

FOR IMMEDIATE RELEASE

## CELEBRATE MID-AUTUMN WITH HANDCRAFTED MOONLIT INDULGENCE AT CARLTON HOTEL SINGAPORE



**August 2025, Singapore** — This Mid-Autumn Festival, Carlton Hotel Singapore proudly presents an exquisite collection of handcrafted mooncakes that celebrate both heritage and modern indulgence. Designed to honour tradition while embracing contemporary tastes, the collection features beloved baked favourites from *Wah Lok Cantonese Restaurant* alongside two new snow skin flavours by the hotel's talented pastry team.



New to the Mid-Autumn delights, the **Mini Da Hong Pao Milk Tea Snow Skin** 迷你大红袍奶茶冰皮 (\$85, 8 pieces) and **Mini Strawberry Passionfruit Snow Skin** 迷你草莓百香果冰皮 (\$85, 8 pieces) are thoughtfully created by the talented pastry team to complement the perennial favourites while appealing to the evolving taste of today's discerning palates.

The **Mini Da Hong Pao Milk Tea Snow Skin** 迷你大红袍奶茶冰皮 artfully blends the robust fragrance of premium Chinese tea with the creamy richness of milk tea, creating a

luxurious East-meets-West delight that is both aromatic and indulgent. The **Mini Strawberry Passionfruit Snow Skin** 迷你草莓百香果冰皮 is a contemporary interpretation of festive flavours featuring a luscious blend of strawberry, passionfruit, and licorice citrus for a bright, refreshing burst of flavour. Returning by popular demand, the indulgent **Mini Mao Shan Wang Snow Skin Mooncake** 迷你猫山王榴莲冰皮 (**\$90, 8 pieces**) features creamy pure durian flesh encased in soft mochi-like skin. Its bold flavour and silky texture have earned it a loyal following, making it one of the most sought-after selections among durian enthusiasts.



At the heart of the collection are the signature baked classics by *Wah Lok Cantonese Restaurant*, masterfully crafted with refined Cantonese techniques and premium ingredients. The **White Lotus Paste with Double Yolk** 传统双黄白莲蓉 (**\$95, 4 pieces**), a perennial favourite that skillfully balances the smooth, velvety lotus paste with the savoury richness of golden salted egg yolks. For a more wholesome alternative, the **Traditional Mixed Nuts** 传统伍仁 (**\$95, 4 pieces**) features a medley of tangerine peel, winter melon, premium nuts and seeds, expertly roasted to enhance the flavour and texture.

A standout every year, the **Mini Walnut Moon Tart with Yolk** 迷你蛋黄核桃月酥 (**\$90, 8 pieces**) captures hearts with its golden, buttery tart crust encasing fragrant lotus paste, crunchy walnuts and savoury salted egg yolk. To cater to modern preferences, a low sugar and yolk-free option is available to deliver the same indulgence without compromising on taste.



Beautifully presented in thoughtfully designed packaging, the mooncake collection is ideal as cherished centrepieces of festive gatherings and meaningful gifting. Crafted in a refined red hue with 3D floral motifs inspired by orchids, Singapore's national flower, it pays homage to the nation's identity and serves as a subtle yet heartfelt tribute to SG60. In line with the hotel's commitment to sustainability, this year's mooncake box has been intricately designed to give it a second lease of life after the festive period, seamlessly transforming into a stylish tissue holder that blends tradition, functionality and national pride into eco-conscious and enduring keepsake.

Online pre-orders start from **21 July 2025 to 29 September 2025** at [celebrations.carltonhotel.sg](http://celebrations.carltonhotel.sg). Collection and walk-in purchases at the Carlton Hotel Singapore festive lobby booth start from **4 August 2025 to 6 October 2025**; both delivery and self-pickup options are available.

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

21 July 2025 to 21 September 2025:	<b>30% off</b> for all boxes
22 September 2025 to 6 October 2025:	<b>25% off</b> for 1 to 30 boxes, <b>30% off</b> for 31 boxes and above

**Festive Lobby Booth (Hotel Lobby, Level 1)**

Collection Date & Time: 4 August 2025 to 6 October 2025, 11 am to 7 pm

- 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.*

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

For more information and enquiries, please visit [carltonhotel.sg](http://carltonhotel.sg), call +65 6349 1292 or email [restaurants@carltonhotel.sg](mailto:restaurants@carltonhotel.sg)

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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, TUX Bar & Lounge, Premier Club Lounge, Executive Club Lounge, a gym, and a swimming pool.

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

**APPENDIX A**

**MOONCAKE FLAVOURS AND PRICES**  
**21 July 2025 – 6 October 2025**

ITEMS		PRICE (NETT)
<b>Baked Mooncakes</b>		
1	Red Lotus Paste with Double Yolk   4 per box 传统双黄莲蓉	\$95
2	White Lotus Paste with Double Yolk   4 per box (Signature) 传统双黄白莲蓉	\$95
3	Traditional Mixed Nuts   4 per box (Healthier) 传统伍仁	\$95
4	Assorted Lotus Paste Selection   4 per box 传统莲蓉精选	\$95
5	White Lotus Paste with Single Yolk   4 per box 传统单黄白莲蓉	\$90
6	White Lotus Paste (Low Sugar)   4 per box (Healthier) 传统低糖白莲蓉	\$90
7	Mini Walnut Moon Tart with Yolk   8 per box (Signature) 迷你蛋黄核桃月酥	\$90
8	Mini Walnut Moon Tart (Low Sugar)   8 per box (Healthier) 迷你低糖核桃月酥	\$88
9	Baked Mooncake Special   2 per box 传统精选	\$52
10	Mini Walnut Moon Tart Special   4 per box 迷你核桃月酥精选	\$52
<b>Snow Skin Mooncakes</b>		
11	Mini Mao Shan Wang Durian Snow Skin   8 per box (Popular) 迷你猫山王榴莲冰皮	\$90
12	Mini Da Hong Pao Milk Tea Snow Skin   8 per box (New) 迷你大红袍奶茶冰皮	\$85
13	Mini Strawberry Passionfruit Snow Skin   8 per box (New) 迷你草莓百香果冰皮	\$85
14	Assorted Mini Snowskin Selection 迷你冰皮精选   8 per box (New) <ul style="list-style-type: none"> <li>• Mini Da Hong Pao Milk Tea Snow Skin 迷你大红袍奶茶冰皮</li> <li>• Mini Strawberry Passionfruit Snow Skin 迷你草莓百香果冰皮</li> </ul>	\$85

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