



FOR IMMEDIATE RELEASE

## HANDCRAFTED TREASURES THIS MID-AUTUMN AT CARLTON HOTEL SINGAPORE



*Assorted Baked Mooncakes with Box*



*Mini Gula Melaka Snowskin Mooncakes*

26 July 2018 – Celebrate this Mid-Autumn Festival with a selection handcrafted baked and snowskin mooncakes presented by Carlton Hotel Singapore. Available from 24 August to 24 September 2018, delight in the signature **Mini Walnut Moontart**, or opt for the perennial favourites - **Mini “Mao Shan Wang” Durian Snowskin** and **Mini Tuxedo Snowskin**. Introducing the new flavour, **Mini Gula Melaka Snowskin** is the latest addition to Carlton Hotel’s medley of snowskin flavours.

### NEW FLAVOUR

#### **Mini Gula Melaka Snowskin Mooncakes (New!)**

Offering an unadulterated favour, the *Mini Gula Melaka Snowskin Mooncake* comes with a generous serving of Gula Melaka enveloping a crunchy white chocolate ball.

### SIGNATURE CREATIONS

#### **Mini Walnut Moontarts**

Handcrafted by the team of culinary chefs at Wah Lok Cantonese Restaurant, the unique and addictive *Mini Walnut Moontart* is the best-seller among the mooncake creations. Smooth white lotus paste and egg yolk are enveloped in a crisp fragrant crust with walnuts.

#### **Mini Tuxedo Snowskin Mooncakes**

The *Mini Tuxedo Snowskin* is a spin-off inspired by the crowd-favourite, Tuxedo’s Chocolate Cake. Taking centrestage are the rich Valrhona chocolate sponge cake and crunchy chocolate balls accompanied with a generous serving of light cream.



### POPULAR SELECTIONS

#### **Mini “Mao Shan Wang” Durian Snowskin Mooncakes**

Fresh and without preservatives, the *Mini “Mao Shan Wang” Durian Snowskin Mooncake* comprises luscious durian pulp encased in a pillow-light snowskin.

### HEALTHIER OPTIONS

#### **Mini Walnut Moontart (Low Sugar)**

A low sugar alternative of our signature Mini Walnut Moontart without egg yolk for a guilt-free indulgence.

#### **White Lotus Paste Mooncakes (Low Sugar)**

For those who prefer a less sweet alternative, the healthier choice of traditional *White Lotus Paste Mooncake* (Low Sugar) is highly recommended. Fragrant white lotus paste is enveloped by the distinct flavours of the traditional baked mooncake.

#### **Traditional Mixed Nuts**

The *Traditional Mixed Nuts Mooncake* is wholesome with almond seeds, walnuts, tangerine, winter melon, sesame seeds and melon seeds.

### TRADITIONAL FAVOURITES

#### **Assorted Lotus Paste with Double Egg Yolk**

Each box features two pieces of Red Lotus Paste with Double Egg Yolk and two pieces of White Lotus Paste with Double Egg Yolk.

#### **Red Lotus Paste with Double Egg Yolk | White Lotus Paste with Single / Double Egg Yolk**

Baked to golden-brown perfection, the traditional *Red Lotus Paste Mooncake* is available in double egg yolk while the *White Lotus Paste Mooncake* comes with single or double egg yolk option.

#### **Mooncake Box Design (New!)**

The design of the mooncake box features a modern interpretation of traditional Chinese landscape painting, which includes elements such as the moon, mountains, river and a boatman sailing into the horizon. The boatman represents an underlying meaning of delivering well wishes to your loved ones and business partners this Mid-Autumn. The couplet on the top left corner of the box features Wah Lok Cantonese Restaurant’s greetings for the recipient. The aesthetically pleasing box makes an excellent gift for business associates, loved ones or simply for personal collection.



**Exclusively for selected credit/debit cardholders**

24 Aug – 16 Sept 2018	20% off 1 – 30 boxes purchased 25% off 31 boxes or more purchased
17 – 24 Sept 2018	15% off all mooncakes

**Online**

For online purchases, please visit [www.signatures.carltonhotel.sg](http://www.signatures.carltonhotel.sg).

**Booths**

Carlton Hotel	24 Aug – 24 Sept 2018	10.30am – 9.00pm
Carlton City Hotel	24 Aug – 24 Sept 2018	10.30am – 7.00pm
Junction 8	10 – 23 Sept 2018	10.30am – 9.30pm
Tampines Mall	12 – 23 Sept 2018	10.30am – 9.30pm

<b>Last Day for Pre-order</b>	19 Sept 2018
<b>Collection Date</b>	24 Aug – 24 Sept 2018

Free local delivery when you order 50 boxes or more to one location!  
A surcharge of \$64.20 (with GST) per location applies for orders below 50 boxes.

Please allow 5 working days to process orders above 10 boxes.

**Carlton Hotel Singapore**

Online purchases are available at [signatures.carltonhotel.sg](http://signatures.carltonhotel.sg). Alternatively, please call 6349 1292, fax 6311 8170, or email [restaurants@carltonhotel.sg](mailto:restaurants@carltonhotel.sg) for orders and enquiries on discounts,

**Carlton City Hotel**

For orders and enquiries, please call 6632 8921, or email [f&b@carltoncity.sg](mailto:f&b@carltoncity.sg)

*Please see Appendix A for Handcrafted Treasures at Carlton Hotel Singapore Brochure 2018.*

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## About Carlton Hotel Singapore

Carlton Hotel Singapore is a 940-room upscale hotel in Singapore with 13 meeting and events spaces. The Hotel features an award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, a gym and swimming pool. Every part of the hotel experience is crafted to celebrate modern Singapore and dedicated to the comfort of our guests.

Visit [www.carltonhotel.sg](http://www.carltonhotel.sg) for more information.

## Media Contacts

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