

media alert

Celebrate sweet reunions with Resorts World Sentosa's glorious Mid-Autumn Festival collection of mooncakes

Honouring the tradition of this joyous occasion, Resorts World Sentosa's 2023 illuminating Mid-Autumn mooncake delicacies is available for orders from now till 29 September 2023.



Bask in the symbolic warmth and romance of Mid-Autumn Festival as Resorts World Sentosa's glorious spread of exquisite baked and mini snow skin mooncake masterpieces tantalise tastebuds.

SINGAPORE, 19 July 2023 – Experience cherished moments in Mid-Autumn Grandeur during this resplendent festival social gatherings and family bondings with Resorts World Sentosa's (RWS, 圣淘沙名胜世界) wholesome mooncakes. Perfect for gifting, these baked and snow skin mooncakes are thoughtfully handcrafted from quality ingredients, allowing the delicate flavours to shine.

Pre-orders for these illuminating Mid-Autumn delicacies presented in exquisite gift boxes that also come with exquisite paper lanterns are available from now to 29 September 2023 while stocks last. Orders can be placed online at www.rwsentosa.com/mooncake23 or in-person at Hotel Michael Lobby from 12 August 2023. Early-bird prices can also be enjoyed from now till 31 August 2023. Orders of three sets and above will enjoy complimentary delivery service to one location. Corporate orders of minimum 30 sets will enjoy exclusive pricings and complimentary delivery to one location. Terms and conditions apply.

Feng Shui Inn's baked mooncakes and mini snow skin mooncakes

A curated array of traditional baked mooncakes and mini snow skin in new contemporary creations awaits at Feng Shui Inn (风水廷精品粤菜馆). These delectable treats are impeccably crafted by acclaimed Hong Kong-born Executive Chef Li Kwok Kwong (李国光执行主厨) using the finest ingredients, armed with over three decades of culinary experience in Hong Kong and Singapore.

Feng Shui Inn mini snow skin mooncakes (风水廷经典冰皮月饼) (retails at S\$98 for eight pieces in four assorted flavours of two pieces per flavour) take centre stage this Mid-Autumn Festival. Gourmands inclined towards classic flavours will be partial to the **Oolong Tea Mooncake with Dates and Wolfberries** (乌龙茶枸杞红枣月饼). Inspired by teas often paired with mooncakes, this treat is a distinctive blend of Oolong Tea with smooth lotus paste for a rich, earthy note. The health-

conscious can also indulge with minimal guilt as the antioxidant-rich jujubes and wolfberries add a touch of natural sweetness. For an irresistible combination of creamy notes of egg custard and fruity sweetness, the **Custard and Wild Honey Mooncake with Tangerine Peel** (橙皮奶黄野蜜月饼) presents a healthier treat. Infused with wild honey instead of sugar, the creamy egg custard perfumed with a zesty tangerine peel is wrapped in the mochi-esque snow skin.

The series of mini snow skin mooncakes also spring forth exquisite fresh flavours. The **Osmanthus Wine Citrus Mooncake** (桂花酒柑橘月饼) features rich citrus yuzu lotus paste generously filled with persimmons and cashews, all enveloped in homemade kumquat confit with a subtle Osmanthus wine floral scent. Indulge in the **Mulberry and Purple Potato Mooncake** (桑葚紫薯月饼) which showcases royal purple snow skin made with mulberries juice. It elegantly cloaks a proprietary blend of delicate almond praline made with organic quinoa crunch and sustainable Peruvian chocolate, hidden within premium Japanese purple potatoes and homemade luscious lotus paste.

Co-starring these mini snow skin mooncakes this year are four flavours of Feng Shui Inn's baked mooncakes (风水廷传统广式月饼) with a retail price of S\$98 for four pieces of assorted flavours in a flavour per piece. These distinctive creations tease one's tastebuds with an addictive mix of sweet, savoury and spicy elements. The fragrant **Black Sesame Mooncake with Macadamia and Tangerine Peel** (黑芝麻夏威夷果橙皮月饼) reveals a delightful black sesame natural nutty flavour that is pleasantly brightened with a zesty hint of aged tangerine peel studded with macadamia filling. The innovative **Smoked Dates and Green Tea Mooncake** (乌枣绿茶月饼) strikes an aromatic balance of delicate green tea, lotus paste and luscious jujubes smoked with Pu-er tea leaves.



A new flavour is the **Mala Mixed Nuts Mooncake with Bak Kwa** (麻辣什锦果仁肉干月饼) which brings a perfect fusion of sweet, spicy and smoky flavour in every bite with tender bak kwa, crunchy mala mixed nuts and velvety lotus paste. Completing the quartet is the traditional **Low-sugar White Lotus Paste Mooncake with Double Yolk** (低糖双黄白莲蓉瓜子), a perennial classic using the choicest salted egg yolks and melon seeds encased in silky smooth low sugar white lotus seed paste.

RWS's traditional baked mooncakes

RWS's enchanting collection is rounded off with time-honoured mooncakes in the baked series. The premium lifestyle destination resort's repertoire of traditional baked mooncake flavours impresses with low-sugar options. Indulge in essential classics including **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 Traditional Mixed Nuts** (低糖伍仁白莲蓉月饼), and **Green Tea with Red Beans and Cashew Nuts** (绿茶红豆腰豆月饼). A box of four traditional baked mooncakes is available from S\$85.

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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 the 10th year in a row 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. Please use the accompanying photograph captions for visuals.
2. All photographs are to be attributed to: *Resorts World Sentosa* (圣淘沙名胜世界), and can be downloaded [here](#).
3. Hashtags: #rwsmoments #rwsentosa

