



21 July to 6 October 2025

Create Cherished Moments  
with Handcrafted Mid-Autumn  
Mooncake Treasures





## New Flavours, Shared Moments

This Mid-Autumn, savour a delightful selection of snow skin mooncakes that artfully blend tradition and innovation. New to the collection are the Mini Da Hong Pao Milk Tea Snow Skin 迷你大红袍奶茶冰皮 and Mini Strawberry Passionfruit Snow Skin 迷你草莓百香果冰皮, alongside the beloved Mini Mao Shan Wang Snow Skin Mooncake 迷你猫山王榴莲冰皮, returning with its rich, creamy durian filling.

Thoughtfully crafted to complement the perennial favourites while appealing to the evolving taste of today's discerning palates, these exquisite treats are perfect for bringing together families across generations.



*Images shown are for illustration purposes only. Actual product may vary.*

## Timeless Traditions



At the heart of our Mid-Autumn collection are Wah Lok Cantonese Restaurant's signature classic baked mooncakes, lovingly handcrafted with premium ingredients and time-honoured techniques. The highlights include the White Lotus Paste with Double Yolk 传统双黄白莲蓉 and Traditional Mixed Nuts 传统伍仁 among other esteemed favourites, all rich in flavour and steeped in heritage.





## Masterfully Baked

Completing the collection is the best-selling Mini Walnut Moon Tart with Yolk 迷你蛋黄核桃月酥, loved for its golden, buttery crust encasing fragrant lotus paste, crunchy walnuts, and a savoury salted egg yolk.

For those looking for alternatives, low-sugar and yolk-free options are also available to deliver the same indulgence without compromising on taste.



## An Enduring Keepsake Beyond the Season



From the rich indulgence of White Lotus Paste with Double Yolk to the refined novelty of Mini Da Hong Pao Milk Tea, each mooncake is a celebration of craftsmanship and togetherness. Presented in an intricately designed box adorned with elegant orchid motifs in honour of **SG60**, it doubles as a stylish tissue holder that blends tradition, sustainability and national pride into a meaningful, eco-conscious keepsake.

# Baked

Nett Price

	<b>Red Lotus Paste with Double Yolk</b> 4 per box	\$95
	传统双黄莲蓉	
✱	<b>White Lotus Paste with Double Yolk</b> 4 per box	\$95
	传统双黄白莲蓉	
⬆	<b>Traditional Mixed Nuts</b> 4 per box	\$95
	传统伍仁	
	<b>Assorted Lotus Paste Selection</b> 4 per box	\$95
	传统莲蓉精选	
	<b>White Lotus Paste with Single Yolk</b> 4 per box	\$90
	传统单黄白莲蓉	
⬆	<b>White Lotus Paste (Low Sugar)</b> 4 per box	\$90
	传统低糖白莲蓉	
✱ Signature	✱ <b>Mini Walnut Moon Tart with Yolk</b> 8 per box	\$90
⬆ Healthier Choice	迷你蛋黄核桃月酥	
☆ New	⬆ <b>Mini Walnut Moon Tart (Low Sugar)</b> 8 per box	\$88
	迷你低糖核桃月酥	
	<b>Baked Mooncake Special</b> 2 per box	\$52
	传统精选	
	<b>Mini Walnut Moon Tart Special</b> 4 per box	\$52
	迷你核桃月酥精选	

# Snow Skin

✱	<b>Mini Mao Shan Wang Durian Snow Skin</b> 8 per box	\$90
	迷你猫山王榴莲冰皮	
☆	<b>Mini Da Hong Pao Milk Tea Snow Skin</b> 8 per box	\$85
	迷你大红袍奶茶冰皮	
☆	<b>Mini Strawberry Passionfruit Snow Skin</b> 8 per box	\$85
	迷你草莓百香果冰皮	
☆	<b>Assorted Mini Snow Skin Selection</b> 8 per box	\$85
	迷你冰皮精选	
	• Mini Da Hong Pao Milk Tea Snow Skin 迷你大红袍奶茶冰皮	
	• Mini Strawberry Passionfruit Snow Skin 迷你草莓百香果冰皮	

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**Wah Lok**  
Cantonese  
Restaurant