

# It's a

Even though the Mid-Autumn festival isn't till Sept 12, it doesn't mean you can't start shopping already. We sample what seems like a million mooncakes and pick nine of the more interesting ones.



















## White Lotus Seed Paste with Chicken Bak Kwa and Assorted

Nuts \$58 for four

THE FORECOURT STALL, MARRIOTT HOTEL ENTRANCE, TEL: 6831-4708. M1 customers enjoy 15 per cent off.

TASTE: This one's got plenty of bite, so be prepared for a good jaw workout. The juicy, salty-sweet bak kwa morsels go quite nicely with the sweet lotus paste and chewy nuts.

#### VERDICT:

GOOD FOR: Bak kwa fiends. Or your gossipy aunt whose jaws you'd love to keep busy with this chewy number.

# Park Palace Golden Yam with Egg Yolk

\$53 for four

AVAILABLE AT ALL THREE PARK HOTEL LOCATIONS, INCLUDING GRAND PARK ORCHARD, TEL: 6432-5555

TASTE: Aromatic, wonderfully flaky pastry housing silky yam paste, which in turn, houses a satisfyingly briny salted egg yolk. Deep-fried and artery-clogging, but wonderful.

VERDICT:

GOOD FOR: Your orh-nee-loving Teochew mum.

### Mung Bean Sesame Snow Skin \$48 for a box of eight mini ones, including

three other flavours AVAILABLE IN ALL BAKERZIN OUTLETS INCLUDING #B2-08-4 TAKASHIMAYA.

VISIT www.bakerzin.com

TASTE: These come in a box of eight daintily pretty cakes, all stuffed with yellow mung bean, which is mellower and less cloying than lotus paste. Nestled within this lightly sweet bean filling are four different-flavoured centres. Our favourite is the black sesame one, which reminds us of smoky Japanese goma ice cream.

VERDICT: \*\*\*

GOOD FOR: Your kawaii Japanophile niece.

# Mao Shan Wang Durian in Organic Pandan Snowskin

\$68 for four

AVAILABLE AT BOTH PEONY JADE RESTAURANT OUTLETS, INCLUDING #02-02 BLK 3A, CLARKE QUAY, TEL:

TASTE: The decadently rich, shiok durian pulp is let down by the slightly coarse and powdery snow skin it's encased in - but it's still pretty awesome on the whole. Weird that the pandan snow skin's organic, but not the durian.

VERDICT:

GOOD FOR: Your father-in-law who prefers durians to mooncakes.

# 5 Black Forest With Cherry Chocolate

Truffle \$26 for four or \$48 for eight mini ones

THE DELI. RENDEZVOUS HOTEL. TEL: 6335-1771

TASTE: The thin snow skin houses an interesting mix of angmoh flavours. The heady cherry brandy in the white chocolate truffle core cuts the richness of the chocolatev custard paste, which tastes almost like a runof-the-mill black forest cake.

VERDICT: \*\*

GOOD FOR: A super belated replacement for the box of chocolates you didn't get your Valentine's.

## Kwai Feh Lychee Liqueur

\$48 for eight mini ones

NEW MAJESTIC HOTEL. TEL: 6511-4718

TASTE: The sweet white bean paste is supposed to contain red wine, but it tastes more pleasantly grapey than alcoholic. Luckily the white choc truffle in the centre is spiked with enough fragrant lychee liqueur to save you from drowning in all that sugar. So chinois-chic, though.

## VERDICT:

GOOD FOR: Your Carrie Bradshaw-esque boss who loves her martinis fruity.

## Hua Ting CK Signature Mooncake \$17 per piece

ORCHARD HOTEL, TEL: 6739-6577

TASTE: Grandly bears the initials of its award-winning creator, Hua Ting master chef Chan Kwok. The chunky walnuts and dried scallops add crunch to this intriguingly salty-sweet-spicy combo, which also contains Chinese ham and XO

VERDICT: \*\*

GOOD FOR: That rich towkay client with the diamond-encrusted gold watch.

## Lychee with Lime Marshmallow Snowskin Mooncake \$25 for two; \$45 for four

THE DELI, GOODWOOD PARK HOTEL. TEL: 6730-1867

TASTE: A sugarholic's dream. Refreshing lime marshmallow filling bordered by a layer of sweet lychee purée, complete with chewy bits of the fruit nestled within. Tastes like a cross between ice cream and fluffy mochi.

VERDICT: \*\* GOOD FOR: The young at heart

Talisman (Cinnamon and orange mousse with salted butter caramel infused with Lucky Tea) \$12 per piece

AVAILABLE FROM AUG 18 AT ALL TWG OUTLETS INCLUDING #02-21 ION. TEL: 6735-1837

TASTE: A sinful delight that looks beautifully haute. There's nary a hint of cinnamon or orange in the mousse, but we detected a lightly perfumy hint of TWG's famous tea. The creamy caramel that oozes from its heart is delicious, but makes it a tad too rich.

VERDICT:★★★☆☆

**GOOD FOR:** Tai-tais