

media alert

Treasures of Reunion: Celebrate this Mid-Autumn Festival with Resorts World Sentosa's Gastronomic Mooncakes from now till 10 September

*Relish healthy contemporary flavours infused with a touch of luxury,
paired with invigorating teas and Perrier-Jouët Champagne*



Resorts World Sentosa's selection of healthy and luxurious contemporary snow skin mooncakes are handcrafted by talented chefs from its award-winning restaurants.

SINGAPORE, 20 July 2022 – This Mid-Autumn Festival, Resorts World Sentosa (RWS, 圣淘沙名胜世界)'s new snow skin mooncakes bring extra shine to the season with healthy and luxurious contemporary flavours. Thoughtfully handcrafted by talented chefs from its award-winning restaurants, including the Michelin-starred table65, the newly reopened Ocean Restaurant and authentic Cantonese restaurant Feng Shui Inn, the artfully modernized treats are as enchanting as they are nourishing.

The new snow skin mooncakes by Michelin-starred table65 and Ocean Restaurant (海之味水族餐厅) are filled with unexpected luxurious ingredients such as caviar, while Feng Shui Inn's (风水廷) snow

skin mooncakes are a balance of traditional and contemporary, featuring premium oriental ingredients such as jujube, American ginseng, snow chrysanthemum flower tea, and black goji berries. Not forgetting the traditionalists, baked mooncakes by RWS are also available, offering lower sugar content while retaining a satisfyingly wholesome flavour.

The snow skin mooncakes come in two different box sets – the **Treasured Snow Skin Mooncakes by table65 and Ocean Restaurant** and **Snow Skin Mooncakes by Feng Shui Inn**.

Treasured Snow Skin Mooncakes by table65 and Ocean Restaurant, exquisitely packaged with Perrier-Jouet Champagne (名厨华丽月饼)



Pearl of the Sea Snow Skin Mooncake (left) by Michelin-starred table65's Chef de Cuisine Dayal Kesha and Ocean Sapphire Snow Skin Mooncake (right) by Ocean Restaurant's Chef de Cuisine Bernard Lim

Michelin-starred table65's Chef de Cuisine Dayal Kesha created a decadent surprise filled with healthy premium ingredients in the **Pearl of the Sea Snow Skin Mooncake (深海夜明珠冰皮月饼)**. This luxurious creation stars a velvety white chocolate ganache surrounded by a sencha and white lotus paste with briny pops of caviar enveloped in a Champagne snow skin. Behind its lavish image, caviar is rich in vitamin B12 and omega-3 fatty acids which are beneficial for heart health. This is complemented with sencha which boosts immunity.

Delight in a taste of the ocean with the striking blue-hued **Ocean Sapphire Snow Skin Mooncake (深海蓝宝石冰皮月饼)**. The delicate creation by Ocean Restaurant's local Chef de Cuisine Bernard Lim is a delectable blend of flavours and textures. It features Aonori dried sea lettuce, flavoured green pea paste, candied lemon, sea salt buckwheat biscuit and roasted pine nuts encased in an antioxidant-rich rainforest acai berry snow skin.

Guests can also enjoy mooncakes with Champagne as RWS collaborates with Perrier-Jouët for the first time this year. The sophisticated Treasured Snow Skin Mooncakes set includes a bottle of Perrier-Jouët's NV Grand Brut Champagne for the ultimate indulgence this Mid-Autumn Festival. As the mooncakes hit the perfect balance between sweet and savoury, the Champagne enhances the flavours and provides acidity in the form of crisp lively freshness and fruity floral notes.

The Treasured Snow Skin Mooncakes by table65 and Ocean Restaurant retails at S\$218 nett per box of four pieces exquisitely packaged with a 750ml bottle of Perrier-Jouët Champagne which is perfect for gifting.

Snow Skin Mooncakes by Feng Shui Inn with Premium Teas from Tea Chapter
(风水廷经典冰皮月饼)



The Snow Skin Mooncakes by Feng Shui Inn are crafted from a wide variety of time-honoured health-boosting oriental ingredients and do not contain any artificial flavours or colours. They include Golden Opal Snow Skin Mooncake (left) and Ruby's Charm Snow Skin Mooncake (right).

This year, Feng Shui Inn's Head Chef Li Kwok Kwong (李国光总厨) and RWS Executive Pastry Chef Kenny Kong (江定佳) are inspired to combine the traditional and contemporary in Feng Shui Inn's Snow Skin Mooncakes. Featuring four unique flavours, the wholesome mooncakes are crafted from a wide variety of time-honoured health-boosting oriental ingredients and are naturally sweetened without any artificial flavours or colours.

In a beautiful golden shade, the **Golden Opal Snow Skin Mooncake (月光水晶石冰皮月饼)** delights with a creamy smooth paste of pumpkin lotus paste, kabocha squash custard and Tahitian vanilla crème brûlée cloaked in a snow chrysanthemum flower tea (昆仑雪菊) and pumpkin snow skin that has a subtle floral fragrance. Pumpkin and kabocha squash are highly nutritional while the rare snow chrysanthemum flower tea helps to lower blood sugar and cholesterol.

Ruby's Charm Snow Skin Mooncake (莓力红宝石冰皮月饼) is an exquisite combination of hami giant red jujube paste that is full of antioxidants, vitamin C and fiber, walnuts which are a superfood and dried longan elegantly wrapped in raspberry snow skin. This naturally sweet treat is tinted a soft berry pink.



Dragon's Amethyst Snow Skin Mooncake (left) and Purple Moonstone Snow Skin Mooncake (right) from Feng Shui Inn.

The vibrantly-coloured **Dragon's Amethyst Snow Skin Mooncake (火龙紫晶石冰皮月饼)** features a filling of egg custard, white lotus seed, organic raw ironbark honey and American ginseng known to boost energy and strengthen the immune system. Delicately wrapped in a red dragon fruit and citrus snow skin, it is fruity and milky with an earthy sweetness.

Enjoy a medley of textures with the sweet and savoury **Purple Moonstone Snow Skin Mooncake (紫色月光石冰皮月饼)** comprising a black goji wolfberry snow skin and Hojicha lotus paste mixed with

chopped crunchy Taiwan black king kong peanuts and love letter wafer. The unique combination of ingredients creates a mellow and nutty sweetness while packing in high levels of antioxidants from black goji wolfberry and Hojicha.

To deliver an elevated mooncakes experience, the Feng Shui Inn Snow Skin Mooncakes are accompanied with two specially handpicked teas from Tea Chapter, Singapore's largest and oldest teahouse. Moon gaze and appreciate the art of tea pairing with two exquisite teas, **Top Grade Narcissus (极品水仙)** and **Top Grade Dragon Well (特级龙井)**. The Top Grade Narcissus tea from Wuyi Mountain, Fujian, one of the best Oolong teas in the world, carries a scent with a hint of bamboo and a rich smoky flavour. It is known to remove excess heat from the body and provides anti-inflammatory and anti-ageing effects.

The Top Grade Dragon Well, in contrast, is a refreshing green tea that helps to lower fatigue and reduce the risks of cancer. It is harvested from West Lake, Hangzhou in Spring every year, and has a captivating aroma of chestnuts and beans when brewed at a temperature between 70°C and 80°C.

This deluxe mooncake set retails at S\$138 nett per box of four pieces accompanied with the Top Grade Narcissus and Top Grade Dragon Well teas from Tea Chapter.

Baked Mooncakes by Resorts World Sentosa (圣淘沙名胜世界传统广式月饼)



For baked mooncake lovers, RWS has also curated five healthier classics with lower sugar content: Low Sugar White Lotus Seed Paste with Melon Seeds (低糖瓜子白莲蓉月饼), Low Sugar White Lotus Seed Paste with Single Yolk (低糖单黄白莲蓉月饼), Low Sugar White Lotus Seed Paste with Double Yolk (低糖双黄白莲蓉月饼), Low Sugar White Lotus Seed Paste with Macadamia Nuts (低糖夏果白莲蓉月饼) and Mungbean with Coconut Flakes (椰香绿豆月饼). A box of four traditional baked mooncakes is available from S\$70.

For orders or more information, please visit www.rwsentosa.com/mooncakes.

Resorts World Sentosa Mooncakes Order Details		
How to Order:	Orders for all mooncakes sets can be placed via email at festive@rwsentosa.com , via phone 6577 6688 , on www.rwsentosa.com/mooncakes , or at Feng Shui Inn and Malaysian Food Street.	
Purchase and Collection:	Online pre-orders are available till 10 September 2022 while stocks last. Collection can be made from 15 August to 10 September 2022 , 12.00pm to 8.00pm daily at the mooncake booth in Hotel Michael's Lobby.	
Delivery:	Delivery is available from 20 August to 6 September 2022 . A delivery fee of S\$30 per location applies or enjoy free delivery to a single location for online orders with a minimum purchase of S\$300. Corporate orders of 20 boxes and above will enjoy exclusive discounts and complimentary delivery services to a single location.	
Price	Treasured Snow Skin Mooncakes by table65 and Ocean Restaurant <i>A box of four snow skin mooncakes exquisitely packaged with a bottle of Perrier-Jouet Champagne (750ml)</i>	S\$218 nett
	Snow Skin Mooncakes by Feng Shui Inn <i>A box of four snow skin mooncakes with two premium teas from Tea Chapter</i>	S\$138 nett
	Baked Mooncakes by Resorts World Sentosa <i>A box of four baked mooncakes</i>	From S\$70 nett
	Enjoy 30% off every order made with Mastercard.	

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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 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 concerts to 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.

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EDITORS' NOTES

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