

取货信息 Collection Details

预购日期: 今日至2026年9月25日
Pre-order : Now till 25 Sep 2026

取货日期: 2026年8月27日至9月25日
Collection Date : 27 Aug - 25 Sep 2026

取货时间: 中午12点至晚上8点
Time : 12pm – 8pm

取货地点: 欧芮酒店大厅
Location : Hotel Ora Lobby

蓝花冰皮 猫山王榴莲月饼

Blue Pea Snow Skin Musang King Durian

以蝶豆花染就天然蓝色饼皮，
融合猫山王榴莲浓郁醇香，
带来丝滑丰盈的热带奢华享受。

Naturally coloured with blue pea flower
and filled with rich Musang King durian,
offering a creamy, aromatic indulgence
with a distinctive tropical profile.

订购表格 Order Form

	会员价 Member	原价 Price	数量 Quantity	总额 Total
圣淘沙名胜世界招牌月饼礼盒 Resorts World Sentosa Signature Mooncake Set				
传统月饼 (一盒4粒) Traditional baked (Box of 4 Mooncakes)				
经典低糖白莲蓉双黄月饼 Classic Reduced-Sugar White Lotus Paste with Double Yolks				
娘惹参峇香辛伍仁月饼 Nyonya Sambal Five-Kernel	\$83	\$98		
椰糖椰丝黑芝麻月饼 Gula Melaka Coconut & Black Sesame				
班兰清香红豆沙月饼 Pandan-Infused Red Bean Paste				
蓝花冰皮猫山王榴莲月饼 (一盒8粒) Blue Pea Snow Skin Musang King Durian (Box of 8 Mooncakes)	\$108	\$128		
总额 Total				
圣淘沙名胜世界月饼礼盒 (1盒4粒传统月饼) Resorts World Sentosa Mooncake Set (Box of 4 Traditional baked mooncakes)				
a 低糖白莲蓉瓜子 Low Sugar White Lotus with Melon Seeds (4 pcs)	\$79	\$98.75		
低糖单黄白莲蓉 Low Sugar White Lotus with Single Yolks (4 pcs)	\$79	\$98.75		
b 低糖双黄白莲蓉 Low Sugar White Lotus with Double Yolks (4 pcs)	\$98	\$111.25		
c 低糖夏威夷果白莲蓉 Low Sugar White Lotus with Macadamia Nut (4 pcs)	\$79	\$98.75		
d 蜜桃乌龙杏仁 Peach Oolong with Roasted Almond (4 pcs)	\$79	\$98.75		
名胜之宝 RWS Treasure (Box of 4: (a)(b)(c)(d) x 1 each)	\$79	\$98.75		
总额 Total				

取货日期 / 时间
Collection date / time: _____

姓名
Full Name: _____

联络号码
Contact No.: _____

电邮
Email Address: _____

 RESORTS WORLD™ SENTOSA

重逢
的喜悦
THE GLOW OF REUNION

NOW – 25 SEPTEMBER 2026
即日起至2026年9月25日



以承载传统的匠心月饼，回味团圆佳节的温情；
如同名胜世界汇聚亲友，共享珍贵时刻。

Rekindle the tradition of reunion with
our heritage-inspired mooncakes,
just as our resort brings people
together over memorable moments.

本系列撷取南洋风味精髓，巧妙地融入香料、椰香与热带食材，应用现代手法诠释佳节月饼。以匠心工艺演绎经典娘惹风味，每一口皆带来层次丰富的味蕾之旅。

A celebration of the distinctive
flavours of the Straits, this year's collection brings
together fragrant spices,
coconut and tropical
ingredients in a contemporary
interpretation of festive
mooncakes. Crafted with care
and inspired by beloved Nyonya
flavours, each mooncake offers
a delightful journey of taste
with every bite.

经典低糖白莲蓉双黄月饼
Classic Reduced-Sugar
White Lotus Paste with
Double Yolks

细腻柔滑的传统莲蓉包裹
两颗金黄咸蛋黄，口感醇
厚绵密，呈现经典隽永的
中秋风味。

A timeless favourite –
smooth, silky lotus paste
encompassing two golden
yolks. Rich, velvety, and
delivers the authentic taste
of tradition.

娘惹参峇香辛伍仁月饼
Nyonya Sambal
Five-Kernel

融入娘惹灵魂参峇酱料的
微辛香味，搭配多款坚果
馅料，层次丰富，呈现咸香
交织的南洋风味。

Infused with the subtle heat
and aromatic depth of
sambal, complemented by a
medley of nuts for a rich and
well-layered texture.

椰糖椰丝黑芝麻月饼
Gula Melaka Coconut
& Black Sesame

以南洋代表性椰糖搭配椰
丝与黑芝麻，交织出浓郁
焦糖香气、坚果芬芳与细
腻顺滑的甜美口感。

A delightful fusion of Gula
Melaka, coconut, and black
sesame, offering layers of
deep caramel richness,
nutty aromas, and a smooth,
earthy sweetness.

班兰清香红豆沙月饼
Pandan-Infused
Red Bean Paste

选用娘惹甜点常见的班兰
叶，为细腻红豆沙添上天然
清香与柔和甜韵，焕发
经典风味的新意。

Lightly scented with pandan
leaves, the velvety red bean
paste offers a delicate
herbal aroma, offering a
refreshing lift to a beloved
classic.