

# Press Release



FOR IMMEDIATE RELEASE

## Modern mooncake merriment at Marina Bay Sands

*Four new flavours with a contemporary twist featuring regional ingredients in a sustainable package*

Singapore (24 August 2020) – This Mid-Autumn Festival, Marina Bay Sands reimagines the traditional mooncake to present four novel delights by Executive Pastry Chef Antonio Benites. Available for pre-orders starting today<sup>1</sup>, these innovative creations are inspired by the evolving interpretations of the festive treat, combining the creative artistry of classic French pastry-making with nostalgic oriental flavours.



*Delight in Marina Bay Sands' innovative mooncakes, housed in a royal purple packaging*

Chef Antonio, who brings with him 20 years of experience in the art of pastry-making, has injected new and lighter textures in this year's mooncakes through four unique renditions – *Baked Cempedak Mooncake*, *Baked Azuki Mooncake*, *Chocolate-covered Sweet Potato Mooncake* and *Chocolate-covered Black Sesame Mooncake*.

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<sup>1</sup> From now until 6 September, pre-orders are available at [www.marinabaysands.com/mooncake](http://www.marinabaysands.com/mooncake).

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This year's mooncakes come in a set of four, and are presented in a sleek and lightweight box designed with sustainability in mind. Each mooncake is individually packed and placed in an elegant four-tiered royal purple box adorned with subtle golden lotus motifs. The box also comes with a ring handle, omitting the use of any additional plastic carrier, which makes it ideal for gifting to corporate clients, friends and family.

“Our belief is that mooncake packaging does not have to come at a huge cost to the environment. This is why we re-imagined this year's boxes to feature a minimalist yet functional design, ensuring that packaging waste is kept to a minimum. We have also taken extra care to source high-quality Forest Stewardship Council® Mix certified paper made from recycled fibres and virgin pulp from responsibly managed forests for the boxes. This is all done without compromising on quality or food safety,” said Kevin Teng, Executive Director of Sustainability, Marina Bay Sands.

## Delicate mooncakes with a creative spin



*Celebrate reunions with Marina Bay Sands' reimagined mooncakes encased in golden puff pastry: **Baked Azuki Mooncake** and **Baked Cempedak Mooncake***

Enveloped in a buttery puff pastry, the baked mooncakes marry the crumbly textures of Western pies with oriental flavours reminiscent of traditional mooncakes. The *Baked Cempedak Mooncake* features a superior blend of cempedak, an indigenous tropical fruit species similar to the jackfruit, but juicier when ripe. Its nectarous aroma is complemented by a light almond paste with a salted egg yolk centre, nestled in golden puff pastry. For a familiar taste, enjoy the *Baked Azuki Mooncake* with the classic filling of mashed red beans lifted with sweet almond paste. These treats are baked fresh daily, best stored in an air-conditioned environment and consumed within 24 hours.

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Rise to the occasion with Marina Bay Sands' indulgent chocolate covered mooncakes: **Chocolate-covered Black Sesame Mooncake** and **Chocolate-covered Sweet Potato Mooncake**

For the first time, Marina Bay Sands will be introducing two indulgent flavours of chocolate shell mooncakes. Each delicate chocolate gem is a multi-layered treat encased in a brittle, dark chocolate shell. The *Chocolate-covered Sweet Potato Mooncake* is composed with three complementary flavours and textures – smooth pandan coconut ganache, velvety Japanese purple sweet potato lotus paste, and a Japanese purple sweet potato roll biscuit base. The treat is cradled in a delicate Guanaja 70% bittersweet dark chocolate shell, speckled with golden flakes for a touch of festivity.

Also new this year is the *Chocolate-covered Black Sesame Mooncake*, boasting a powerful flavour combination of nutty black sesame with aromatic hōjicha. Encased in an Araguani 72% dark chocolate shell and adorned with a gold embossment of the Chinese character Fú (福) to symbolise good fortune, the top layer of creamy black sesame mousse and buttery banana biscuit base provide good contrast against the rich black sesame lotus paste and hōjicha crèmeux for an exceptional mouthfeel. Guests are advised to refrigerate the chocolate shell mooncakes within an hour, and to consume them within five days.

From now until 6 September, customers can pre-order mooncakes [online](#) and enjoy a 25 per cent early bird discount, while [Sands Rewards LifeStyle](#) members can enjoy an additional 20 per cent earnings. A box of four mooncakes is priced at S\$48 nett and available in three different combinations<sup>2</sup>.

From 7 September to 1 October, the mooncakes will be available for collection and in-store purchase at **Origin + Bloom**, located at Marina Bay Sands Hotel Lobby Tower 3. Walk-in

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<sup>2</sup> The three different combinations are: (1) Mixed box of four, for an assortment of all four flavours, (2) Baked box of four, with two of each baked mooncake flavours, and (3) Chocolate covered box of four, with two of each chocolate covered mooncake flavours.

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customers can also purchase an individual mooncake at S\$12 nett each. During this period, [Sands Rewards LifeStyle](#) members can enjoy a 20 per cent discount, along with 10 per cent earnings. Bulk order discounts are also available for orders of more than 50 boxes. For more details, please visit [www.marinabaysands.com/mooncake](http://www.marinabaysands.com/mooncake).

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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, more than 2,500 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants, a theatre and an outdoor event plaza. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit [www.marinabaysands.com](http://www.marinabaysands.com)

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