

Press Release



FOR IMMEDIATE RELEASE

Savour new 'Go Green' mooncakes at SweetSpot, Marina Bay Sands

*New flavour made from sustainable Javanese chocolate;
retailers also launch exquisite mooncake collections*



SweetSpot 'Go Green' mooncakes



*SweetSpot Dark Chocolate Orange Grand Marnier
Snow Skin, 'Go Green', Salted Caramel Almond
Crunch Snow Skin*

Singapore (12 July 2013) – Guests at Marina Bay Sands can now indulge in the new Go Green snow skin mooncakes this Mid Autumn Festival at SweetSpot. Made using sustainable Javanese chocolates, the delectable Go Green mooncakes are also filled with caramelised bananas and cashews, wrapped within a delicate snow skin created from fragrant Pandan leaves.

Aside from the Go Green mooncakes, hot favourites from SweetSpot's original snow skin creations such as the Dark Chocolate Orange Grand Marnier and Salted Caramel Almond Crunch are back again this year. In the former, chocolate lovers can indulge in the creamy

dark chocolate filling with a refreshing citrus twist encased in a velvety soft snow skin. The Salted Caramel Almond Crunch snow skin mooncakes will delight guests with the salty and sweet notes from the caramel and chocolate, while the crunchy almonds provide a nutty finish.

For guests who enjoy their traditional mooncakes, SweetSpot is also offering the White Lotus Seed Paste mooncakes baked with single or double egg yolk. The traditional mooncakes are made with silky smooth white lotus paste in baked pastry skin.

The lavish packaging of the SweetSpot mooncakes comes in a modern design with traditional elements that resembles a lantern, making it a luxurious gift for family and business partners during this Mid Autumn Festival.

The mooncakes are available exclusively from 1 August 2013 to 19 September 2013 at Marina Bay Sands. Guests can head to SweetSpot at Hotel Lobby Tower 3 to purchase the mooncakes, which are priced from S\$58 to S\$62. The SweetSpot outlet is open from 7 am to 10 pm daily. From 19 July, mooncake order forms will be available online at MarinaBaySands.com/SweetSpot. Guests are encouraged to download and email the completed order form to mooncakes@MarinaBaySands.com or call +65 6688 5688 for orders.



SweetSpot traditional mooncakes with its unique packaging

Over at The Shoppes at Marina Bay Sands, retail restaurants are also presenting a selection of well-loved traditional mooncakes alongside enticing novel creations. For one, cheese lovers can enjoy the best of both worlds at **Au Chocolat**ⁱ with its unique cheesecake-based mooncakes such as the new Rum & Raisin White Lotus and the popular Pandan Kaya. Made of a smooth signature cheese base and homemade kaya atop a graham base, the Pandan Kaya mooncake is a perfect complement to the Double Salted Yolk mooncake made of a tasty cheese base, pumpkin seeds and a double salted egg yolk. All mooncakes are priced at S\$18 per piece, S\$68 for four.



Au Chocolat's cheesecake-based mooncakes



Au Chocolat's Pandan Kaya

TWG Teaⁱⁱ will launch its Longevity Tea mooncake collection featuring four luxurious tea-infused snow skin and four timeless traditional mooncakes. The highlight of them all is the Longevity, a scarlet red snow skin mooncake filled with white tea, infused white chocolate mousse and crunch chocolate pearls encasing a refreshing *yuzu* marmalade in a white chocolate centre. The traditional Constellation mooncake features a golden crust with brown lotus filling with a hint of ginger roasted melon seeds and a classic salted egg yolk heart. A set of four mooncakes is priced at S\$52, while a set of two mooncakes paired with the Longevity Haute Couture Tea is S\$78. Guests can also choose to take away a piece in an elegant red and gold gift box for S\$15.



TWG Tea Snowskin Mooncake - Longevity Tea Collection

From 19 August to 19 September 2013, **Jin Shan**ⁱⁱⁱ will also be offering a special selection of handcrafted traditional-baked mooncakes complete with smooth lotus paste and generous fillings such as creamy egg yolks, macadamia nuts and the traditional assorted seeds with *Jin Hua ham*. A box of four decadent mooncakes starts from S\$50.



Traditional mooncakes from Jin Shan

About Marina Bay Sands Pte Ltd

Marina Bay Sands is the leading business, leisure and entertainment destination in Asia. It features large and flexible convention and exhibition facilities, 2,560 hotel rooms and suites, the rooftop Sands SkyPark, the best shopping mall in Asia, world-class celebrity chef restaurants and an outdoor event plaza. Its two theaters showcase a range of leading entertainment performances including world-renowned Broadway shows. Completing the line-up of attractions is ArtScience Museum at Marina Bay Sands which plays host to permanent and marquee exhibitions. For more information, please visit www.marinabaysands.com

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ⁱ *Au Chocolat offers special-sized mooncakes at 10cm per piece. It is located at L1-03, Bay Level, The Shoppes at Marina Bay Sands. For delivery and order enquiries, call 6688 7557.*

ⁱⁱ *TWG Tea Salon & Boutique is located at B2-65 and B2-89, Canal Level, The Shoppes at Marina Bay Sands. For delivery and order enquiries, call 6733 7997.*

ⁱⁱⁱ *Jin Shan is located at L1-05, Hotel Lobby, Tower 2. For delivery and order enquiries, call 6688 7733.*