



MID-AUTUMN CELEBRATIONS

AT RAFFLES HOTEL SINGAPORE

Embark on a journey to celebrate the timeless traditions of Mid-Autumn and forge cherished memories with our exquisite Raffles Mooncakes. Savour a curated collection of classic baked and innovative snow-skin creations, each meticulously handcrafted and infused with culinary artistry.

This year, our mooncake box draws inspiration from the ethereal beauty of flowers that bloom beneath the moon's gentle glow. From intricate hand painted floral tapestry of Lotus Flowers to Moonflowers, it is a symbolic representation of the Raffles Mooncake experience itself, a harmonious blend of tradition, exquisite flavours and the magic of the moonlit night.

Raffles Hotel Singapore Mooncakes will be available for purchase from 15 JUNE TO 17 SEPTEMBER 2024

Our Raffles Mooncake Booth will be open daily from 19 JULY TO 17 SEPTEMBER 2024

For more information and privileges, please visit [RAFFLESCELEBRATIONS.COM.SG](https://www.raflescelebrations.com.sg)



OUR NEW HANDCRAFTED CREATION

Inspired by the vibrant flavours of a summer garden, our latest snow-skin creation, **Sudachi & Blueberry with Gin Truffle Snow-Skin Mooncake** 酢橘蓝莓金酒冰皮月饼.

It highlights the unique blend of Sudachi citrus, succulent blueberries and refreshing lemongrass, all accented with a hint of gin. Savour the zesty-sweet harmony, luxurious chocolate and a touch of aromatic intrigue. This innovative mooncake promises a delightful journey for your taste buds.





OUR NEW HANDCRAFTED CREATION

Delight in a luxurious culinary experience with our newest masterpiece, **Chestnut & Tahitian Vanilla with Rum Truffle Snow-skin Mooncake** 大溪地香草栗子朗姆酒冰皮月饼, where the rich flavours of chestnut and Tahitian vanilla meld seamlessly with the creamy decadence of rum milk chocolate truffle ganache.

Encased within a delicate snow-skin, infused with the subtle warmth of sand ginger, each bite tantalises the taste buds with a symphony of nutty, sweet and spicy notes.





OUR NEW HANDCRAFTED CREATION

Discover a delightful blend of tradition and innovation with our latest, **Guojiao 1573 Baijiu Black Sesame Truffle Snow-Skin Mooncake** 泸州老窖国窖1573白酒黑芝麻冰皮月饼. Crafted in honour of the 1573 National Treasures Cellars, this elegantly aged Baijiu is exclusively fermented by hand in China's historic cellars built in 1573.

Experience a symphony of complex flavours where the velvety smooth and floral aromatics of Guojiao 1573 Classic Baijiu meet luxuriously rich chocolate, enveloped in the earthy undertones of black sesame. Treat yourself and loved ones to a sensorial delight that marries heritage with creativity in this exquisite delicacy





OUR PERENNIAL FAVOURITE

Savour the enduring legacy of our signature **Champagne Truffle Snow-Skin Mooncake** 香槟巧克力冰皮月饼. This masterpiece is meticulously crafted with a luscious white lotus paste and unveils an irresistible aroma treasured for generations. For a timeless pairing, elevate your experience with a glass of Raffles' exclusive Billecart-Salmon Brut Réserve champagne.

OUR DELECTABLE SNOW-SKIN CREATIONS

This year, enjoy two popular handmade delicacies once again.

Our **Yuzu & Osmanthus Truffle Snow-Skin Mooncake** 柚子桂花冰皮月饼 is a divine blend, where the fragrant osmanthus tea leaves elevate the natural tang of yuzu, creating an aromatic delight.



Sakura & Raspberry Truffle Snow-Skin Mooncake 櫻花山梅冰皮月饼 showcases the delicate flavours of fresh raspberries perfectly balanced with the sweet and fruity essence of cherry blossoms.



CLASSIC BAKED MOONCAKES

A timeless tradition, perfected. Our **Double Yolk with Macadamia Nuts & White Lotus Paste Mooncake** 双黄夏果白莲蓉月饼 elevates the classic with the luxurious crunch of macadamia nuts and the creamy sweetness of white lotus paste. A cherished gift year after year.

The **Pine Nuts with Macadamia Nuts & White Lotus Paste Mooncake** 松子夏果白莲蓉月饼, a healthier indulgence for the mindful gourmand, offering a guilt-free treat for this traditional celebration. Lastly, our **Mother-of-Pearl with Single Yolk & White Lotus Paste Mooncake** 单黄珍珠白莲蓉月饼, a single golden yolk nestled in creamy white lotus paste and enveloped in a shimmering mother-of-pearl, offers a delightful indulgence for every sense.



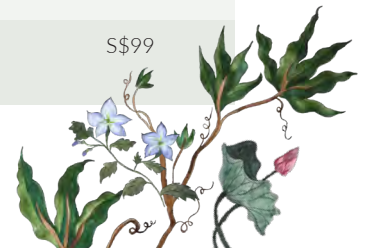


DELECTABLE SNOW-SKIN MOONCAKES

	PER BOX QTY	PRICE (\$) NETT
Champagne Truffle Snow-Skin Mooncake SIGNATURE 香槟巧克力冰皮月饼	8 pcs	S\$99
Sudachi & Blueberry with Gin Truffle Snow-Skin Mooncake NEW 酢橘蓝莓金酒冰皮月饼	8 pcs	S\$97
Chestnut & Tahitian Vanilla with Rum Truffle Snow-Skin Mooncake NEW 大溪地香草栗子朗姆酒冰皮月饼	8 pcs	S\$97
Guojiao 1573 Baijiu Black Sesame Truffle Snow-Skin Mooncake LIMITED EDITION 泸州老窖国窖 1573白酒黑芝麻冰皮月饼	8 pcs	S\$108
Yuzu & Osmanthus Truffle Snow-Skin Mooncake 柚子桂花冰皮月饼	8 pcs	S\$97
Sakura & Raspberry Truffle Snow-Skin Mooncake 樱花山梅冰皮月饼	8 pcs	S\$97

TREASURED BAKED MOONCAKES

Pine Nuts, Macadamia Nuts & White Lotus Paste Baked Mooncake 松子夏果白莲蓉月饼	4 pcs	S\$97
Mother-of-Pearl with Single Yolk & White Lotus Paste Baked Mooncake 单黄珍珠白莲蓉月饼	4 pcs	S\$99
Double Yolk with Macadamia Nuts & White Lotus Paste Baked Mooncake 双黄夏果白莲蓉月饼	4 pcs	S\$99





For more information and enquiries, please call +65 6412 1122
Email mooncake@raffles.com or visit RAFFLESCELEBRATIONS.COM.SG
For corporate orders, please email MOONCAKE.SALES@RAFFLES.COM

Our Raffles Mooncakes are available
for online purchase from 15 June 2024.

Our Raffles Mooncake Booth will be open daily from
19 July to 17 September 2024, 10.00am to 8.00pm
at the North Bridge Road Atrium of Raffles Hotel Singapore.



