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BASK IN THE GLOW OF MID-AUTUMN WITH MARINA BAY SANDS' ARTISANAL MOONCAKES

The integrated resort celebrates the festival of reunion with handcrafted mooncakes, exquisite packaging, and moments of joy to share across generations



Singapore (11 August 2025) – Marina Bay Sands marks this Mid-Autumn Festival with a contemporary tribute to reunion, gifting and craftsmanship. This year's mooncake collection invites guests to savour the harmony between tradition and innovation, expressed through eight thoughtfully curated flavours housed in a refined, full moon-inspired box.

Available in custom colours created for Marina Bay Sands, Moondance Yellow, inspired by the shimmering reflections across Marina Bay, and Twilight Pink, each set includes four handcrafted baked or snow skin mooncakes, with a matching cutlery set. A special design feature this year is a marble-inspired tic-tac-toe game, thoughtfully included to evoke the

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spirit of sharing and play across generations. Together, the set is a celebration of connection, joy, and the timeless traditions of the Mid-Autumn Festival.



In celebration of the Mid-Autumn Festival, Marina Bay Sands presents a harmonious blend of traditional and contemporary mooncake flavours, elegantly encased in a box inspired by the luminous full moon

Helming this year's collection is Marina Bay Sands' Executive Pastry Chef Hoi Kuok I, who draws on two decades of experience and a deep appreciation for tradition to reimagine nostalgic favourites. Together with his dedicated team, he wields time-honoured techniques and a spirit of innovation to craft eight exquisite flavours for the season.

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Marina Bay Sands' baked mooncakes (from L to R): Torch Ginger Blossom with Double Yolk; Mochi with Aged Radish; Coconut Pandan with Gula Melaka and Blended Yolk; Red Date and Goji Berry with Melon Seed

The baked mooncake series offers a harmonious mix of familiarity and novelty. This also marks a special milestone with the unveiling of Marina Bay Sands' new signature flavour, *Torch Ginger Blossom with Double Yolk*.

"When creating a new signature flavour for Marina Bay Sands, I wanted to honour not just the essence of mooncakes, but also pay homage to local flavours," said Chef Hoi Kuok I, Executive Pastry Chef at Marina Bay Sands. "My inspiration came from my first taste of rojak, where the torch ginger plays a starring role. I've always been captivated by its vibrant flavour profile and I wanted to bring that to life in a mooncake. Paired with double yolk, a quintessential element of traditional mooncakes, this flavour embodies a celebration of heritage and innovation."

A perfect blend of tradition and innovation, this is set to become an enduring favourite and a timeless signature of the resort.

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Another standout is the *Mochi with Aged Radish*, which draws inspiration from the beloved classic breakfast rice cake dish, *chwee kueh*. One of this year's more experimental creations from Chef Kuok I, it pairs the savoury intensity of aged radish with a soft, chewy rice mochi centre, all encased in a delicate sweet pastry. Other flavours include the *Red Date and Goji Berry with Melon Seed*, spotlighting nourishing traditional Chinese ingredients such as sweet Xinjiang red dates, and the *Coconut Pandan with Gula Melaka and Blended Yolk*, a tropical celebration of toasted coconut, fragrant pandan and rich gula melaka, finished with a golden centre of salted egg yolk that has been blended for a luxuriously smooth texture.



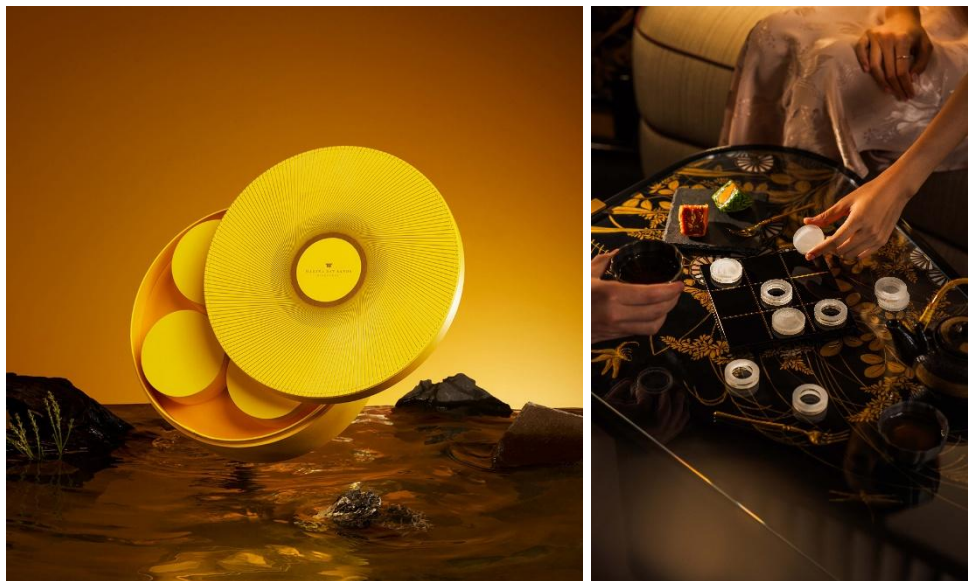
Marina Bay Sands' snow skin mooncakes (from L to R): Earl Grey Milk Tea with Apple; Strawberry Matcha Basque Cheesecake; Yuzu Caramel with Torch Ginger and Pecan Nut; Orange Milk Chocolate

For those who prefer snow skin mooncakes, this year's collection features four inventive creations with modern flavour pairings. Indulge in decadent flavours such as the *Earl Grey Milk Tea with Apple*, reminiscent of a classic afternoon tea with the smooth ganache centre and chocolate pearls adding contrasting textures, or the *Orange Milk Chocolate*, a velvety treat that brightens the palate with fragrant candied orange peel. For something lighter, opt for the *Yuzu Caramel with Torch Ginger and Pecan Nut*, a layered profile of bright citrus, floral warmth with rich caramel or the *Strawberry Matcha Basque*

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Cheesecake mooncake, a luscious and playful combination of earthy matcha and juicy strawberry.

Shaped using intricately carved custom moulds, this year's mooncakes pay tribute to the quiet elegance of traditional craftsmanship. Each design captures the essence of Marina Bay Sands with the artistry of age-old woodcarving techniques, with delicate motifs of still water or gentle ripples that echo the serenity of the bay under a full moon. These designs are paired with the iconic Marina Bay Sands logo or etched with poetic idioms that speak to the sentiment of the season.



From left to right: The intricately designed box opens to reveal four mooncakes as well as a custom-designed, marble-inspired tic-tac-toe game to inspire meaningful connections this season

Completing the presentation is the mooncake box, thoughtfully designed to represent an ode to reunion and beauty. Circular and softly rounded to echo the full moon, it embodies the Mid-Autumn Festival's symbolism of harmony and completeness. Elegantly crafted from vegan leather, wood and high-gloss lacquer, every box will come with a sleek cutlery set and a custom-designed, marble-inspired tic-tac-toe game, encouraging families and friends to connect meaningfully through play while enjoying the festive treats.

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Marina Bay Sands' mooncakes are available for pre-order from 20 August to 3 October, with collection from 8 September to 6 October at the Mid-Autumn Booth at Origin + Bloom, Hotel Tower 3 Lobby. Each box is priced at S\$158 nett for a set of four baked or snow skin mooncakes. For more information or to place your order, look out for updates on marinabaysands.com/stories or marinabaysands.com/mooncakes.

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About Marina Bay Sands Pte Ltd

Since its opening in 2010, Marina Bay Sands has stood as an architectural marvel and the crown jewel in Singapore's skyline. Home to the world's most spectacular rooftop infinity pool and approximately 1,850 rooms and suites, the integrated resort offers exceptional dining, shopping, meeting and entertainment choices, complete with a year-round calendar of signature events.

Marina Bay Sands is dedicated to being a good corporate citizen to serve its people, communities and environment. 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

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