

## media alert

### **Divine Duo: Boost your health with Resorts World Sentosa's Signature Snow Skin Mooncakes and Premium Teas**

*Indulge in wholesome snow skin mooncake flavours, each artfully accompanied by an antioxidant-rich tea, from [5 August to 23 September](#)*



*RWS Signature Snow Skin Mooncakes and Premium Teas Set*

**SINGAPORE, 2 August 2021** – This Mid-Autumn Festival, enjoy a delicious and nourishing season with Resorts World Sentosa (RWS)'s signature snow skin mooncakes. 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 teamed up to craft four luxurious mooncake flavours that are low in sugar and feature premium health-boosting ingredients, such as American Ginseng, grapeseed oil, yuzu and butterfly pea flower.

Moon gaze and appreciate the art of pairing these morsels of delight with four exquisite teas handpicked from Tea Chapter, Singapore's largest and oldest teahouse. To mark the celebration of the moon festival, RWS has also collaborated with internationally renowned creator of hand-painted bone china, Asianera, for tea pairings brewed with their Mandarin series teapot set, a perfect accompaniment for the season.

Fans of baked mooncakes can look forward to an exclusive mooncake set by Michelin-starred restaurant, table65, and nouvelle Japanese restaurant, Syun, featuring two sumptuous flavours with decadent ingredients such as Australian black winter truffle and Hibiki Harmony Whisky, offering a contemporary twist to perennial classics. A specially curated set of four traditional baked mooncakes that pay homage to more customary flavours is also available.

### **RWS Signature Snow Skin Mooncakes and Premium Teas Set**

Receive a boost of vitality with the fragrant **Green Tea with American Ginseng Snow Skin Mooncake (西洋参绿茶冰皮月饼)**. Purposefully crafted with dried American ginseng, candied walnut and silky green tea paste, this immunity-boosting combination helps to nourish qi, clear heat, invigorate spleen and increase physical and mental strength. Pairing with this mooncake is the delicate *White Peony 白牡丹*, a mildly fermented, low-caffeinated white tea with a pleasantly sweet profile that complements the natural sweetness of the green tea paste. The tea is lightly processed to retain high levels of antioxidants and anti-aging properties, ensuring radiance with every sip.

Nourish your health with the milky white **Shui Xian Oolong with Osmanthus and Longan Snow Skin Mooncake (桂花龙眼水仙乌龙冰皮月饼)**. A naturally sweet and multi-layered treat, this mooncake boasts a suite of ingredients, such as premium Shui Xian, Osmanthus, dried longan, almond, pine nuts, walnuts and house-made white lotus seed paste. Grapeseed oil, which is known for lowering blood cholesterol levels while reducing risk of heart disease, is also infused into the mooncake to further promote cardiovascular health. Originating from Wuyi Mountain in Fujian, the *Aged Narcissus 陈年水仙* tea with a lush honey aroma is the perfect juxtaposition to the light floral scent of the Osmanthus mooncake. Also comprising health benefits, this bright amber full-bodied Oolong tea has properties known to enhance weight loss, strengthen teeth and combat skin aging.

A beautiful addition to any dessert table is the calming blue **Butterfly Pea Flower with Organic Cereal Snow Skin Mooncake (有机燕麦蝶豆花冰皮月饼)**. Handcrafted with organic cereal and premium milk custard, this luscious mooncake helps strengthen the immune system and fight inflammation with its antioxidant-rich butterfly pea flower that also promotes collagen production to improve skin elasticity. Paired with this snow skin mooncake is the widely-loved *Pu-er 普洱* tea that has equally as many health benefits. This Yunnan originating tea helps to regulate blood fat levels and cholesterol, while improving mental alertness. As a fermented tea, the Pu-er has a bolder flavour profile that effortlessly cuts through the creaminess and saltiness of the salted egg yolk in the mooncake.

The final addition to the new RWS Signature Snow Skin Mooncakes and Premium Teas Set is the rosy pink **Cherry Blossom with Yuzu Snow Skin Mooncake (柚子樱花冰皮月饼)**. A beauty boost powered with antioxidants, vitamins and minerals, this mooncake is an alluring treat fit for a queen. A burst of floral and citrusy notes with every bite, this mooncake features velvety white lotus seed paste, premium dried

persimmon, dried rose petals, sunflower seeds, and fresh yuzu. Natural Sakura powder is also incorporated to tinge the mooncake in a soothing pink hue. Pairing with this is the *Imperial Golden Cassia 御用黄金桂*, a lightly fermented tea with flowery Osmanthus-like aroma that uplifts the elegant flavour profile of the Cherry Blossom with Yuzu Snow Skin Mooncake. Fun fact: this tea was also served to Queen Elizabeth II during her visit to China on 10th October 1989.

**Available for orders from 5 August to 19 September 2021**, the RWS Signature Snow Skin Mooncakes and Premium Teas set retails at S\$128 nett per box of four pieces, each encased in a regal purple paper packaging and tucked in an earthy beige corrugated board box in autumnal brown tones, variegated with iridescent motifs of peonies. This eco-friendly and recyclable packaging is specially made from FSC-certified paper and corrugated board that is fully recyclable. Add on a special price of S\$138 nett for an exquisitely hand-painted Asianera Bone China set, perfect as a gift for family, loved ones, clients, and business partners to enjoy.



*Asianera Bone China Tea Pot set*

Containing 43% bone ash processed and refined through long periods of high temperature firings, Asianera's bone china of the tea pot flaunts a delicately smooth and ethereally creamy white colour with excellent translucence and durability. With a full sphere atop a stable square base, the design is inspired by the classic Chinese saying, "*The heavens are round and the Earth is square (天圆地方)*". Both teapot and teacups are hand-painted with gold Gingko leaves, paying homage to the resilient gingko tree, known as a living fossil that symbolises hope and peace.



*Luxury Baked Mooncakes Set by Syun and table65*

### **Luxury Baked Mooncakes Set by Syun and table65**

Besides this year's four premium Snow Skin mooncake flavours, Michelin-starred restaurant, table65, and nouvelle Japanese restaurant, Syun, are introducing the Luxury Baked Mooncakes Set by Syun and table65, a 2-piece ensemble featuring premium and decadent ingredients. Savour the **Golden Bamboo Charcoal with Australian Black Truffle** from table65, with its fragrant filling of Australian black winter truffle, walnut, black sesame paste and custard, swathed in a pastry crust imbued with charcoal from golden bamboo. Then, indulge in the **Whisky Soaked Yuzu Peel with Sakura** from Syun for a harmonious and divine blend of citrusy yuzu peel soaked in the honey tones of Hibiki Harmony Whisky, infused into a low-sugar Sakura white lotus paste filling with a hearty salted egg yolk centre. This luxurious set retails at S\$88 nett per box of two pieces.



*RWS Treasure Mix Set*

### **RWS Treasure Mix Set**

For fans of traditional baked mooncakes, RWS has also curated a selection in five different flavours: Low-sugar White Lotus Seed Paste with Melon Seeds Mooncake (低糖瓜子白莲蓉), Low-sugar White Lotus Seed Paste Single Yolk Mooncake (低糖单黄白莲蓉), Low-sugar White Lotus Seed Paste Double Yolk Mooncake (低糖双黄白莲蓉), Traditional Mixed Nuts Mooncake (传统伍仁) and Yam Coconut with Chestnut Mooncake (香芋椰丝栗子). The RWS Treasure Mix Set retails at S\$66 nett per box of four pieces.

For orders or more information, visit [www.rwsentosa.com/mooncakes](http://www.rwsentosa.com/mooncakes). Terms and conditions apply.

<b>Resorts World Sentosa Mooncakes Order Details</b>	
<b>How to Order:</b>	Orders for all mooncakes sets can be placed via email at <a href="mailto:festive@rwsentosa.com">festive@rwsentosa.com</a> , via phone <b>6577 6688</b> , on <a href="http://www.rwsentosa.com/mooncakes">www.rwsentosa.com/mooncakes</a> , or at the lounge in Hotel Michael's Lobby, Resorts World Sentosa.
<b>Purchase and Collection:</b>	Pre-orders are available from 5 August to 19 September 2021 while stocks last. Collection can be made from 1 September to 23 September 2021, available daily from 12.00pm to 8.00pm at the lounge in Hotel Michael's Lobby.
<b>Delivery:</b>	A delivery fee of S\$25 per location applies or enjoy free delivery to a single location for online orders with minimum purchase of S\$300 of any mooncakes sets.  Corporate orders of 20 boxes and above will enjoy exclusive discounts and complimentary delivery services to a single location.
<b>Price</b>	<ul style="list-style-type: none"><li>- <b>RWS Signature Snow Skin Mooncakes and Premium Teas Set:</b> S\$128 nett (S\$98 nett for RWS Members).</li><li>- <b>Asianera Teapot Set:</b> S\$138 nett (S\$98 nett for RWS Members).</li><li>- <b>Luxury Baked Mooncakes Set by Syun and table65:</b> S\$88 nett (S\$68 nett for RWS Members).</li><li>- <b>RWS Treasure Mix Set:</b> S\$66 nett (S\$53 nett for RWS Members).</li></ul> Maybank Cardholders can enjoy up to 15% discount on all sets.

### **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 and a casino. 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. 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](http://www.rwsentosa.com).

[f/ResortsWorldatSentosa](https://www.facebook.com/ResortsWorldatSentosa) [@rwsentosa](https://www.instagram.com/rwsentosa)

### MEDIA CONTACTS

#### Resorts World Sentosa

Kaiwen Teng

Tel: + 65 8233 5692

Email: [kaiwen.teng@rwsentosa.com](mailto:kaiwen.teng@rwsentosa.com)

#### Ogilvy (for Resorts World Sentosa)

Ada Tong

Tel: +65 9297 0748

Email: [ada.tong@ogilvy.com](mailto:ada.tong@ogilvy.com)

### EDITORS' NOTES

1. Please use the following photograph captions for visuals.
2. High resolution photographs can be downloaded from link: <https://app.box.com/s/iumr2vjumos8ywmexn78a77y040vzlz8>
3. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界)



*Green Tea with American Ginseng Snow Skin Mooncake (西洋参绿茶冰皮月饼)*



*Butterfly Pea Flower with Organic Cereal Snow Skin Mooncake (有机燕麦蝶豆花冰皮月饼)*



*Cherry Blossom with Yuzu Snow Skin Mooncake*  
(柚子櫻花冰皮月餅)



*Shui Xian Oolong with Osmanthus and Longan Snow Skin Mooncake*  
(桂花龙眼水仙乌龙冰皮月餅)



*Whisky Soaked Yuzu Peel with Sakura Mooncake from Syun*



*Golden Bamboo Charcoal with Australian Black Truffle Mooncake from table65*