



THE ORIGINAL
RAFFLES SINGAPORE
MOONCAKE



MID-AUTUMN *in* ELEGANCE

AT RAFFLES HOTEL SINGAPORE

This Mid-Autumn Festival, celebrate cherished moments with family, friends and partners over our exquisite Raffles Mooncakes. Featuring a curated selection of traditional baked classics and delicate snow-skin creations, each mooncake is crafted with premium ingredients and brought to life through masterful craftsmanship.

This year, our mooncake box features a commissioned artwork by artist Nicole Koo, in collaboration with ART:DIS (Arts and Disability Singapore). The artwork draws inspiration from the timeless elegance of Raffles Hotel Singapore's colonial architecture and Nicole's visits to gardens around Singapore, reimagined through the delicate medium of watercolour — an artistic tribute reflecting the spirit of reunion and quiet beauty that sits at the heart of the Mid-Autumn Festival.

Raffles Hotel Singapore Mooncakes
will be available for purchase from **1 July 2026** at
RAFFLESCelebrations.com.sg



OUR *new*
HANDCRAFTED
CREATIONS

The **Matcha & Raspberry Truffle Snow-Skin Mooncake** 抹茶山梅冰皮月饼 brings together a refined contrast of flavours, where the earthy depth of matcha meets the bright, tangy lift of raspberry. Encased within a delicate snow-skin exterior, this harmonious pairing offers a nuanced and contemporary taste.





The **Whisky & Lapsang Souchong Truffle Snow-Skin Mooncake** 威士忌正山小种冰皮月饼 is a bold and distinctive creation, blending the warmth of whisky with the deep, smoky character of lapsang souchong tea. Infused into a velvety truffle core and enveloped in soft snow-skin, this sophisticated composition is an evocative expression of depth, aroma and modern indulgence that delivers a lingering richness.



OUR *beloved* SIGNATURE

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 Reserve Champagne.

RETURNING SNOW-SKIN SELECTIONS

Savour a refined interplay of flavours with our **Pistachio & Apricot Truffle Snow-Skin Mooncake** 开心果杏子冰皮月饼, where earthy roasted pistachios meld seamlessly with the sweetness of apricot in a smooth truffle, gently encased in snow-skin.

Our **Yuzu & Osmanthus Truffle Snow-Skin Mooncake** 柚子桂花冰皮月饼 presents a graceful balance of flavours, where the gentle floral notes of osmanthus blossoms intertwine with the vibrant citrus zest of yuzu.

The **Sakura & Raspberry Truffle Snow-Skin Mooncake** 樱花山梅冰皮月饼 evokes the essence of spring through the vibrancy of raspberries, complemented by the floral sweetness of cherry blossoms, an ode to nature's fleeting beauty.





Making a distinguished comeback, our **Guojiao 1573 Baijiu Black Sesame Truffle Snow-Skin Mooncake** 泸州老窖国窖1573白酒黑芝麻巧克力冰皮月饼 presents a captivating fusion of tradition and innovation. Rich chocolate and umami black sesame meet the velvety bouquet of Guojiao 1573, a prized Baijiu revered for its intricate aroma and depth, fermented by hand in historic cellars since 1573. A tribute to enduring craftsmanship and cultural legacy, this mooncake offers a layered and indulgent tasting experience, where nutty nuance and spirited elegance come together in perfect harmony.

CLASSIC *baked* MOONCAKES

Rooted in tradition, our Classic Baked Mooncakes reinterpret time-honoured flavours with a touch of modern refinement.

The **Double Yolk with Macadamia Nuts and White Lotus Paste Baked Mooncake** 双黄夏果白莲蓉月饼 reimagines a beloved classic, pairing the rich savouriness of double yolks with the buttery crunch of macadamia nuts, balanced by the smooth sweetness of white lotus paste.

For a lighter indulgence, the **Pine Nuts with Macadamia Nuts and White Lotus Paste Baked Mooncake** 松子夏果白莲蓉月饼 offers a healthier and more delicate profile thoughtfully crafted for those who appreciate a gentler sweetness.

Completing the selection is the refined **Mother-of-Pearl with Single Yolk and White Lotus Paste Baked Mooncake** 单黄珍珠白莲蓉月饼, where a single golden yolk is nestled within velvety white lotus paste, encased in a lustrous shell reminiscent of mother-of-pearl that is both visually captivating and exquisitely indulgent.



A PORTRAIT IN BLOOM

This year, our mooncake box features a thoughtfully commissioned artwork by Singaporean artist Nicole Koo, from ART:DIS (Arts and Disability Singapore). The artwork draws inspiration from the timeless elegance of Raffles Hotel Singapore's colonial architecture and her visits to gardens around Singapore, reimagined through the delicate medium of watercolour. Gracefully painted peonies symbolising abundance and prosperity line the hotel façade, exuding a calm and welcoming atmosphere with its gentle, layered hues.

Expressive watercolour brush techniques bring depth to each petal, while delicate washes capture the building's light and shadow. The result is a contemplative piece that echoes the grace of Raffles Singapore, inviting viewers into a moment of serenity and timeless beauty.





ARTIST BIOGRAPHY

Nicole Koo is an artist who specialises in watercolour painting. She holds a diploma in Fine Arts from the Nanyang Academy of Fine Arts and since graduating, has built an impressive portfolio of over 100 artworks. For Nicole, painting is a meditative process – each brushstroke an invitation into a tranquil state of mind where calm and clarity reside.

Nicole has a particular affinity for flowers, which feature prominently in her body of work. She often visits the Singapore Botanic Gardens and Gardens by the Bay to observe flora and fauna up close, drawing inspiration from their intricate forms and vibrant colours. Whether working on a single bloom or a lush botanical scene, Nicole's watercolour pieces reflect both her deep reverence for nature and her disciplined approach to craft.





AN *artisan's* TOUCH, A STORY TO TREASURE

A refined expression of heritage and heart, our exclusive **Raffles Hotel Singapore Premium Mooncake Box** 莱佛士酒店臻品月饼礼盒 presents a thoughtful collaboration with ART:DIS (Art and Disability Singapore), where timeless craftsmanship meets meaningful purpose.

Each set is accompanied by handcrafted ceramic plates, thoughtfully inspired by the waves that once graced Beach Road during a time when Raffles Singapore stood by the waterfront. Working alongside ART:DIS trainees and artisans and contributing to every delicate step, each porcelain piece is infused with a human touch and spirit of inclusion.

Limited to only 1,000 exclusive sets, this exquisite collection features:

- 4 Boxes of Double Yolk with Macadamia Nuts and White Lotus Paste Mooncakes
- 2 Handcrafted Ceramic Plates
- 4 Gold-Plated Dessert Forks
- 1 Gold-Plated Dessert Knife

This cherished keepsake offers a Mid-Autumn gifting experience that is as rare as it is heartfelt.



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\$107
Matcha & Raspberry Truffle Snow-Skin Mooncake NEW 抹茶山梅冰皮月饼	8 pcs	S\$105
Whisky with Lapsang Suchong Truffle Snow-Skin Mooncake NEW 威士忌正山小种冰皮月饼	8 pcs	S\$105
Pistachio & Apricot Truffle Snow-Skin Mooncake 开心果杏子冰皮月饼	8 pcs	S\$105
Yuzu & Osmanthus Truffle Snow-Skin Mooncake 柚子桂花冰皮月饼	8 pcs	S\$105
Sakura & Raspberry Truffle Snow-Skin Mooncake 樱花山梅冰皮月饼	8 pcs	S\$105
Guojiao 1573 Baijiu Black Sesame Truffle Snow-Skin Mooncake LIMITED EDITION 泸州老窖国窖1573白酒黑芝麻巧克力冰皮月饼	8 pcs	S\$108

TREASURED BAKED MOONCAKES

Pine Nuts, Macadamia Nuts and White Lotus Paste Baked Mooncake 松子夏果白莲蓉月饼	4 pcs	S\$103
Mother-of-Pearl with Single Yolk and White Lotus Paste Baked Mooncake 单黄珍珠白莲蓉月饼	4 pcs	S\$105
Double Yolk with Macadamia Nuts and White Lotus Paste Baked Mooncake 双黄夏果白莲蓉月饼	4 pcs	S\$105
Raffles Hotel Singapore Premium Mooncake Box 莱佛士酒店臻品月饼礼盒		S\$228

For more information and enquiries, please call **+65 6412 1122** or
email **mooncake@raffles.com**

For corporate orders, please email **MOONCAKE.SALES@RAFFLES.COM**

Our Raffles Mooncakes are available for online purchase from **now until 18 September 2026**.

Our Raffles Mooncake Booth will be open daily from **3 August to 25 September 2026, 10.00am to 8.00pm**
at the North Bridge Road Atrium of Raffles Hotel Singapore.



RAFFLESHOTELSINGAPORE

Join the conversation at
#RAFFLESMOONCAKES

RAFFLES HOTEL SINGAPORE

1 Beach Road, Singapore 189673

T +65 6337 1886

raffles.com/singapore