

# Press Release



FOR IMMEDIATE RELEASE

## Celebrate Mid-Autumn reunions with Marina Bay Sands mooncakes

*Savour classic and modern mooncakes in novel packaging with first-ever augmented reality surprise and Origin + Bloom's gongfu tea set*

**Singapore** (26 July 2022) – This Mid-Autumn Festival, honour century-old traditions and bask in the splendour of the full moon over a diverse array of classic and contemporary [mooncakes at Marina Bay Sands](#). Discover thoughtfully crafted bakes available in five exceptional flavours and four uniquely premium boxes for joyous gifting. For the first time, Marina Bay Sands will incorporate an augmented reality (AR) element to its novel packaging, where guests can scan a QR code to view an animation depicting a family celebrating Mid-Autumn Festival under a canopy of mesmerising sky lanterns.



*(From L to R): Extend Mid-Autumn greetings with Marina Bay Sands' **Premium Edition (Classic Mooncakes)**, and delight in innovative flavours offered in the **Premium Edition (Modern Mooncakes)***

Inspired by the full moon, an age-old symbol of wholeness, unity and abundance, Marina Bay Sands' mooncake boxes this year feature an intricate paper art of the iconic integrated resort set against a dazzling full moon. Decked in vibrant orange for the **Premium Edition (Classic Mooncakes)** and classy teal for the **Premium Edition (Modern Mooncakes)**, the boxes

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illuminate with a simple flip of an LED light switch and are adorned with a gold metal emblem of Marina Bay Sands' three-tower icon. Each box opens to unveil four individually packaged mooncakes housed in reusable tins, sporting unique modern Chinese motifs that evoke old-school charm.



*Marina Bay Sands unveils five decadent mooncake flavours this year  
(Top row; from L to R): **XO dried scallop Wu Liang Ye**; **bird's nest with red date**; **Jin Hua ham white lotus**;  
(Bottom row; from L to R): **truffle bak kwa red lotus**; **white lotus double yolk***

This year, Marina Bay Sands reimagines traditional mooncakes to present four contemporary flavours in the **Premium Edition (Modern Mooncakes)**, priced at S\$88 each. Thoughtfully crafted with superior ingredients, each mooncake is embossed with an emblem of Marina Bay Sands' iconic hotel towers encircled with intricate floral patterns.

A baked gem with deep umami flavours, the *XO dried scallop Wu Liang Ye* (XO 干贝五粮液) mooncake brilliantly combines lightly spiced XO dried scallops with Wu Liang Ye (五粮液) – a robust baijiu (liquor) from southern Sichuan with origins dating back to the Tang dynasty, distilled using five types of grains (sorghum, rice, glutinous rice, corn and wheat) and water from Min River (Min Jiang). Fans of truffles will adore the *truffle bak kwa red lotus* (黑松露肉干红莲蓉) mooncake, a multi-textured treat of caramelised red lotus paste studded with chewy morsels of charcoal-barbecued bak kwa perfected by the aroma of Summer truffles.

Also new this year is the *Jin Hua ham white lotus* (金华火腿白莲蓉) mooncake, boasting a harmonious blend of briny dry-cured Jinhua ham infused with fragrant shallot oil and smooth white lotus paste. Bask in the glorious eighth lunar month with the nourishing *bird's nest with red date*

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(燕窩枣泥) mooncake, a divine treat with a core of collagen-rich bird's nest enveloped in a wholesome red date paste.

Guests with a penchant for perennial mooncake flavours can enjoy the **Premium Edition (Classic Mooncakes)**, priced at S\$88 for a box of four baked treats. Signifying double prosperity and joyous blessings, each *white lotus double yolk* (双黄白莲蓉) mooncake features two golden salted egg yolks encased in a velvety blend of luscious white lotus paste.



*Marina Bay Sands' **Luxury Edition** mooncakes boasts bright crimson packaging to mark the celebratory occasion*

In celebration of Mid-Autumn Festival this year, Marina Bay Sands will be debuting two superior mooncake offerings perfect for gifting to corporate partners and loved ones. Housed in an auspicious crimson leather wrap emblazoned with an elegant gold foiled illustration of Marina Bay Sands, the **Luxury Edition** (S\$188) features a set of four *white lotus double yolk* (双黄白莲蓉) mooncakes individually cradled in red and gold leather boxes decorated with oriental lattices.

For the ultimate luxury, the exclusive **Limited Edition** (S\$388) mooncakes are only available in a grand total of 388 serialised boxes. The stunning textured packaging opens to reveal a detailed 3D cutout of Marina Bay Sands, set against Singapore's top landmarks embellished in gold foil. The top layer of a two-tiered ivory chest unveils a set of Christofle silverware cutlery, while the second layer houses four mooncakes carefully packaged in cushioned red and emerald-blue leather boxes, each stamped with chic Chinese lattice designs.

Guests can pre-order [online](#) now and collect their mooncakes from 4 August at either of the two booths located at Marina Bay Sands Hotel Tower 2 lobby or B2, The Shoppes at Marina Bay Sands (near the Sampan Ticketing Counter). Guests can also opt for delivery, priced at S\$10 per

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box, and enjoy complimentary delivery for orders of at least eight boxes to a single location. Visitors who wish to directly purchase the mooncakes can also visit either of the two booths.

Gather loved ones for an enchanting evening of moongazing under the stars with Marina Bay Sands' **'Mid-Autumn Celebration with Mooncakes at SkyPark Observation Deck'** experience, exclusively available on Klook from 29 July. Priced at S\$122 (U.P. S\$162), the package includes a box of **Premium Edition (Classic Mooncakes)** and admission to the Sands SkyPark Observation Deck for two adults and two children. Guests can collect their mooncakes from the booth located at Marina Bay Sands Hotel Tower 2 lobby from 4 August and redeem two complimentary Klook lanterns at the SkyPark Observation Deck between 8 and 10 September 2022. Please stay tuned to [Marina Bay Sands' Mid-Autumn Festival webpage](#) for more information.

[Sands Rewards LifeStyle](#) members can enjoy a 20 per cent discount and additional 10 per cent earnings for all online pre-orders and direct purchases. Bulk order discounts are also available for orders of more than 20 boxes. For enquiries, email [mbsmooncake@marinabaysands.com](mailto:mbsmooncake@marinabaysands.com) or call or WhatsApp +65 9457 2958.

## **Origin + Bloom mooncakes: Where tradition and modern flavours meet**



*Impress loved ones with Origin + Bloom's mooncakes crafted using traditional Cantonese-style baking techniques*

Celebrate Mid-Autumn with **Origin + Bloom's** set of four artisanal mooncakes accompanied by Marina Bay Sands branded gongfu ceremonial tea set befitting of the timeless imperial pairing. This year's mooncakes by Origin + Bloom are meticulously handcrafted by a team of 20 in-house pastry chefs using time-honoured Cantonese-style baking techniques and enhanced with wellness ingredients and gourmet flavours with Asian origins.



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*Four mooncake flavours that pair exceptionally well with tea (from L to R): **low sugar premium lotus paste with sunflower seeds; premium pandan lotus paste and Hainanese kaya; Okinawa sugar lotus paste with pumpkin seeds; royal milk tea with melon seeds***

The *low sugar premium lotus paste with sunflower seeds* is a labour of love, as the bitter core of each lotus seed is skillfully removed by hand before being stewed for hours, puréed, and caramelised to achieve a mild level of natural sweetness. The lotus seed paste is then mixed with lightly roasted sunflower seeds, culminating in a well-balanced base accentuated with nuts. The superior lotus seed paste is also masterfully incorporated into the three other flavours and reimagined with Asian specialties such as Hainanese kaya, Okinawa black sugar and Darjeeling tea leaves.

A timeless flavour combination that celebrates Singapore, the *premium pandan lotus paste and Hainanese kaya* is a nostalgic treat featuring house-made kaya encased within a white chocolate truffle core and enveloped by lotus paste infused with freshly squeezed pandan juice. Indulgence is taken to the next level with the prized *Okinawa sugar lotus paste with pumpkin seeds*, a combination of the bold caramel flavours of Okinawa black sugar and lotus seed paste with crunchy, dry-roasted pumpkin seeds. Finally, the *royal milk tea with melon seeds* boasts a lingering earthy fragrance by infusing Darjeeling tea leaves into the signature smooth, velvety lotus paste, and is mixed with melon seeds for complementary textures.

All four mooncakes are encased in a baked Cantonese-style dough bound by Hong Kong flour and grapeseed oil, and elevated with manuka honey for a well-balanced taste. Each mooncake is adorned with a unique floral motif befitting of Mid-Autumn Festival, before being baked to golden brown perfection in small batches<sup>1</sup>. Perfect for gifting, they are presented in an exquisite wooden box with a gongfu teapot embellished with Marina Bay Sands' logo and two ceramic teacups, and bundled with a festive-coloured cloth depicting the story of Chang'e.

Available for pre-orders online starting 1 August, each box consists of four baked mooncakes and a traditional gongfu tea set at S\$108. Guests can enjoy a 25 per cent early bird discount when they pre-order from 1 to 20 August, while Sands Rewards LifeStyle members can enjoy a 20 per cent discount and additional 10 per cent earnings when they pre-order online from 21 August to

<sup>1</sup> Mooncakes are made from all-natural ingredients with no preservatives. Guests are advised to store the mooncakes in air-conditioned room temperature and to consume them within three weeks.

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8 September. The mooncakes are available for collection and in-store purchase at Origin + Bloom, located at Marina Bay Sands Hotel Lobby Tower 3, from 21 August to 10 September. For enquiries, email [originandbloom@marinabaysands.com](mailto:originandbloom@marinabaysands.com) or call 6688 8588.

## **Mooncake merriment at The Shoppes at Marina Bay Sands**



*(From L to R): Celebrate Mid-Autumn Festival with one of BreadTalk's mooncake set, or TWG Tea's **Immortal Moon Tea Duo***

Retailers at The Shoppes at Marina Bay Sands will also be offering a range of mooncakes to add to the festivities. From 28 July to 21 August, UOB cardholders can enjoy BreadTalk's mooncake sets at an early bird special of 20 per cent off. For any purchase of TWG Tea's **Immortal Moon Tea Duo** or **Quattro Mooncake Gift Box**, guests can add a Sakura Teapot of their choice at S\$108 from 4 to 31 August, while stocks last. For more Mid-Autumn offerings at The Shoppes at Marina Bay Sands, visit [marinabaysands.com/offers/restaurants/mid-autumn-festival](http://marinabaysands.com/offers/restaurants/mid-autumn-festival).

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### **About Marina Bay Sands Pte Ltd**

Marina Bay Sands is Asia's leading business, leisure and entertainment destination. The integrated resort features Singapore's largest hotel with over 2,200 luxurious rooms and suites, crowned by the spectacular Sands SkyPark and iconic infinity pool. Its stunning architecture and compelling programming, including state-of-the-art convention and exhibition facilities, Asia's best luxury shopping mall, world-class dining and entertainment, as well as cutting-edge exhibitions at ArtScience Museum, have transformed the country's skyline and tourism landscape since it opened in 2010.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. As one of the largest players in hospitality, it employs nearly 10,000 Team Members across the property. It drives social impact through its community engagement programme, Sands Cares, and leads environmental stewardship through its global sustainability programme, Sands ECO360.

For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com)

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