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ON
THE
MENU

*China's
culinary scene
sizzles*

OVER
THE
MOON

*The best
mooncakes for
this year's
Mid-Autumn
Festival*

KITCHEN
WARRIORS

*Chan Kwok leads the pack
of Chinese masterchefs*

AUGUST 2011



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RM20.00 S\$8.50

MOONCAKE SPECIAL

over *the* moon

Soak in the
glorious
Mid-Autumn
Festival
with a galore
of the best
mooncakes
in town

words NG MEI LI and LEENA NG

Mid-Autumn Festival is one of the four traditional festivals (others being the Spring Festival, Tomb-sweeping Day and Dragon Boat Festival) celebrated by the Chinese around the world. It is a popular harvest festival celebrated by Chinese people dating back over 3,000 years to moon worship in China's Shang Dynasty. Held on the 15th day of the eighth lunar month, Mid-Autumn is a date when the moon is supposedly at its fullest and roundest. The traditional food of this festival is the mooncake, of which there are many different varieties.



going exotic and tropical

The Mid-Autumn festival goes tropical at The Fullerton Hotel with their new range of tropical fruit snowskin mooncakes. The Honey Pineapple mooncake is made of caramelised pineapple blended with white lotus seed paste while its Mango Pomelo With Sago mooncake may just remind you of your favourite local dessert. For more, you may want to indulge in The Fullerton 15 Treasures Premium Gift Set that consists of a large six-inch mooncake with eight yolks in a velvety white lotus seed paste, encircled by 14 miniature baked mooncakes in an assortment of flavours like cranberry, osmanthus, black sesame and many more. To enhance your experience, pair the mooncakes with the specially concocted The Fullerton Express Tea. The concoction, exclusive to The Fullerton Hotel, is a captivating blend of aromatic wildflowers and rare white tea leaves called silver needles, or *yin zhen*, that are handpicked only two days of the year.

THE FULLERTON HOTEL

1 Fullerton Square, Tel: 6877 8178

Email: fullertonshop@fullertonhotel.com



haute couture under the moonlight

Premier luxury tea brand TWG tea breaks away from merely being an accompanying beverage during the Mid-Autumn festival as its tea blends are once again taking centre stage this season with eight new tea-infused mooncakes. Injecting flamboyant hues into this season, the brand is intriguing mooncake and tea lovers with the Celebration snowskin mooncake, a rich mahogany skin filled with chocolate mousse and a salted caramel heart infused with Tea Party Tea. There is also the aptly named Talisman, a boldly coloured crimson snowskin filled with fragrant cinnamon and orange mousse with a Lucky Tea-infused truffle chocolate heart. Another highlight among the TWG Tea selection is the auspicious red-coloured Festive Night mooncake which is made of a tantalising mix of lotus, tart berries and flavoursome almonds for that crunchy bite.

TWG TEA SALON & BOUTIQUE

9 Raffles Place, #01-22 Republic Plaza, Tel: 6538 1837;

2 Orchard Turn, #02 - 21 ION Orchard, Tel: 6735 1837

a medley of festive delights

Summer Pavilion at The Ritz-Carlton, Millenia Singapore adds on to its signature medley of snowskin lycheetini mooncakes and green tea paste with double yolks mooncakes with two new flavours to sweeten palates this festive season. Mooncake lovers undecided between sweet or savoury mooncakes will delight in the clever pairing of white lotus seed paste and black sesame, which will leave a subtly sweet and savoury aftertaste. The silky smooth white lotus seed paste mooncakes with osmanthus, accentuated with hints of the dainty fragrant flowers and crunchy melon seeds, delivers a lingering floral finish. Or if you rather go for a traditional feel to reminisce the good old times, take a pick from their variety of traditionally baked white lotus seed paste mooncakes and the extensive selection of mini snowskin mooncakes for that familiar and comforting feel.

SUMMER PAVILION

The Ritz-Carlton, Millenia Singapore

7 Raffles Avenue, Tel: 6434 5286



a healthy mooncake treat

Enjoying mooncakes can be guilt free with the healthier options from Carlton Hotel. Its all-time bestseller, the Walnut Mointart, and traditional White Lotus Paste mooncakes come in a low sugar and without egg yolk option. Making its debut on Carlton Hotel's mooncake menu this year is the Mini Marigold Snowskin mooncake for the adventurous with its unique East and West influence. Just one bite into the creation of Oolong skin, osmanthus-infused lotus paste and a marigold centre will unveil a burst of floral fragrances with a crunchy ganache surprise at the heart of the mooncake. A star highlight has also got to be the new packaging which fully embodies the tradition and spirit of the festival with its intricately designed box that can double up as a lantern when lit up with a LED battery operated candle for an intimate evening with your family.

CARLTON HOTEL SINGAPORE

76 Bras Basah Road, Tel: 6349 1292/ 6338 8333

