



FOR IMMEDIATE RELEASE

## MID-AUTUMN TREASURES AT CARLTON HOTEL SINGAPORE



*Selection of Snowskin Mooncakes*



*Mini Tuxedo Snowskin Mooncakes*

2 August 2017 – Celebrate this Mid-Autumn Festival with a selection of exquisitely baked mooncakes, alongside handcrafted snowskin mooncakes as presented by Carlton Hotel Singapore. Available from 4 September to 4 October 2017, savour the signature **Mini Walnut Moontart**, or opt for the perennial favourites - **Mini “Mao Shan Wang” Durian Snowskin** and **Mini Red Velvet Snowskin Mooncakes**. Inspired by Tuxedo’s signature Chocolate Cake, **Mini Tuxedo Snowskin** is the latest addition to Carlton Hotel’s medley of snowskin flavours.

### *NEW FLAVOUR*

#### **Mini Tuxedo Snowskin Mooncakes (New!)**

The *Mini Tuxedo Snowskin* is a spin-off that was inspired by the crowd-favourite, Tuxedo’s Chocolate Cake. Taking centre stage are the rich Valrhona chocolate sponge cake and crunchy chocolate balls accompanied with a generous serving of light cream.

### *SIGNATURE CREATIONS*

#### **Mini Walnut Moontarts**

Handcrafted by the team of culinary chefs at Wah Lok Cantonese Restaurant, the unique and addictive *Mini Walnut Moontart* is the best-seller among the mooncake creations. Smooth white lotus paste and egg yolk are enveloped in a crisp fragrant crust with walnuts. Low sugar alternatives without egg yolk for guilt-free indulgence are also available for the health conscious.

### *POPULAR SELECTIONS*

#### **Mini “Mao Shan Wang” Durian Snowskin Mooncakes**

Fresh and without preservatives, the *Mini “Mao Shan Wang” Durian Snowskin Mooncake* comprises luscious durian pulp encased in a pillow-light snowskin.



### **Mini Red Velvet Snowskin Mooncakes**

Inspired by Tuxedo's signature Red Velvet Cake, the *Mini Red Velvet Snowskin Mooncake* is filled with rich and velvety cream cheese and crunchy roylatine.

#### *HEALTHIER OPTIONS*

### **White Lotus Paste Mooncakes (Low Sugar)**

For those who prefer a less sweet alternative, the healthier choice of traditional *White Lotus Paste Mooncake* (Low Sugar) is highly recommended. Fragrant white lotus paste is enveloped by the distinct flavours of the traditional baked mooncake.

### **Traditional Mixed Nuts**

The *Traditional Mixed Nuts Mooncake* is wholesome with almond seeds, walnuts, tangerine, winter melon, sesame seeds and melon seeds.

#### *TRADITIONAL FAVOURITES*

### **Assorted Lotus Paste with Double Egg Yolk (New!)**

Due to popular demand from last year, Wah Lok Cantonese Restaurant is introducing the Assorted Lotus Paste with Double Egg Yolk this year. Each box features two pieces of Red Lotus Paste with Double Egg Yolk and two pieces of White Lotus Paste with Double Egg Yolk.

### **Red Lotus Paste with Double Egg Yolk | White Lotus Paste with Single / Double Egg Yolk**

Baked to golden-brown perfection, the traditional *Red Lotus Paste Mooncake* is available in double egg yolk while the *White Lotus Paste Mooncake* comes with single or double egg yolk option.

### **Mooncake Box Design (New!)**

This year's design is a decorative tin box in a brilliant shade of rubine red and gold. Speckled with embossed rabbits amidst the golden clouds, the design of the box pays homage to the popular legend of the Jade Rabbit (玉兔) who sacrificed itself to feed a poor old man, reincarnated by an immortal. Its gesture moved the immortal who decided to send it as the immortal Jade Rabbit to the moon. According to legend, the Jade Rabbit is a companion to the Moon Goddess, Chang'e (嫦娥). The aesthetically pleasing box makes an excellent gift for business associates, loved ones or simply for personal collection.

### **Exclusively for Citibank, DBS/POSB, OCBC & UOB cardholders!**

4 – 26 Sep 2017	20% off 1 – 30 boxes purchased 25% off 31 boxes or more purchased
27 Sep – 4 Oct 2017	15% off all mooncakes



**Online**

For online purchases, please visit [www.signatures.carltonhotel.sg](http://www.signatures.carltonhotel.sg).

**Booths**

Carlton Hotel	4 Sep – 4 Oct 2017	10.30am – 9.00pm
Carlton City Hotel	4 Sep – 4 Oct 2017	10.30am – 7.00pm
Junction 8	18 Sep – 3 Oct 2017	10.00am – 10.00pm
Tampines Mall	20 Sep – 3 Oct 2017	10.00am – 10.00pm
The Clementi Mall	22 Sep – 4 Oct 2017	10.00am – 10.00pm

**Last Day for Pre-order** 29 Sep 2017

**Collection Date** 4 Sep – 4 Oct 2017

Free local delivery when you order 50 boxes or more to one location!  
A surcharge of \$64.20 (with GST) per location applies for orders below 50 boxes.

Please allow 5 working days to process orders above 10 boxes.

**Carlton Hotel Singapore**

Online purchases are available at [signatures.carltonhotel.sg](http://signatures.carltonhotel.sg). Alternatively, please call 6349 1292, fax 6311 8170, or email [restaurants@carltonhotel.sg](mailto:restaurants@carltonhotel.sg) for orders and enquiries on discounts,

**Carlton City Hotel**

For orders and enquiries, please call 6632 8921, or email [f&b@carltoncity.sg](mailto:f&b@carltoncity.sg)

*Please see Appendix A for Mid-Autumn Treasures at Carlton Hotel Singapore Brochure 2017.*

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**About Carlton Hotel Singapore**

Carlton Hotel Singapore is the largest independent hotel in Singapore that combines international standards with exceptional service and local charm. Carlton Hotel offers 940 well-appointed guest rooms with 13 meeting rooms, award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, a gym and swimming pool. Every part of the hotel experience is crafted to celebrate modern Singapore and dedicated to the comfort of our guests.

Visit [www.carltonhotel.sg](http://www.carltonhotel.sg) for more information.

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