

SAVOUR THE HANDCRAFTED ART OF MID-AUTUMN AT CARLTON HOTEL SINGAPORE



Singapore, June 2024- This Mid-Autumn, create cherished moments and embrace the spirit of festivities with an exquisite selection of handcrafted mooncakes by the renowned culinary team at *Wah Lok Cantonese Restaurant* and the pastry team at *Carlton Hotel Singapore*. Savour exquisite mooncake flavours and premium quality, blending timeless baked classics with innovative snow skin creations to tantalise your palate. Each bite is a testament to the finest quality and

craftsmanship. With an abundance of options to choose from, the collection promises a delightful journey for everyone.

Carlton Hotel Singapore introduces two new exciting mini snowskin flavours this year, the **Mini Hawthorn Cranberry Snowskin** (迷你山楂蔓越莓饼皮) and the **Coconut Yam** (迷你椰香芋冰皮). The **Mini Hawthorn Cranberry Snowskin** is a petite masterpiece featuring a vibrant contrast of sweet hawthorn paste and



tangy cranberries encased in a cloud-like snowskin. Indulge in the delectable delight that promises a taste of culinary experience. These mouthwatering blend of flavours offers a delightful counterpoint to beloved classics.

Return by popular demand, the perennial favourite **Mini Mao Shan Wang Snowskin Mooncake (迷你猫山王榴莲冰皮)** is expertly crafted with pure durian flesh, boasting a rich bittersweet complexity nestled within a soft, delicate snowskin.



The baked mooncake collection showcases a blend of time-honoured tradition and innovative creations. Indulge in the rich, velvety smoothness of **Red Lotus Paste with Double Yolk (传统双黄莲蓉)**, or savour the delicate sweetness of the low sugar **White Lotus Paste (传统低糖白莲蓉)** that promises guilt-free enjoyment without compromising on taste. For a symphony of textures and flavours, the **Traditional Mixed Nuts(传统伍仁)** boasts a golden crust that

complements its rich filling of assorted nuts and seeds. From the rich nuttiness of walnuts to the sweetness of melon seeds, it is a delightful accompaniment to your mid-autumn celebration.



An annual bestselling item, the **Mini Walnut Moontart with Egg Yolk (迷你蛋黄核桃月酥)** continues to captivate discerning palates. Meticulously handcrafted, each tart boasts a buttery, flaky crust that cradles a sumptuous filling of lotus paste, walnuts, and creamy egg yolk. For those seeking lighter indulgence, the Mini Walnut Moontart also comes in a low-sugar, yolk-free option, ensuring satisfaction for every taste preference.

This year's mooncake collection includes an intricately designed box inspired by the serene mountain landscapes in Chinese paintings. Designed with a purpose beyond consumption, the box's structure allows it to be repurposed into a jewellery box that enhances its functionality.

Pre order the mooncakes online at celebrations.carltonhotel.sg from **1 July 2024**. Booth collection at Carlton Hotel Lobby starts from **2 August 2024 to 17 September 2024**; delivery and self-pickup options are available.

Alternatively, visit carltonhotel.sg, contact the Hotel at **6349 1292** or email restaurants@carltonhotel.sg for orders and enquiries.

Early Bird Promotion

1 July to 31 August 2024:	30% off for all mooncakes
1 September to 17 September 2024:	25% off for 1 to 30 boxes
	30% off for 31 boxes and above

Discount is applicable to prices before prevailing government taxes.

Mooncake Booth (Hotel Lobby, Level 1)

Collection Date & Time: 2 August to 17 September 2024, 11am to 7pm

Last day for pre-order: 8 September 2024

- 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 above 10 boxes.

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

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About Carlton Hotel Singapore

Carlton Hotel Singapore is an upscale business hotel offering the best of Singapore. Combining international standards with exceptional service and local charm, our warm welcome and cosmopolitan facilities create a seamless stay. The hotel offers 940 well-appointed guest rooms with 13 meeting rooms, the award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, Premier Club Lounge, Executive Club Lounge, a gym, and a swimming pool.

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

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APPENDIX A

**MOONCAKE FLAVOURS AND PRICES
1 July – 17 September 2024**

ITEMS		PRICE (NETT)
Baked Mooncakes		
1	Red Lotus Paste with Double Yolk 4 per box 传统双黄莲蓉	\$92
2	White Lotus Paste with Double Yolk 4 per box (Signature) 传统双黄白莲蓉	\$92
3	Traditional Mixed Nuts 4 per box 传统伍仁	\$92
4	Assorted Lotus Paste Selection 4 per box 传统莲蓉精选 <ul style="list-style-type: none"> Red Lotus Paste with Double Yolk 传统双黄莲蓉 White Lotus Paste (Low Sugar) 传统低糖白莲蓉 White Lotus Paste with Single Yolk 传统单黄白莲蓉 Traditional Mixed Nuts 传统伍仁 	\$92
5	White Lotus Paste with Single Yolk 4 per box 传统单黄白莲蓉	\$88
6	White Lotus Paste (Low Sugar) 4 per box (Healthier Choice) 传统低糖白莲蓉	\$88
7	Mini Walnut Moontart with Egg Yolk 8 per box (Signature) 迷你蛋黄核桃月酥	\$88
8	Mini Walnut Moontart (Low Sugar) 8 per box (Healthier Choice) 迷你低糖核桃月酥	\$86
9	Mini Walnut Moontart Special - 4 per box – NEW 迷你核桃月酥精选	\$50
10	Baked Mooncake Special 2 per box – NEW 传统精选	\$52
Snowskin Mooncakes		
11	Mini Mao Shan Wang Durian Snowskin 8 per box (Popular) 迷你猫山王榴莲冰皮	\$88
12	Mini Hawthorn Cranberry Snowskin 8 per box – NEW 迷你山楂蔓越莓冰皮	\$82
13	Mini Coconut Yam Snowskin - 8 per box – NEW 迷你椰香芋冰皮	\$82
14	Assorted Mini Snowskin Selection 8 per box 迷你冰皮精选 Mini Hawthorn Cranberry Snowskin 迷你山楂蔓越莓饼皮 Mini Coconut Yam Snowskin 迷你椰香芋冰皮	\$82