

FOR IMMEDIATE RELEASE

**CELEBRATE THE WARMTH OF HANDCRAFTED HERITAGE THIS MID-AUTUMN FESTIVAL WITH
WAH LOK CANTONESE RESTAURANT, CARLTON HOTEL SINGAPORE**



Singapore, 21 July 2026 — This Mid-Autumn Festival, **Carlton Hotel Singapore** invites guests to celebrate *the Warmth of Handcrafted Heritage* with a thoughtfully curated collection of mooncakes, handcrafted entirely in-house by **Wah Lok Cantonese Restaurant's** master chefs led by Executive Chef Su Man On, and **the hotel's pastry team**. This year's collection welcomes a new baked mooncake alongside two new snow skin creations, bringing fresh expressions to a tradition that has been lovingly preserved through generations of craftsmanship. Available from **20 July to 25 September 2026**, guests may purchase the collection online via celebrations.carltonhotel.sg or at the hotel's Festive Booth located in the lobby of Carlton Hotel Singapore.

Paying homage to the origins of the Mid-Autumn Festival, this year's gift box draws inspiration from the timeless lantern, a cherished symbol of reunion and celebration. Thoughtfully designed to be repurposed long after the mooncakes have been enjoyed, the keepsake transforms into a glowing lantern, inviting families and loved ones to gather beneath the full moon and celebrate the enduring spirit of togetherness that defines the season.

A GLOWING LEGACY OF BAKED MOONCAKES



Clockwise from left: Traditional Mixed Nuts; Tangerine Peel White Lotus Paste; White Lotus Paste with Single Yolk; White Lotus Paste with Double Yolk

At the heart of the collection are **Wah Lok Cantonese Restaurant's** time-honoured baked mooncakes, each one shaped, filled and baked in Wah Lok's culinary kitchen by the master chefs, using recipes that have been preserved through generations. Treasured favourites return, including the ***White Lotus Paste with Double Yolk 传统双黄白莲蓉 (\$98, 4 pieces)***, known for its smooth lotus paste and rich golden yolks, and the ***Traditional Mixed Nuts Mooncake 传统伍仁 (\$98, 4 pieces)***, a healthier choice filled with a medley of premium nuts and seeds.

Joining the line-up this year is the new ***Tangerine Peel White Lotus Paste with Single Yolk 陈皮单黄白莲蓉 (\$98, 4 pieces)***. Infused with fragrant tangerine peel, prized for its aromatic depth and delicate citrus notes, this new creation brings a refreshing lift and added complexity to the classic white lotus paste, offering a refined interpretation of a timeless favourite. Wah Lok's signature ***Mini Walnut Moon Tart with Yolk 迷你蛋黄核桃月酥 (\$95, 8 pieces)***, a cherished favourite exclusive to the restaurant, delights with its flaky pastry and crunchy walnut filling, an all-time favorite for sharing or gifting. Selected flavours are also available in low-sugar versions, allowing guests to enjoy the signature craftsmanship with a lighter touch.

SNOW SKIN MOONCAKES: THE ART OF MODERN INDULGENCE



*Clockwise from left: Mini Hong Kong Milk Tea Snow Skin; Mini Baileys Cheesecake Snow Skin (Contains Alcohol);
Mini Mao Shan Wang Durian Snow Skin*

Handcrafted daily by the hotel's pastry team, the snow skin collection brings a contemporary expression to the festivities. Making its debut this year is the ***Mini Hong Kong Milk Tea Snow Skin*** 迷你港式奶茶冰皮 (\$90, ***8 pieces***), inspired by the much-loved Hong Kong buffet at Café Mosaic and capturing the comforting notes of authentic Hong Kong-style milk tea within a delicate snow skin. Alongside it, the ***Mini Baileys Cheesecake Snow Skin*** 迷你百利甜酒芝士蛋糕冰皮 (\$90, ***8 pieces***) blends the smooth notes of Baileys with creamy cheesecake for a dessert-inspired treat, while the returning crowd-favourite ***Mini Mao Shan Wang Durian Snow Skin*** 迷你猫山王榴莲冰皮 (\$98, ***8 pieces***) continues to delight with its rich and creamy Mao Shan Wang durian filling.



This year's mooncake collection is presented in a gift box designed to carry the celebration beyond the last bite. Inspired by one of the festival's most cherished traditions, the box takes the shape of a lantern, a lasting symbol of light, hope and reunion. Bringing it fully to life, each box purchased comes with a small light, designed to be lit and displayed during the festivities. Designed as a keepsake, it serves as a lasting reminder of reunion, warmth and the cherished traditions shared with loved ones.

Online pre-orders start from **20 July 2026 to 25 September 2026** at celebrations.carltonhotel.sg. Collection and walk-in purchases at the Carlton Hotel Singapore festive lobby booth start from **3 August 2026 to 25 September 2026**; both delivery and self-pickup options are available.

Early Bird Promotion with DBS/POSB, OCBC, UOB and Citibank cards

20 July 2026 to 10 September 2026: **30% off** for all boxes

11 September 2026 to 25 September 2026: **25% off** for 1 to 30 boxes, **30% off** for 31 boxes and above

Festive Lobby Booth (Hotel Lobby, Level 1)

Collection Date & Time: 3 August 2026 to 25 September 2026, 11am to 7pm

- 60 boxes and above: Free local delivery to one location
- Below 60 boxes: \$65 nett per location delivery charge applies

Please allow 5 working days to process orders. Delivery is available from Monday to Friday only, between 9am and 6pm, excluding weekends and public holidays.

Download high-resolution images [here](#).

Please see [Appendix A](#) for the full mooncake selection and price.

For more information and enquiries, please visit carltonhotel.sg, call +65 6349 1292 or email restaurants@carltonhotel.sg

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About Carlton Hotel Singapore

Situated at the crossroads of Singapore's civic, cultural and business precincts, Carlton Hotel Singapore is an upscale business and lifestyle hotel offering contemporary accommodation, versatile event spaces and warm hospitality for both business and leisure travellers. The hotel features 940 well-appointed guest rooms and suites, along with 13 versatile meeting and event venues. Combining international service standards, business-focused facilities and a prime city-centre location, it is a preferred choice for both short stays and extended corporate engagements.

The hotel offers a comprehensive suite of dining and recreational experiences, including Café Mosaic, home to one of Singapore's largest Hong Kong buffets, the award-winning Wah Lok Cantonese Restaurant, Tuxedo Café & Pâtisserie, TUX Bar & Lounge and Equator@Poolside. These are complemented by a well-equipped gym and outdoor swimming pool, providing a complete ecosystem of facilities for today's business and leisure travellers.

Visit www.carltonhotel.sg for more information, or follow Carlton Hotel Singapore on [Instagram](#) and [Facebook](#).

Appendix A

ITEMS		PRICE (NETT)
Baked Mooncakes		
1	Red Lotus Paste with Double Yolk 4 per box 传统双黄莲蓉	\$98
2	White Lotus Paste with Double Yolk 4 per box (Signature) 传统双黄白莲蓉	\$98
3	Traditional Mixed Nuts 4 per box (Healthier) 传统伍仁	\$98
4	Tangerine Peel White Lotus Paste with Single Yolk 4 per box (New) 陈皮单黄白莲蓉	\$98
5	Assorted Lotus Paste Selection 4 per box 传统莲蓉精选	\$98
6	White Lotus Paste with Single Yolk 4 per box 传统单黄白莲蓉	\$95
7	Mini Walnut Moon Tart with Yolk 8 per box (Signature) 迷你蛋黄核桃月酥	\$95
8	White Lotus Paste (Low Sugar) 4 per box (Healthier) 传统低糖白莲蓉	\$92
9	Mini Walnut Moon Tart (Low Sugar) 8 per box (Healthier) 迷你低糖核桃月酥	\$90
10	Baked Mooncake Special 2 per box 传统精选	\$55
11	Mini Walnut Moon Tart Special 4 per box 迷你核桃月酥精选	\$55
Snow Skin Mooncakes		
11	Mini Mao Shan Wang Durian Snow Skin 8 per box (Popular) 迷你猫山王榴莲冰皮	\$98
12	Mini Baileys Cheesecake Snow Skin (Contains Alcohol) 8 per box (New) 迷你百利甜酒芝士蛋糕冰皮	\$90
13	Mini Hong Kong Milk Tea Snow Skin 8 per box (New) 迷你港式奶茶冰皮	\$90
14	Assorted Snow Skin Selection 8 per box (New) - Mini Baileys Cheesecake Snow Skin (Contains Alcohol) 迷你百利甜酒芝士蛋糕冰皮 - Mini Hong Kong Milk Tea Snow Skin 迷你港式奶茶冰皮	\$90

All prices are in Singapore dollars, inclusive of service charge and prevailing government taxes.