn (风水廷富韵安康冰皮月饼礼盒)** presents healthy morsels of delight that you can indulge in without guilt this season. With our guests' health and well-being in mind, award-winning RWS Executive Pastry Chef Kenny Kong (江定佳) and Head Chef Li Kwok Kwong (李国光总厨) of Feng Shui Inn (风水廷) have come together to create wholesome mooncakes that are naturally sweetened without any artificial flavourings or colourings. These snow skin mooncakes come in three flavours thoughtfully crafted from a wide variety of health-boosting ingredients. They are the *Rose Lingzhi Spores with Longan Snow Skin Mooncake (灵芝孢子月饼)*, *Matcha with Tangerine Peel Snow Skin Mooncake (抹茶陈皮月饼)*, and *Purple Sweet Potato with Manuka Honey Snow Skin Mooncake (马努卡蜂蜜紫薯月饼)*.

Awash in hues of soothing and fragrant pink that is love at first sight, the **Rose Lingzhi Spores with Longan Mooncake** is handmade from prized Chinese health ingredients known for their medicinal and nourishing properties. Enveloped in a rose petal-infused baby pink snow skin dusted with

raspberry powder, the Rose Lingzhi Spores Longan Mooncake incorporates lingzhi spores, known to promote longevity by regulating blood glucose levels and the immune system. Its white lotus seed paste is sweetened with natural longan honey and premium dried longan specially imported from Taiwan, conveying floral and fruity notes that perfectly complement the natural earthy taste of lingzhi spores. This immunity-boosting option further promotes cardiovascular health with its infusion of grape seed oil and roasted pine nuts, which also gives the mooncake a velvety smooth texture with a smoky crunch.

An irresistible class act in marrying the alluring grassiness of green tea and citrus sweetness of tangerine, the **Matcha with Tangerine Peel Snow Skin Mooncake** boasts a suite of ingredients that will satisfy every health-conscious gourmand. Encased in a leafy green snow skin naturally tinted by matcha powder, this mooncake offers a double-layered nutty matcha meets zesty tangerine filling, sweetened with Stevia as a guilt-free sugar substitute. The outer matcha layer wraps around a savoury tangerine cream centre, offering an interesting balance between an outer umami matcha and an inner silky tanginess. This unique flavor pairing also packs a punch of health benefits – using aged 15-year-old tangerine peel known to regulate and strengthen our digestive system, soothe the throat and dissolve phlegm, and matcha rich in antioxidants that are effective in reducing inflammation and redness of the skin.

A timely homage to the celestial beauty of the mid-autumn night, the **Purple Sweet Potato with Manuka Honey Snow Skin Mooncake** comes enveloped in an almost-glowing pure white snow skin, filled with a Japanese purple sweet potato purée that carries earthy undertones with a hint of nuttiness. This regally dark purple filling – reminiscent of the ethereal night sky – is naturally sweetened with Manuka Honey for a light floral accent, known also for its natural anti-bacterial and anti-inflammatory properties. Specially handcrafted using purple sweet potatoes imported from Japan, this nutrient-dense mooncake is rich in fibre and beta-carotene, serving as a good source of vitamin A to help maintain healthy vision and boost the immune system.

Each premium specialty mooncake set retails at S\$98 nett per box of six pieces, tucked in a pearly-cream square box with gold and blush pink peony motifs. The top lid lifts to reveal lights that whimsically illuminate the mooncakes, perfect as a gift for family, loved ones, clients, and business partners to enjoy.



Besides this year's three premium specialty mooncake flavours, RWS has also curated a selection of popular traditional baked mooncakes. The **TIMELESS TRADITIONS: Baked Mooncakes set (名胜经典中秋礼盒)** includes healthier low-sugar alternatives of *Macadamia Nut* (夏威夷坚果月饼(低糖)) and *Double Yolk* (双黄月饼(低糖)), *Pandan with Yam Coconut* (香兰山芋椰香月饼) for a Southeast Asian twist, and *Baked Egg Custard with Melon Seeds* (焗蛋挞瓜子月饼) that offers a refreshing

departure from customary fillings. The set is available at S\$68 nett for a box of four pieces.

Pre-orders are available from 18 August to 27 September 2020, and collection can be made from 4 September to 1 October 2020 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, via phone **6577 6599**, or on www.rwsentosa.com/mooncakes2020. Corporate orders of 20 boxes and above will enjoy complimentary delivery services, and can be placed via email at restaurantsales@rwsentosa.com. RWS Invites members can enjoy a 20% discount, while Maybank and Mastercard® Credit and Debit card holders can enjoy a 15% and 10% discount respectively. 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, 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 Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for nine 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.

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EDITORS' NOTES

1. High resolution photographs can be downloaded from link: <https://app.box.com/s/1ja93pozq4dbgxyz66a18bww8rpt7lip>
2. High resolution video can be downloaded from link: <https://sfex.rwsentosa.com/web/Download/Files/80208eb5-7618-4cbb-923f-00ba64915d68>
3. All photographs are to be attributed to: *Resorts World Sentosa (圣淘沙名胜世界)*

