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MEDIA RELEASE

Celebrate Mid-Autumn Festival with Heavenly Mooncakes from Pearl River Palace

Singapore, 30 July 2009 – This Mid-Autumn Festival, let the Chefs at Pearl River Palace pamper your taste buds with decadent mooncakes from the renowned Cantonese restaurant.

Inspired by Singaporeans favourite flavours, Master Chef Mok and his culinary team at Pearl River Palace have painstakingly handcrafted and created five new flavours for the discerning lovers of mini snow-skin mooncakes. These fresh flavours infused with aromatic coffee flavour, mangoes, dragon fruit, green apples and sour plum. These innovative snow skin flavours – offering decadent, divine, lip-smacking delight to the palates – is set to thrill even the most jaded taste buds.

- Mini Snow skin with Mango Sago Pomelo Paste and Dried Mango
- Mini Snow skin with Sour Plum Paste and Dried Plum
- Mini Snow skin with Dragon Fruit Paste with Dried Roselle
- Mini Snow skin with Green Apple Paste and Dried Apple

In addition to the exotic fruit inspired flavours, traditionalist mooncake lovers will take pleasure in our baked mooncakes, each meticulously handcrafted and baked to perfection. Choose from a variety of selections that include rich and delectable white lotus paste and yolk, macadamia nuts and white lotus paste, mixed nuts and white lotus paste.

The promotion period is from 19 Sept to 3 October 2009.

Hong Kong born Master Chef Mok Kit Keung has a rich culinary career spanning over 30 years, many of which were at several renowned Cantonese restaurants in Hong Kong and Singapore. A number of luminaries, businesses and political elites have also enjoyed his culinary creations.

The Mid-Autumn Festival, also known as the Harvest Festival, is celebrated on the fifteen day of the eighth lunar month. It is traditionally celebrated outdoors under the moonlight where families eat mooncakes and admire the full moon. It is also at this time that the moon's orbit is at its lowest angle to the horizon, making the moon appear brighter and larger than any other time of the year. In Chinese culture, the full moon is a symbol of peace and prosperity for the whole family. Its roundness symbolizes wholeness and togetherness.

Pearl River Palace, located on Level 3 of Suntec Singapore International Convention & Exhibition Centre has an award-winning and dedicated culinary team headed by Master Chef Mok Kit Keung, an experienced culinary expert specialising in Cantonese cuisine.

For more information, please call 6332 9733 / 6825 2076

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About Suntec Singapore

Suntec Singapore is a world-class venue located at the heart of Asia's most integrated meetings, conventions and exhibitions hub. With 100,000sqm of versatile floor space over six levels, this award-winning facility can cater to events from 10 to 20,000 persons. In addition, Suntec Singapore - Asia's Convention City offers direct access to 5,200 hotel rooms, 1,000 retail outlets, 300 restaurants, 6 museums and the region's newest centre for the performing arts, Esplanade - Theatres on the Bay. While only 20 minutes from Changi International Airport, Suntec Singapore is conveniently located adjacent to the Central Business District and just minutes from the city's entertainment and cultural attractions.

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