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## Mid autumn festival food singapore

Marking the end of the autumn harvest, the Mid-Autumn Festival was traditionally a time to thank the gods. It is also a time of year that the moon is at its brightest, which is why lunar legends have always been attached to the celebration. One of the most notable is the story of Chang Er, the wife of a merciless king who dropped the elixir of immortality he intended to drink in order to save his people from his tyrannic rule. The story is that she ascended the Moon in her courageous act, and has been worshipped by the Chinese as a Moon Goddess ever since. When dusk falls Since the Mid-Autumn Festival is about lunar appreciation, celebrations go into full swing when the sun sets. Moon watching parties are a popular way to enjoy the occasion, while family and friends sit in gardens illuminated by the soft glow of paper lanterns, drink tea, nibble on moon cakes, and if so inspired, make up poetry in the venerable Tang dynasty. Lanterns all children love this festival because they come to tote lanterns. Traditional lanterns with wax candles are made of paper and shaped into everything from cars to cartoon characters. As a sign of the times, there are also plastic and battery-operated versions. You'll be able to take a closer look at some of the celebrations around the island, particularly in Chinatown, where large beautiful lanterns will be on display—wonders of creativity, art, and traditional craftsmanship. RAFFLES HOTEL SINGAPORE Usher this mid-autumn season with the legendary Raffles Mooncakes, and enjoy perennial favorites and new handmade snowskin creations in the company of loved ones. Drawing inspiration from the lush greenery and impeccable shades of white at the restored Raffles Hotel Singapore, the timeless raffles moon cakes are beautifully presented in a creamy ivory box designed with golden lotus and palm leaves - a tribute to the Grand Dame and the honored traditions of the Mid-Autumn Festival. Two of his latest creations are Apricot and Plum Snow Cake (£76 for eight pieces) and Yuzu and Osmanthus Truffle Snowskin Mooncake (£76 for eight pieces). The first is inspired by the creation of MasterChef Jereme Leung in yi by Jereme Leung - Canned plum tomatoes with Crispy Turnip & Sweet Vinegar. In the form of moon cake, it becomes a decadent union of fresh apricot puree and, sour plum and white chocolate. Meanwhile, Yuzu and Osmanthus Truffle Snowskin is a mixture of fragrant pie yuzu and delicate osmanthus tea. The signature Champagne Truffle Snowskin Mooncake (\$S78 for eight pieces) is back, delectably smothered in a velvety white lotus paste and luxuriously scented as it always was. Also back is Earl Grey Tea and Pearl Snowskin Mooncake (\$S76 for eight pieces), fi lled Earl Grey tea-infused milk chocolate infused ganache and delicate puff cereal pearls coated with dark dark Truffle Snowskin Mooncake cognac (£76 for eight pieces) is also making a comeback this year, with a divine blend of cognac ganache and dark chocolate. Classic baked moon cakes also make a perfect giffl for tradition-minded. Don't miss all-time favorites such as Double Yolk with Macadamia Nuts and White Lotus Pasta Moon Cake (£78 for four pieces) and Mother-of-Pearl with Yolk Single Yous and White Lotus Paste Mooncake (\$S78 for four pieces). For the health-conscious soul, Pine Nuts, Macadamia Nuts and White Lotus Paste Mooncake (\$S76 for four pieces) is the best treat for this season festivity. Raffles Mooncakes are available for orders in rafflescelebrations.com.sg. Enjoy 20% off all mooncake online purchases with selected bank partners by September 25. Until October 1, Raffles Mooncake Booth will be available daily from 9:00 am to 8:00 pm at Atrium North Bridge Road of Raffles Arcade. ORCHARD HOTEL SINGAPORE Once again, the award-winning Hua Ting Restaurant impresses with its new range of delicate moon cakes crafted by its culinary experts. The Mid-Autumn collection features both regular favorites and inventive delights made with organic ingredients. Hua Ting's creations are elegantly sprayed in tin gifflboxes sporting contemporary pink and blue tones and emblazoned with chinoiserie motifs. The premium packaging makes an exceptional gifflbox box and can be reused as a beautiful storage container. The restaurant staff also created nutritious lunar cake options for health conscious. For the ever popular snow cakes, the Master Chef Lap Fai uses only natural fl avourings in its recipes that are delicious and good for you. Its Sour Plum with Roasted Organic Hazelnut SnowCake (£70 for eight pieces) comprising a velvety cream paste studded with a salty salted egg. For those who like a pinch of alcohol in their moon cakes, don't miss the White Lotus Paste with Champagne Ganache Snowskin Mooncake (£70 for eight pieces) with its white chocolate ganache infused nestled inside the premium lotus paste. Or enjoy Blueberry with Vintage Hua Diao Wine Snowskin Mooncake (\$70 for eight pieces) that balances the sweetness and blueberry pie infused with Chen Nian Hua Diao Vintage Rice Wine. If you prefer traditional fl avours, savor Hua Ting's low-sugar baked moon cakes. Choose the White with Macadamia Nuts (Low Sugar) (R\$ 70 for four pieces); White Lotus Paste with Single Yolk and Macadamia Nuts (Low Sugar) (R\$ 74 for four pieces; parts); Lotus Paste with Double Yolk and Macadamia Nuts (Low Sugar) (R\$ 76 for four pieces). For nut lovers, there are Seeds of Harmony (\$S74 for four pieces) with soffli, chewed and fragrant nuts; and Red Bean paste with Melon Seeds (R\$ 70 for four pieces). For the full experience, combine your lunar cakes with Hua Ting's own seasonal teas such as Dawn of Spring (Jasmine Pearl with Rosemary) or 'Golden Rays of Summer (Raw Pu-Erh with Glutinous and Pandan). Otherwise, choose from your nine premium graduation teas for the final pairing. These fragrant teas help season the sweetness of moon cakes with their fragrance and refreshing flavor. Millennium Mooncakes by Hua Ting are available at Orchard Hotel Singapore or online bit.ly/OHSTakeaway from now until October 1st. CRYSTAL JADE GROUP At this mid-autumn festival, Crystal Jade Group brings joy and comfort with its classic and contemporary range of moon cakes that comprise favorite snowskin perennials and baked renditions with an emphasis on taste and quality. Handmade with premium ingredients and less sugar, moon cakes are packed in three different gift boxes with an eco-friendly and recyclable option - including the exquisite two-level gift box - resplendent in teal, and which fold as storage containers for all your favorite bric-a-brac. Crystal Jade Group lunar cakes are available for sale at all points of sale until October 1st. Whatever your taste, Crystal Jade has something for you with her assorted snowskin moon cakes (\$72.80 for 8 pieces), with four different flavors that will please both young and old. In addition to the tempting flavors of Sea Salt Caramel and a boozy lychee Martini, there are more traditional local inspirations, including Taro - with a soft, fluffy center, and Coco - revealing a chocolate truffle shell with a grated coconut filling. This year, the brand goes back to basics with two exclusive offerings - Traditional White Lotus Paste Baked with Single Gem and Traditional RoastEd White Lotus Paste with Double Gem. A favorite among many customers, Crystal Jade's repertoire of traditional baked signatures is made from the brand's proprietary recipe and synonymous with its thin signature, golden brown and moist skin, and a generous filling made with a natural white lotus paste of low premium sugar. Customers can choose from three different gift boxes - minimalist box, turquoise class gift box and exquisite two-level gift box, which can contain two or four pieces of baked moon cakes, or eight pieces of mini snowskin moon cakes. Prices range from R\$40.70 for two pieces to R\$72.80 for four pieces. For online orders, visit Enjoy 10% off with promo code CJMID10. For Jadeite, Citibank and UOB Card Members, enjoy 25% off your purchase until September 6. From 7 September to 1 October (until (until 27 for E-store); enjoy 20% off. TWG TEA If you love tea, then it's only natural that you want the perfect match for your favorite moon cakes at this Mid-Autumn Festival. And what better way to do this than through the expert expert guidance at TWG Tea? This year's TWG Tea presents the Mooncake Collection of Sky Lantern Tea, featuring one of its star teas in the Haute Couture Tea Collection® as well as a seasonal line-up of handmade moon cakes delicately blended with the unique flavors and aromas of the best tea blends. The Sky Lantern Tea is an exquisite green tea that gives notes of ripe black cherry and pale rose petals. To enjoy its full fragrance, infuse the leaves into the Yixing Teapot, which is made of natural clay found in Yixing in eastern China. The teapot absorbs the taste of the tea during each infusion, developing a protective coating on the bottom of the teapot with each use - which makes it better with age. At this Mid-Autumn Festival, TWG Tea has created a variety of traditional snowskin cakes and baked goods in eight inspiring flavors to please both tea and moon cake lovers. Includes baked classics such as the iconic Constellation roast moon cake infused with Singapore Breakfast Tea, roasted melon seeds and a built-in salted egg yolk; and Jewel, which displays luxurious Black Pagoda Tea infused white lotus paste enhanced with walnuts and hazelnuts. For snowskin fans, fall in love with Pure, which is accented with sky lantern tea, raspberry pieces and a white chocolate heart of raspberry pink confit. Singapore-inspired Serenity has Coconut Tea and lotus paste infused with pandan with white chocolate pearls and a roasted coconut filling and lotus cream. TWG Tea's set of two lunar cakes paired with Sky Lantern Tea sells for \$70, while a set of four moon cakes costs \$60. The Yixing Teapot costs R\$ 170 and comes in six colors. Available at all TWG Tea Salons & Boutiques in Singapore until October 1. Order and customize your bespoke moon cake gift box in TWGTea.com and TWG Mobile App. MANDARIN ORCHARD SINGAPORE Mandarin Orchard Singapore features an exquisite set of classic and contemporary lunar cakes, specially handmade by the Hotel's award-winning culinary team to celebrate the Mid-Autumn Festival. Available until October 1, each selection of two or four pieces is presented in a bright blue gift box, embellished with a truss-printed crest and a customizable leather patch in pink gold. Touches of teal and delicate aluminum foil station accentuate the motifs of chrysanthemum and dragonfly flowers - symbolizing good luck, joy and longevity. Leading the variety of lunar cakes of this is the Double Gem Moon Cake and the White Lotus Folder (£S 76 for four pieces). This perennial favourite is filled with creamy white lotus paste, perfectly contrasting with two tasty salty yolks. A nod The classic Cantonese, signature Mixed Nuts and Jamon Iberico Baked Mooncake (\$S76 for four pieces) remains a popular choice with a multi-textured filling that combines sweet and salty with every bite. Those looking for a guilt-free option will find the Macadamia Moon Roast cake and Low Sugar Paste (R\$ 73 for four pieces) a delicious health-conscious treat. Adding variety to the lineup is Japanese Azuki Red Bean Paste and Pine Nuts Baked Mooncake (£73 for four pieces) - consisting of sweet azuki red bean paste and crispy pine nuts wrapped in delicate pasta. The Mandarin Collection is ideal for gifting, with each set consisting of four varied roasted moon cakes - Mixed Walnuts and Jamon Iberico, Double Yolk and White Lotus Paste, Macadamia Nuts and Low Sugar White Lotus Paste, and Azuki Red Bean Paste and Pine. Always popular is the Hotel's line of pastelhued mini snowskin creations, including Lychee Martini and Chocolate (£70 for eight pieces), and Cranberry's Red Wine Pasta with Japanese Yuzu and lemongrass (£70 for eight pieces). Stuffed with a creamy decay, these delicate and refreshing moon cakes are sure to impress. Buy the Mid-Autumn 2020 Collection from now until October 1st at Coffee & Crust, located at Level 5 of the Hotel. To order online, visit shop-orchard.meritushotels.com. DBS/POSB cardholders are entitled to a 25% discount. UOB and Citibank cardholders are entitled to a 15% discount. For requests or inquiries, call 6831 6320/6262 or email festivedesk.orchard@meritushotels.com. THE KEMPINSKI HOTEL SINGAPORE Heritage Capitol comes to life at the Capitol Kempinski Singapore Hotel, which is in the historic Civic District. From delicious snowskin to fragrant roastmoon cakes and even the beautiful packaging they enter, you'll be bringing home a piece of heritage with every purchase of the Capitol Kempinski Hotel's seasonal lunar cake range. The presentation box is an intricately designed multipurpose wooden jewelry box in the vibrant red of kempinski's iconic Red Lady. Inspired by two key points in the Civic District - The Singapore Capitol and CHJMES - the stained glass windows of the latter are replicated on top of the box, while the Capitol Building appears as a clipping project at the front. The boxes are a lovely souvenir once the moon cakes have been enjoyed. The novelty of this year is a range of mini snowskin cakes in six different flavors. Mini Snowskin Plantation 1840 is inspired by the hotel's signature plantation 1840 cocktail, made with rum flavored for an alcoholic kick. Meanwhile, Mini Snowskin Tiramisu (\$S78 for eight pieces) is a tribute to La Scala Ristorante. Other variations include the Mini Valrhona 70% (\$S78 for eight pieces); Mini Snowskin Salted Caramel (\$S74 for 8 pieces) with a salty-sweet melate center; Mini Snowskin Lychee Rose (\$S74 for 8 8 with a fruity floral fragrance; and Mini Snowskin Mao Shan Wang Durian (\$S86 for six pieces) which is a must for Fruit King fans. If you prefer roasted moon cakes, there are contemporary options like Mini Baked Pandan Paste with Melon Seeds (R\$ 70 for eight pieces); and Mini Roasted Red Bean Paste with Orange Peel (R\$ 74 for eight pieces). Or stay on to classics like Mini Baked White Lotus Seed Paste with Egg Yolk and Reduced Sugar (£78 for eight pieces) and Mini Baked White Lotus Seed Pasta with Macadamia Nuts and Reduced Sugar (£74 for eight pieces). Available until October 1 at Capitol Kempinski Hotel Singapore. For online orders and home delivery, visit . For questions, WhatsApp 9817 2750. Bulk discounts of 25% for 50 to 100 boxes. FULLERTON SINGAPORE HOTEL'S Celebrate the Mid-Autumn Festival with Fullerton Hotel Singapore and Fullerton Bay Hotel Singapore, while unveiling two exquisite collections of baked moon cakes and snowskin - Jade Signatures Mooncake Collection 2020 and the inaugural The Clifford Pier Mooncake Tingkat. An exciting new release for 2020, Clifford Pier Mooncake Tingkat (\$S98 nett) features four deliciously inspired flavors of baked moon cakes can give in guiltlessly adorned with orchids. Drawing inspiration from Singapore's rich culinary heritage, expect rich, robust flavors woven with fruits and spices. Wake up your taste buds with the sweet and tangy flavors of Baked Mooncake with Assam Lotus and Manga, while Baked Mooncake with Coco Pandan and Chendol offers Singapore's well-loved flavors of pandan and coconut with lotus paste, chendol studded and engranted in fine baked pasta. For a local inspired touch, there's Baked Mooncake with Mixed Nuts tied with Satay Sauce that's subtle and distinctive. But it's baked mooncake with Salty Lotus and Hae Bee Hiam, or spicy dried shrimp sambal, which delivers a truly explosive melange of sweet, savory and spicy flavors. Meanwhile, the Jade Signatures Mooncake Collection 2020 introduces delicious new flavors such as Yuan Yang Snowskin (\$S198 nett) with a giant roastmoon cake symbolizing the moon, surrounded by 14 baked roasts in orange flavors to osmanthus. To request, please contact Fullerton Cake Boutique at (65) 6877 8943, email us fullertonshop@fullertonhotels.com or visit shop.fullertonhotels.com. PEACH GARDEN Get ready for 'Mid-Autumn Opulence 2020', while Stalwart Peach Garden Chinese restaurant unveils its elaborate line of handmade moon cakes made with premium ingredients. With nine roasts and four snowskin flavors, it's going to be a tough choice. At the top of the list of classic picks for roasted moon cakes are Golden Pandan Paste with A Gem (Reduced Sugar) (£54.57 for four pieces) - lotus paste infused with a slight pandan flavor into a black charcoal crust sprinkled with gold powder; Signature White Lotus Paste with Macadamia Nuts (Reduced Sugar) (\$S52.16 for four pieces) - with a rich medley of macadamia nuts; and Premium White Lotus Paste with Two Gems (Reduced Sugar) (\$S53.77 for four pieces). If you're feeling adventurous, try the new baked flavors, including jackfruit paste with melon seeds (\$50.56 for four pieces) made with real jackfruit puree; Healthy Purple Sweet Potato Paste (Reduced Sugar) (R\$ 50.56 for four pieces) and Pomelo Cheese Paste with Orange Peel (R\$ 50.56 for four pieces). The latter has a nuanced flavor of pomelo puree, orange peel and salted cheese. Jackfruit also makes an appearance in the snowskin collection at Jackfruit Paste with Champagne Truffle (\$S52.16 for eight pieces) which houses a champagne-infused truffle. Meanwhile, milk tea paste with chocolate 'Pérolas' (£49.76 for eight pieces) has a light aromatic milk tea essence, with chocolate rice krispies to add a fun crispy. Even peach garden packaging has a fun element. Choose from their Limited Edition Gift Box with LED Lights (while the actions last), Flashlight Gift Box or Tin Boxes with Peach Garden Tote Bag with each purchase. The Opulent Limited Edition Gift Box with LED lights features stunning LED lights when opened, great for gifting your loved ones as a decorative/cosmetic box. Batteries for LED lights are replaceable. Now all you need is an illuminated lantern for the moon cake festival to make it a fun time for the whole family. All prices including GST. From now on October 1, all OCBC, DBS/POSB, UOB, CITIBANK and AMEX cardholders can enjoy an additional 5% four-piece discount and eight-piece moon cakes" when you order at the Peach Garden E-shop in peachgardeneshop.com. \*The promotion is not valid for the Premium White Lotus Folder with Four Gems (Reduced Sugar). Retail Kiosks: Robinsons@Raffles City Level 3 - August 21 to September 30 Westmall Level 1 (opp - August 31 to October 1 Change Alley (Booth 4B) - September 1 to October 1 Novena Square (Booth 6) - September 1 to September 30 Suntec City, Basement 1 (near Giant) - September 1 to October 1 TANGS@Vivocity, Level 1 - September 8 to October 1 TRUFFLE AROMA You have tasted truffle in almost everything, including ice cream, so why not moon cakes? In fact, Aroma Aroma - best known for its truffle fries - took it to a new level with its latest range of moon cakes that combines the award-winning fungi with high quality durian. This is not the first time the brand has released this unconventional combination. He introduced truffled lunar cakes last year and claims to have sold more than 20,000 pieces, with the durian moon cake infused with truffles being the most popular. This year, the Aroma Truffle offers the Mooncake King of Black Coal and the Butterfly Pea Musang King Mooncake. And in a bold twist, this version is infused with black winter truffles harvested from Spoleto, Italy. One hundred percent of raub pure durian musang king, Pahang is used. The moon cakes combine sweet, creamy and slightly bitter fruits with a strong truffle aroma that has had Durian lovers coming for more. They are also crafted to look with their distinctly contrasting colors of bright black and blue. For the Moon King Cake (\$78 for four pieces), the rich filling is wrapped in coal snow skin that has been infused with premium black winter truffle, then sprinkled with gold powder for decadent effect. The Butterfly Pea Musang King Mooncake (\$S78 for four pieces) gets its hue from the natural color ation of the flowers. But this time, the truffle flavor is not in the snowskin, but mixed in durian puree like small pieces of the real thing. The unusual combination is a creation of the founders of Aroma Truffle - three Singaporean brothers who built a successful truffle chip business. The truffle-loving trio bet that durian-loving Singaporeans would also love truffles on their favourite fruits. Who knows what other delicious surprises they will come up with next. Current prices apply until September 15. Lunar cakes can be purchased online at aromatruffle.com or at any of their outlets. RESTAURANT BAN HENG While other moon cake makers strive to create as many different flavors as possible, Ban Heng Restaurant makes only one type. And that makes them in quantities so limited that you don't even sell them, but it simply serves their buffet customers. So if you're hungry for a Chinese meal and moon cake, then head to Ban Heng when you can enjoy your homemade pure lonto cake and award-winning mini Buddha jump over the wall as part of your buffet all you can eat. This is the first time Ban Heng is offering moon cakes and they are made by hong kong's in-house chef according to a special recipe that uses 30% less sugar than usual. Because it's freshly baked in such small batches, they want their customers to enjoy them in the restaurants. Buffet lunch and dinner at Ban Heng's various branches starts from an affordable S\$30.80+ with over 50 dishes to choose from. Choice of soup from of shark, crispy cereal prawns, Teochew goose meat, soon-fried hock or Sea bass. If you choose the ala carte seafood buffet menu, you'll also get to choose between chili crab, steamed live prawns and your signature mini Buddha jump ing on the wall that features ingredients like abalone, shark fin and fish maw. Currently, there is a special promotion where an adult dines for free with three paying customers, even on weekends and holidays. Check buffet prices at the banheng.com.sg Visit Ban Heng restaurants at harbourfront centre 1 Maritime Square #04-01 HarbourFront Centre. Tel: 6278-0288 / 6278-1354 Orchard Central, 181 Orchard Road #11-01. Tel: 6238-1516 / 6238-7816 PasirRis Aranda Country Club, 60 PasirRis Drive 3. Tel: 6585-1770 / 6585-1093 Boon Keng Bk 22, Boon Keng Road #01-21. Tel: 6291-0407 / 6298-5285 Orchid Country Club, 1 Orchard Club Rd. #02-35 Social Clubhouse. Tel: 6732-7888 / 6732-6623 6732-6623

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