

# Designaré

August 2011

*Star*

**ON THE RISE**

Jocie Kok on fame,  
fashion and first loves

**EASTERN  
PROMISES**

From art and commerce  
to movers and shakers,  
we celebrate all things Asia

**E-TAIL  
THERAPY**

Meet the  
minds behind  
Singapore's  
best online  
fashion  
boutiques

AUGUST 2011 | Vol. 27



8 888737 510656 >

S\$5.00 | USD 3.00 | EURO 2.50



## JEWELS ARTISAN CHOCOLATE

With expertise in creating chocolates with Asian influences, it comes as no surprise that the chocolatiers at Jewels Artisan Chocolate came up with the interesting Mini Snow Skin Mooncake with Korean Black Garlic. With 10 times more anti-oxidants than raw garlic, your body will thank you for this unique treat. Other unique flavours on offer include the Mini Snow Skin Mooncake with Dark Chocolate Crunchy Pearl and the Mini Snow Skin Mooncake with Salted Caramel Truffle. Traditional Baked Mooncakes with Lotus Paste are also available (with Double Yolk, Mashed Yolk or Wintermelon Seeds).

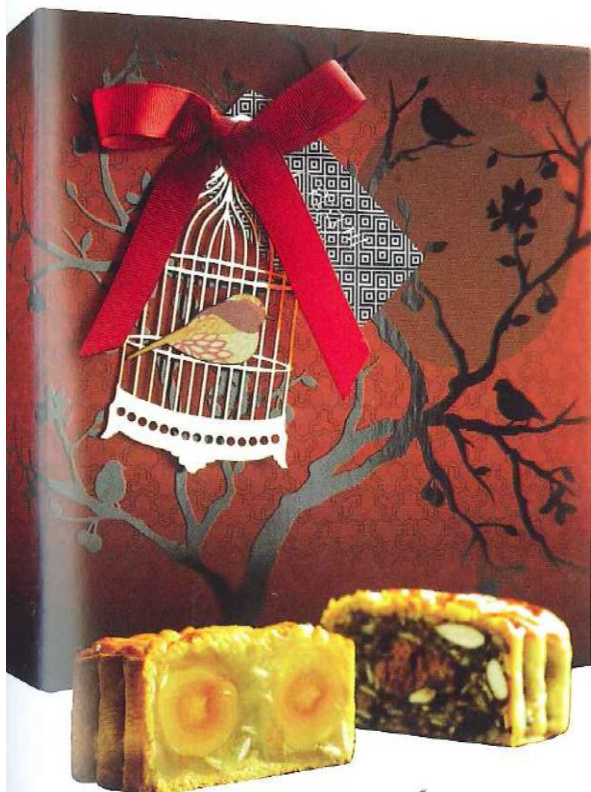
*Jewels Artisan Chocolate is open daily at #02-31/32 Orchard Central from 11am to 11pm. Call 6509 8998 or visit [www.jewels.com.sg](http://www.jewels.com.sg) for more information.*



## THE REGENT HOTEL

Add some Italian savoury delight to your mooncake with Regent Hotel's Baked Mooncake with Parma Ham and Pork Floss with Assorted Nuts. Inspired by the hotel's Basilico restaurant, this flavoursome creation contains a unique mix of Parma ham, sesame seeds and orange peel. Other new additions include the Persimmon Paste Mini Snow Skin Mooncake and the Pandan Paste Mini Snow Skin Mooncake with Yolk, rich in vitamins and antioxidants. The jewel-toned mooncake boxes are placed in eco-friendly recyclable woven bags, in line with The Regent Singapore's "Green" Hotel status.

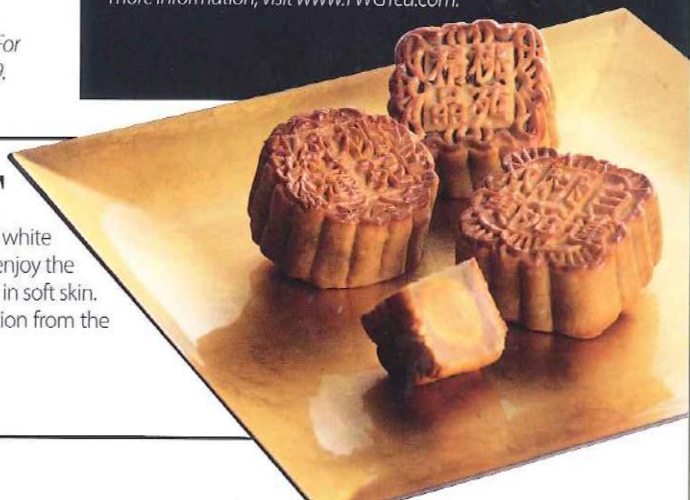
*Available at The Regent's SomethingToGo (Lobby Level, 9am-9pm) and Summer Palace (Level 3, 12pm-2.30pm; 6.30pm-10.30pm). For orders and enquiries, call 6725 3239.*



## TWG TEA

Continuing to do what they do best, TWG brings together the tradition of drinking tea while eating mooncakes. The fruity baked Tea Festive Night mooncake is reminiscent of luxurious red velvet, with a smooth lotus paste infused with Jade Temple Tea and a tangy mix of blueberries, cranberries and flavoursome almonds. Another mooncake must-try is the TWG Talisman mooncake, with its fragrant cinnamon and orange mousse with a chocolate centre infused with Lucky Tea. The mooncakes are designed with haute couture in mind – the rich, deep hues of the snow skin mooncakes are enough to make us swoon and are almost too fashionable to bite into.

*TWG Tea is offering two manners to gift your selection of mooncakes: midnight blue Silver Moon Cake or burgundy Singapore Breakfast Tea Mooncake gift boxes. A boxed set of any two mooncakes, a beautifully packaged tin of Silver Moon Tea or Singapore Breakfast Tea (100g), one re-useable Cotton Tea Filter, knife and forks also available. For more information, visit [www.TWGTea.com](http://www.TWGTea.com).*



## PEACH GARDEN RESTAURANT

Peach Garden's latest offerings meld the natural sweetness of sweet potato with traditional white lotus paste, complemented with water chestnut for a satisfying crunch. Traditionalists will enjoy the baked version, while those who prefer Snow Skin mooncakes can opt for those enveloped in soft skin. Also worth trying are the Snow White Lotus Paste with Macaron mooncakes, a new creation from the restaurant that puts an Asian spin on the European cookies.

*For orders and enquiries, visit [www.peachgarden.com.sg](http://www.peachgarden.com.sg).*