Press Release



FOR IMMEDIATE RELEASE

Savour exquisite mooncakes from Marina Bay Sands

Signature creations and timeless favourites in celebration of Mid-Autumn Festival



(L-R): SweetSpot Salted Caramel Almond Crunch, Dark Chocolate Orange Grand Marnier, Eco Jade and SweetSpot traditional mooncakes with its unique lantern packaging.

Singapore (25 July 2014) – Indulge in the exquisite mooncakes at Marina Bay Sands as SweetSpot presents a range of contemporary snow skin flavours and classic favourites that are perfect for this gifting season.

Delicately crafted by the pastry team at Marina Bay Sands, the **Eco Jade** is a snow skin mooncake featuring sustainable Javanese chocolate, caramelised bananas and cashew nuts wrapped within a soft and fragrant snow skin made from Pandan leaves.

Another favourite at SweetSpot – **Salted Caramel Almond Crunch** – makes a return this year. The snow skin mooncake is filled with a velvety blend of salted caramel and chocolate. Every bite is a blissful blend of sweet and salty flavours, accented with almonds. Chocolate lovers can delight in the **Dark Chocolate Orange Grand Marnier** with rich dark chocolate ganache and a touch of tanginess from the orange liqueur, all encased in soft snow skin.

For guests who enjoy classic flavours, SweetSpot offers the White Lotus Seed Paste with double egg yolk. Filled with silky smooth and fragrant white lotus seed paste with creamy egg yolks, the mooncake is encased in a golden-hue crust baked to perfection.



Packed in a lavish box specially designed to resemble a traditional lantern, the mooncakes are contained in an intricate spiral chest that opens up to reveal four tiers of delight.

SweetSpot's mooncakes are available exclusively from 1 August to 8 September at Marina Bay Sands. Guests can head to SweetSpot at Hotel Lobby Tower 3¹ or to the SweetSpot booth located at The Shoppes² near Rasapura Masters to purchase the mooncakes, which are priced from S\$58 for a box of eight snow skin mooncakes to S\$62 for a box of four traditional mooncakes. Guests can call +65 6688 5688 to place orders or email mooncakes@MarinaBaySands.com³.

UOB and Citibank card members will enjoy 15 per cent off, while Sands Rewards LifeStyle members will have a 20 per cent discount. Bulk order discounts are also available. Visit <u>marinabaysands.com/sweetspot</u> for more details.

Retail restaurants at The Shoppes at Marina Bay Sands

This mid-autumn festival, retail restaurants at The Shoppes at Marina Bay Sands will also present an exquisite selection of all-time favourite traditional and snowskin mooncakes made from the finest ingredients.

From 8 August to 8 September 2014, **Jin Shan**⁴ will be offering its famous handcrafted traditional-baked mooncakes with white and red tea lotus seed paste, complete with delectable fillings including luscious egg yolks, macadamia nuts, dried longan and melon seeds. A box of four decadent mooncakes with white lotus seed paste and double yolk starts from S\$68. Early birds will enjoy a 15 per cent discount from 8 to 15 August 2014.



(L-R): Jin Shan's White Lotus Seed Paste with Double Yolk Mooncakes, TWG Tea's Red Lantern Tea Mooncake Collection

¹ SweetSpot at Hotel Tower 3 is open from 7 am to 10 pm daily on 1 August – 8 September.

² SweetSpot booth at The Shoppes is open from 10am – 10pm on 4 August – 8 September.

³ Guests can also download a form online at marinabaysands.com/sweetspot and email to mooncakes@marinabaysands.com.

⁴ Jin Shan is located at L1-05, Hotel Lobby, Tower 2. For delivery and order enquiries, call 6688 7733.



TWG Tea⁵ will launch its Red Lantern Tea mooncake collection featuring eight intricately crafted tea-infused snow skin and traditional mooncakes. The Red Lantern traditional mooncake is the highlight this year, boasting a delightful combination of mixed almonds, hazelnuts, macadamia nuts and pecans embedded in smooth lotus seed paste infused with an irresistible blend of jasmine, exotic fruits and sweet spices of the Red Lantern Tea.

The Aurora snowskin mooncake is a beautiful rendition of the modern day sophistication and flavours. The sun-kissed yellow snow skin delight contains salted caramel mousse infused with Napoleon Tea and pear marmalade encased in a white chocolate heart.

From 7 August to 8 September, TWG Tea is offering a set of four mooncakes at S\$60, and a set of two mooncakes paired with the Red Lantern Haute Couture Tea at S\$82. Both sets are available for purchase in a beautiful Red Lantern mooncake gift box. Guests can also choose to take away a single piece of mooncake in an elegant gift box for S\$16.

From 20 August to 9 September, Northern Chinese restaurant **Beijing No. 1**⁶ will present a set of mooncakes at S\$88 per box, which includes eight different flavoured mooncakes featuring unique sweet and savoury fillings such as the traditional lotus seed paste, mixed nuts, as well as the luxurious abalone and bird's nest.

Imperial Treasure⁷ celebrates mid-autumn festival with a wide selection of signature traditional mooncakes at S\$68 for a box of four white lotus seed paste with yolk, as well as the mini baked and snow skin series featuring *Mao Shan Wang* durian priced at S\$55 for a box of eight. The Imperial Treasure Premium Gift set also makes for perfect gifting this year with the restaurant's classic golden yolk custard pastry priced at S\$50 for a box of eight, as well as pineapple cakes at S\$12.50 for a box of six.

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About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theatres showcase a range of leading entertainment performances including world-renowned Broadway shows. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marguee exhibitions. For more information, please visit www.marinabaysands.com

Media Enquiries

Ellse Tan (+65) 6688 3047 / ellse.tan@marinabaysands.com

Download high resolution images at (Link expires on 22 August 2014): https://www.hightail.com/download/ZUczaUNDd0lvQnRwdmNUQw

⁵ TWG Tea Salon & Boutique is located at B2-65 and B2-89, Canal Level, The Shoppes at Marina Bay Sands. For delivery and order enquiries, call 6733 7997.

⁶ Beijing No. 1 is located at L2-03, Atrium 2 at The Shoppes at Marina Bay Sands. For delivery and order <u>enquiries</u>, call 6688 7515.

⁷ Imperial Treasure Fine Chinese Cuisine is located at L2-04, Atrium 2 at The Shoppes at Marina Bay Sands. For delivery and order enquiries, call 6688 7788.