

**MEDIA RELEASE  
FOR IMMEDIATE RELEASE**

## **GOODWOOD PARK HOTEL WELCOMES A YEAR OF BLOOMING TRADITION THIS MID-AUTUMN FESTIVAL**

*The Hotel celebrates 125 years of timeless legacy with artisanal gift sets  
and new locally-inspired snowskin flavours*



*Unique packaging designs limited to 500 sets each – Classic Baked Mooncakes with Artisanal Tea Set (left) at **\$70nett** and an elegant 125th Anniversary Special Gift Set (right) at **\$88nett**, starring a woven basket lined with silk fabric that is sure to impress and delight*

Singapore, July 2025 – Goodwood Park Hotel unveils its enchanting 2025 mooncake collection befitting the hotel's illustrious 125th anniversary. True to its long standing reputation for culinary excellence, each creation is meticulously **handcrafted in-house** in collaboration with Hong Kong master chefs, showcasing exceptional artistry and refined flavours. Online pre-order is available from **29 July 2025** via <https://goodwoodparkfestive.oddle.me>, with collection or deliveries available from **29 August to 6 October 2025**.

This year's line-up pays homage to time-honoured traditions while brimming with a touch of local flavours, tropical fruits and floral notes. Beautifully presented in an elegant gift box adorned with floral embroidery patterns and delicate peony motifs that symbolise a blessing of wealth, prosperity, and good fortune.

Stealing the show is the limited edition **125<sup>th</sup> Anniversary Special Gift Set** featuring a **Majestic Chrysanthemum Yuzu Mango Snowskin Mooncake (125 周年礼盒 冰皮巨型菊花柚香芒果)** at **\$88nett**. Encased in an elegant woven basket, it is the crown jewel of this commemorative collection and an impressive statement piece perfect for meaningful gifting. Complementing this showpiece is the new **Classic Baked Mooncakes with Artisanal Tea Set (经典月饼花茶礼盒)** at **\$70nett**, a sophisticated ensemble pairing classic baked mooncakes – *Lotus Seed Paste with Double Yolks* and *White Lotus Seed Paste with Single Yolk* – with a tin each of Osmanthus Oolong Tea and Jasmine Tea, complete with a gleaming Royal Gold Tea Spoon for an elevated tea-time ritual.

Adding a modern twist are **NEW** delights such as the nostalgic **Chendol Snowskin Mooncake (冰皮煎蕊)** and the lusciously smooth **Creamy Lotus Seed Paste with Kaya Mochi Snowskin Mooncake (冰皮奶香莲蓉咖椰麻糬)**, evoking the familiar comfort of local desserts. These join the hotel's array of signature classics, including its famed durian mooncakes, rounding out a collection that promises both indulgence and tradition – perfect for young and old alike.

## **NEW SNOWSKIN CREATIONS**



### **SNOWSKIN COMBO 冰皮组合**

\$86 nett for 4 pieces; 1 piece per flavour

This curated quartet brings together a selection of the most coveted mooncake flavours, including the new *Chrysanthemum Yuzu Mango*, together with the best-selling *Mango with Pomelo*, *Cempedak* and *D24 Durian* mooncakes – the Snowskin Combo is one that makes a last impression.

### **CHENDOL SNOWSKIN 冰皮煎蕊**

\$52 nett for 2 pieces, \$82 nett for 4 pieces

The *Chendol* mooncake is a delightful celebration of traditional Southeast Asian flavours, featuring a rich Gula Melaka cream from Java which lends a richer and sweeter taste, paired with a refreshing chendol jelly created with pandan and coconut milk for a chewy texture. The mooncake is completed with a light and fluffy coconut mousse and handcrafted chendol strands. This layering of fragrant palm sugar sweetness and tropical freshness is beautifully showcased in its distinctive green and white snow skin swirls, making each bite a lovely dessert on its own.



### **CREAMY LOTUS SEED PASTE WITH KAYA MOCHI**

冰皮奶香莲蓉咖椰麻糬

\$56 nett for 2 pieces, \$86 nett for 4 pieces

The *Kaya Mochi* mooncake features a house-made soft and chewy mochi dough, wrapped around a creamy pandan kaya center. This is complemented by a smooth lotus paste cream, where toasted melon seeds are folded in for added texture and flavour. The combination of fragrant pandan kaya and rich lotus cream is showcased in an elegant pink and white snowskin swirl.

### **CHRYSANTHEMUM YUZU MANGO**

冰皮菊花柚香芒果

\$52 nett for 2 pieces, \$82 nett for 4 pieces

Also available in classic size, this new creation holds the same recipe as the 125th Anniversary Special Gift Set. Featuring a luscious core of Thai honey mango compote, delicately layered with Japanese yuzu cream chrysanthemum cream before being enveloped in a fragrant chrysanthemum and calendula-infused snowskin exterior.



## SIGNATURE SNOWSKIN DURIAN INDULGENCE



### **PREMIUM DUO: BLACK THORN AND 'MAO SHAN WANG' DURIAN**

冰皮黑白精选

\$82 nett for 2 pieces; 1 piece per flavour,

\$133 nett for 4 pieces; 2 pieces per flavour

Indulge in the ultimate durian experience with the Premium Duo set, featuring two prized varieties — *Black Thorn* and *'Mao Shan Wang'* durian. A true treat for durian lovers seeking refined flavours and luxurious craftsmanship.

### **DURIAN COMBO 冰皮榴槿组合**

\$122 nett for 4 pieces; 1 piece per flavour

A returning favourite, this combo boasts an assortment of the famed King of Fruits. Exclusive to this premium quartet are three prized durian variants; *the Phoenix*, *Golden Dragon* durian which is lauded for its caramel-like sweetness, smooth texture and creamy profile, and the *D88*. Completing the set is Goodwood Park Hotel's signature *'Mao Shan Wang'* Durian snowskin mooncake.



### **D24 DURIAN 冰皮 D24 榴槿, (left) | \$66 nett for 2 pieces, \$96 nett for 4 pieces**

Indulgent and creamy, the *D24 Durian* mooncake remains a cult favourite, reigning supreme among fans of the king of fruits.

### **'MAO SHAN WANG' DURIAN 冰皮猫山王榴槿, (middle) | \$78 nett for 2 pieces, \$116 nett for 4 pieces**

Luxuriate in this sumptuous mooncake, packed with the finest *'Mao Shan Wang'* durian that boasts complex, and intense bittersweet notes.

### **BLACK THORN DURIAN 冰皮黑刺榴槿, (right) | \$90 nett for 2 pieces, \$139 nett for 4 pieces**

Set in a sleek black snowskin embellished with shimmering gold flakes, the *Black Thorn Durian* mooncake exudes a delicate sweetness and heady aroma.



## **ALL-TIME SNOWSKIN FAVOURITES**

**MANGO WITH POMELO** 冰皮杨枝甘露  
\$50 nett for 2 pieces, \$80 nett for 4 pieces

This uplifting mooncake has won the hearts of many with its zesty tanginess and revitalising take on the beloved mango pomelo sago dessert served at Min Jiang, the hotel's esteemed Chinese restaurant.



**CEMPEDAK** 冰皮金蜜  
\$55 nett for 2 pieces, \$86 nett for 4 pieces

This vibrant orange-hued morsel captures the essence of *cempedak*'s unique fragrance, loaded with a tempting and silky centre flecked with chunks of fresh *cempedak*.

**BLUE PEA FLOWER WITH WHITE LOTUS SEED PASTE AND MELON SEEDS** 冰皮蝶豆花瓜仁白莲蓉  
\$56 nett for 2 pieces, \$86 nett for 4 pieces

Decked in a captivating extra pretty blue pea flower-infused snowskin, this eye-catching mooncake presents a generous filling of velvety white lotus paste and crunchy melon seeds.



## **CLASSIC BAKED SELECTION**



**BAKED COMBO** 传统组合  
\$92 nett for 4 pieces; 1 piece per flavour

A set of four, the popular *Baked Combo* includes one piece each of *White Lotus Seed Paste with Melon Seeds*, *White Lotus Seed Paste with Single Yolk*, *Lotus Seed Paste with Double Yolks*, and *Assorted Nuts with Ham* ('Kum Toy').

### **ASSORTED NUTS WITH HAM ('KUM TOY') 良木园金腿**

\$65 nett for 2 pieces, \$99 nett for 4 pieces

Enrobed in a baked golden-brown pastry skin lies a rich and harmonious blend of nuts and seeds like melon seed, almond, sesame, walnut, and cashew nut elevated by premium 'Jinhua' ham, house-roasted 'char siew', as well as candied winter melon. Satisfyingly crunchy yet refined, this treasured delicacy is a beloved Mid-Autumn tradition.



### **TRADITIONAL PIGLET BISCUIT 猪仔饼**

\$26 nett for 2 pieces

This charming biscuit is a heartfelt keepsake, making it a thoughtful gift for all ages. An adorable pair of 'piglet' pastries, filled with lotus seed paste, is lovingly cradled within a beautifully embroidered pouch.

Traditionalists and purists can expect the following line-up of classic baked mooncakes that is a tasteful tribute to heritage and togetherness:

- **LOTUS SEED PASTE WITH DOUBLE YOLKS 双黄莲蓉** | \$55 nett for 2 pieces, \$90 nett for 4 pieces
- **LOTUS SEED PASTE WITH FOUR YOLKS 四黄莲蓉** | \$65 nett for 2 pieces, \$99 nett for 4 pieces
- **WHITE LOTUS SEED PASTE WITH MELON SEEDS 瓜仁白莲蓉** | \$50 nett for 2 pieces, \$82 nett for 4 pieces
- **WHITE LOTUS SEED PASTE WITH SINGLE YOLK 单黄白莲蓉** | \$56 nett for 2 pieces, \$92 nett for 4 pieces
- **WHITE LOTUS SEED PASTE WITH DOUBLE YOLKS 双黄白莲蓉** | \$61 nett for 2 pieces, \$96 nett for 4 pieces

To learn more, please view e-brochure here or visit <https://www.goodwoodparkhotel.com/promotions>.

Guests may also contact the Mooncake Call Centre at (65) 6730 1868, email

[mooncake@goodwoodparkhotel.com](mailto:mooncake@goodwoodparkhotel.com), or walk-in at The Deli.

## **EXCLUSIVE PROMOTIONS**

<b>Early Bird Offer</b> 29 July – 14 September 2025	Up to <b>25% off</b>	<ul style="list-style-type: none"> <li>Simply purchase a <b>minimum of two boxes</b> (valid for 2pc and 4pc boxes). Discount will be automatically applied for online purchases.</li> <li>Collection or delivery must be made between 29 August – 14 September 2025.</li> </ul> <p><u>Discount not valid for:</u> Classic Baked Mooncakes with Artisanal Tea Set, Mao Shan Wang, Black Thorn, Premium Duo, Durian Combo Mooncake</p>
<b>Regular Offer</b> 29 July – 6 October 2025	<b>15% off</b> with Citi, DBS/POSB, Maybank, OCBC and UOB Cards	<ul style="list-style-type: none"> <li>No minimum purchase quantity required. Valid for all mooncakes.</li> <li>Discount will be automatically applied for online purchases.</li> </ul>
<b>3-Day Bank Special</b> 19 – 21 September 2025	<b>20% off</b> with Citi, DBS/POSB, Maybank, OCBC and UOB Cards	
<b>Hotel Gourmet Cardmembers Exclusive</b>	Up to <b>30% off</b>	<ul style="list-style-type: none"> <li>From 29 July – 14 September, simply purchase a <b>minimum of two boxes</b> (valid for 2pc and 4pc boxes) to enjoy 30% off. Discount will be automatically applied for online purchases.</li> <li>Collection or delivery must be made between 29 August – 14 September 2025.</li> </ul> <p><u>Discount not valid for:</u> Classic Baked Mooncakes with Artisanal Tea Set, Mao Shan Wang, Black Thorn, Premium Duo, Durian Combo Mooncake</p> <ul style="list-style-type: none"> <li>From 29 July – 6 October, enjoy 20% off. No minimum purchase quantity required. Valid for all mooncakes.</li> </ul>

*All walk-in purchases with immediate collection at The Deli only available from 29 August. Online pre-order available through the [Festive Online Shop](#) from 29 July 2025. 5 days' advance pre-order is required. Not valid for dine-in. For all pre-orders through The Deli and Mooncake Call Centre, a minimum purchase of 5 boxes (4pcs) is required. Last pre-order date is 1 October 2025.*

*For bank offers, payment must be made with the respective credit or debit card. Pre-orders for self-collection or delivery are available through the Festive Online Shop.*

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*Note: Digital images of the mooncakes are available [here](#). Please refer to Appendix for a summary of prices and availability*

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**GENERAL INFORMATION ON GOODWOOD PARK HOTEL**

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<b>Mainline</b>	(65) 6737 7411
<b>Website</b>	<a href="http://www.goodwoodparkhotel.com">www.goodwoodparkhotel.com</a>
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**Summary**

An icon on Scotts Road, Goodwood Park Hotel is housed in a uniquely designed building that dates back to 1900. Celebrating its 125th anniversary in 2025, the Hotel stands as a distinguished institution in hospitality circles, the Hotel is also one of the most reputable pioneers of the tourism industry. Much of her original beauty has been faithfully restored and her majestic air artfully accentuated with fluted columns, delicate woodworks, decorative plasterwork and graceful archways. Through the years, she has gained recognition for her exquisite elegance, legendary charm and tradition of excellence, with her Grand Tower gazetted a national monument in 1989. The Hotel has five distinctive restaurants, each providing a unique dining experience, along with a deli, a bar, two outdoor swimming pools and a fitness centre. The Hotel also gained its well-deserved recognition in the MICHELIN Guide Singapore 2024.

## APPENDIX

### MID-AUTUMN GRANDEUR 2025

All prices are nett unless otherwise stated.

CATEGORY	ITEMS	PRICE
Limited Edition: Timeless Gift Sets 限量礼盒	<b>NEW</b> 125th Anniversary Special – Giant Chrysanthemum Yuzu Mango 125 周年礼盒 冰皮巨型菊花柚香芒果	\$70
	<b>NEW</b> Classic Baked Mooncakes with Artisanal Tea Set 经典月饼花茶礼盒	\$88
Baked Mooncakes 烘皮月饼	<b>POPULAR</b> White Lotus Seed Paste with Melon Seeds 瓜仁白莲蓉	\$50 for 2 pieces, \$82 for 4 pieces
	<b>POPULAR</b> Lotus Seed Paste with Double Yolks 双黄莲蓉	\$55 for 2 pieces, \$90 for 4 pieces
	<b>POPULAR</b> White Lotus Seed Paste with Single Yolk 单黄白莲蓉	\$56 for 2 pieces, \$92 for 4 pieces
	<b>POPULAR</b> White Lotus Seed Paste with Double Yolks 双黄白莲蓉	\$61 for 2 pieces, \$96 for 4 pieces
	Lotus Seed Paste with Four Yolks 四黄莲蓉	\$65 for 2 pieces, \$99 for 4 pieces
	Assorted Nuts with Ham ('Kum Toy') 良木园金腿	\$65 for 2 pieces, \$99 for 4 pieces
	<b>POPULAR</b> Baked Combo 传统组合 1 piece each – White Lotus Seed Paste with Melon Seeds, White Lotus Seed Paste with Single Yolk, Lotus Seed Paste with Double Yolks, Assorted Nuts with Ham ('Kum Toy')	\$92 for 4 pieces
Snowskin Mooncakes 冰皮月饼	<b>NEW</b> Chendol 冰皮煎蕊	\$52 for 2 pieces, \$82 for 4 pieces
	<b>NEW</b> Creamy Lotus Seed Paste with Kaya Pandan Mochi 冰皮奶香莲蓉 咖椰麻糬	\$56 for 2 pieces, \$86 for 4 pieces
	<b>NEW</b> Chrysanthemum Yuzu Mango 冰皮菊花柚香芒果	\$52 for 2 pieces, \$82 for 4 pieces
	<b>POPULAR</b> Mango with Pomelo 冰皮杨枝甘露	\$50 for 2 pieces, \$80 for 4 pieces
	<b>POPULAR</b> Cempedak 冰皮金蜜	\$55 for 2 pieces, \$86 for 4 pieces
	<b>SIGNATURE</b> D24 Durian 冰皮 D24 榴槿	\$66 for 2 pieces, \$96 for 4 pieces
	<b>POPULAR</b> Snowskin Combo 冰皮组合 (1 piece each – Chrysanthemum Yuzu Mango, Mango with Pomelo, Cempedak, D24 Durian)	\$86 for 4 pieces
	<b>POPULAR</b> Blue Pea Flower with White Lotus Seed Paste and Melon Seeds 冰皮蝶豆花瓜仁白莲蓉	\$56 for 2 pieces, \$86 for 4 pieces
	<b>SIGNATURE</b> 'Mao Shan Wang' Durian 冰皮猫山王榴槿	\$78 for 2 pieces, \$116 for 4 pieces



	<b>POPULAR</b> Black Thorn Durian 冰皮黑刺榴槿	\$90 for 2 pieces, \$139 for 4 pieces
	<b>POPULAR</b> Premium Duo: Black Thorn and 'Mao Shan Wang' Durian 冰皮黑白精选	\$82 for 2 pieces, \$133 for 4 pieces
	<b>NEW</b> Durian Combo 冰皮榴槿组合 (1 piece each – <i>Phoenix, Golden Dragon, D88, 'Mao Shan Wang' Durian</i> )	\$122 for 4 pieces
Festive Baked Pastry 佳节烘焙糕点	Traditional Piglet Biscuit 猪仔饼	\$26 for 2 pieces