

Regent

SINGAPORE
A FOUR SEASONS HOTEL

**WHISKEY AND MOONCAKES TO
CELEBRATE THE MID-AUTUMN FESTIVAL**
*TWO NEW WHISKEY-INFUSED SNOW SKIN MOONCAKES AND
A LIMITED EDITION FOUR-SET WHISKEY TASTING BOX*



SINGAPORE, July 2018 – The annual Mid-Autumn festival is a time to gather with family and loved ones. Traditionally an occasion celebrated with mooncakes and Chinese tea, guests of Michelin one-star Summer Palace can look forward to a unique celebration this year with mooncakes and the amber-gold goodness of American whiskies.

Summer Palace Chinese Dim Sum Chef Leong Kwok Sing partners with Bar Manager Philip Bischoff of Manhattan, Asia's Best Bar, to present an exquisite collection of perennial favourites and two new Manhattan-exclusive snow skin mooncake variants: **Barrel-aged Sazerac 6-year-old Rye with Coffee and Chocolate** and **Barrel-aged La Louisiane Cocktail with Yuzu and Green Bean Paste**.

Featuring over 100 American oak barrels from a small cooperage in Minnesota, the world's first in-hotel Rickhouse is housed in Regent Singapore, A Four Seasons Hotel - used to finish whiskies and other spirits, and to age bitters and single-cask cocktails. As part of Manhattan's American Whiskey Embassy programme, a taster series box was created and features two specially made barrel-aged blends, which Chef Leong has creatively used in his snow skin mooncake creations. Guests have the option to purchase the **Manhattan Mid-Autumn box which comes with an assortment of Manhattan-exclusive snow skin mooncakes and a limited edition four-set whiskey tasting box (\$168)**.

**NEW Barrel-aged Sazerac 6-year-old Rye with Coffee and Chocolate
Snow Skin Mooncake**

Further aged in a 10-year-old tawny port-washed American oak barrel for 25 days, this 6-year-old rye whiskey has been given a complex layer of flavours. Infused with the coffee and chocolate paste, oily and nutty notes play on the palate, delivering sweet and sharp flavours that will excite.

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NEW Barrel-aged La Louisiane Cocktail with Yuzu and Green Bean Paste Snow Skin Mooncake

A classic Creole cocktail popularised in New Orleans has been given a new life in Manhattan's Rickhouse. High West OMG Pure Rye, Mancino Rosso Vermouth and Dom Benedictine, are solera-aged in fresh American oak for a total of four weeks. Relish the perfect pairing of sweet and citrusy with notes of overripe oranges, yuzu and a green bean paste that hits all the right notes to awaken the senses.

Not to be missed as well are signature snow skin selections –**Black Sesame Paste with Melon Seeds**, fragrant **Green Tea with Melon Seeds**, the classic **White Lotus Paste with Yolk and Melon Seeds** and the bestseller, **Durian**; known for its deliciously creamy bittersweet combination of fresh Mao Shan Wang and D24 durian meat.

Indulge, too, in well-loved baked classics such as the **Parma Ham and Pork Floss with Assorted Nuts**, which features a premium 24-month cured Parma Ham and generous servings of assorted nuts, white sesame and winter melon, balanced with subtle pork floss and orange peel. Other baked highlights include **White Lotus Paste with Double Yolk and Melon Seeds**, **White Lotus Paste with Single Yolk and Melon Seeds** and **White Lotus Paste with Melon Seeds**.

For those looking to indulge, Chef's **Bird's Nest with Custard** promises to please with its decadent custard centre and slivers of premium bird's nest.

About the 2018 mooncake box

Taking inspiration from ornate Asian wood furniture carvings found in Summer Palace, this year's mooncake box design showcases the "beauty in simplicity" with an elegant and timeless classic. The structured red box has a delicate textured touch-feel that subtly adds a hint of premium luxury, while a bold gold geometric emblem symbolic of the restaurant's intricate woodwork is an eye-catching highlight; a statement piece for a Mid-Autumn gift to family, friends and business partners.

About the Manhattan Limited Edition Whiskey Tasting Box

The box features four 2cl taster bottles for imbibing pleasure: two specially curated American whiskeys and two exclusive barrel-aged blends from the world's first in-hotel Rickhouse at Regent Singapore.

Tea-lightful Tastes

Home to a collection of handpicked aromatic and specialty Chinese teas, Summer Palace offers delightful blends for the perfect pairing. Sip on **Dragon Pearl**, hand-scented with fresh flowers, promising a wonderfully sweet and delicate floral scent balanced with the taste of fresh green tea. Also on the menu is the **High Mountain Oolong** which is smooth, crisp and light, bringing an ideal balance to the sweetness of the mooncakes. Other tea selections include Lion's Peak Dragon Well, for a smooth, pleasant and delicate finish; and the classic Pu'er, among others.

Early Bird Special*

Until August 19, 2018, all 4 or 8-piece mooncake box purchases are entitled to a 30 per cent Early Bird discount.

Regular orders from August 20 to September 24, 2018 will enjoy a 15 per cent discount with the following credit cards: Bank of China, Citibank, Diners Club, HSBC, Maybank, OCBC and UOB.



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Bulk Discount*

From August 20 to September 24, 2018, the following bulk discounts are available:

- 18% off for 50 to 100 boxes
- 20% off for 101 to 200 boxes
- 25% off for 201 to 300 boxes
- 35% off for 301 boxes and above

A delivery charge of \$60 per location applies; complimentary delivery to one destination is extended for purchase of 51 boxes and above.

** Applicable for 4 or 8-piece mooncake purchases only. Discount does not apply for Regent's Golden Treasure selection.*

Available at the following locations:

REGENT SINGAPORE

August 20 to September 24, 2018

Summer Palace, Level 3

12 p.m. to 2:30 p.m.

6:30 p.m. to 10:30 p.m.

Hotel Lobby, Level 1

11 a.m. to 8:30 p.m.

TAKASHIMAYA SHOPPING CENTRE

August 22 to September 24, 2018

10 a.m. to 9:30 p.m. (Sunday to Thursday)

10 a.m. to 10 p.m. (Friday to Saturday)

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2018 MOONCAKE SELECTION	PRICE
Traditional Baked Mooncakes 传统月饼	4-piece / 2-piece
Parma Ham and Pork Floss with Assorted Nuts 意大利帕马火腿肉松伍仁	\$77 / \$52
White Lotus Paste with Double Yolk and Melon Seeds 双黄瓜仁白莲蓉	\$77 / \$49
White Lotus Paste with Single Yolk and Melon Seeds 单黄瓜仁白莲蓉	\$73 / \$46
White Lotus Paste with Melon Seeds 瓜仁白莲蓉	\$70 / \$45
Regent's Classic Treasures (assortment - 1 piece per flavour) 丽晶传统烘焙礼盒(每口味一粒)	\$77
Mini Snow Skin Mooncakes 迷你冰皮月饼	8-piece
NEW MANHATTAN-EXCLUSIVE Barrel-aged Sazerac 6-year-old Rye with Coffee and Chocolate* 曼哈顿陈酿之萨兹拉克和咖啡巧克力	\$73
NEW MANHATTAN-EXCLUSIVE Barrel-aged La Louisiane Cocktail with Yuzu and Green Bean Paste* <i>High West OMG Pure Rye, Mancino Rosso Vermouth and Dom Benedictine</i> 曼哈顿陈酿之路易斯安那和柚子绿豆	\$73
Signature Black Sesame Paste 冰皮黑芝麻月饼	\$72
Durian 冰皮榴莲飘香月饼	\$76
Green Tea with Melon Seeds 冰皮瓜仁绿茶月饼	\$72
White Lotus Paste with Yolk and Melon Seeds 冰皮蛋黄瓜仁白莲蓉月饼	\$72
Regent Snow Skin Collection (assortment) 丽晶传统烘焙礼盒(自选迷你冰皮口味)	\$76
Manhattan Mid-Autumn Exclusive* 曼哈顿中秋精选	8-piece
Assortment of Manhattan exclusive Snow Skin Mooncakes with limited edition whiskey tasting box 曼哈顿精致迷你冰皮礼盒	\$168
Regent's Golden Treasure 丽晶冰皮黄金宝盒	8-piece
Bird's Nest with Custard 顶级奶黄燕窝	\$142

* Contains alcohol

Advanced orders at least one (1) day prior to collection date is required. Minimum of three (3) days advanced order is required for Regent's Golden Treasure.

To place orders, please call +65 6725 3239, email foodbeverage.rsn@fourseasons.com or order online at <http://bit.ly/Regent-Mooncake>

Note: All prices quoted above are in SGD and subject to 7% Goods and Services Tax.



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Fact Sheet

Summer Palace, Level 3

Tel: +65 6725 3288/9

summerpalace.rsn@fourseasons.com

Lunch: 12 to 2:30 p.m. (Monday to Saturday)
11:30 a.m. to 2:30 p.m. (Sunday)

Dinner: 6:30 to 10:30 p.m.

Seating Capacity

82 guests (main dining hall)
Two private dining rooms available
(can seat between 20 to 50 guests)

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About Regent Singapore, A Four Seasons Hotel

As the world's leading operator of luxury hotels, Four Seasons Hotels and Resorts currently operates 109 hotels and resorts, and 38 residential properties in major city centres and resort destinations in 46 countries, and with more than 50 projects under planning or development. Open since 1982, Regent Singapore, A Four Seasons Hotel, provides a preferred address for both business and leisure travellers, and the highly personalised, anticipatory service that Four Seasons guests expect and value around the world. Recent awards and honours include TripAdvisor Traveler's Choice Award, Singapore Green Hotel Award and Smart Travel Asia's Best in Travel (Business Hotel) Award. For more information on Regent Singapore, A Four Seasons Hotel, visit www.regenthotels.com/Singapore or check us out on www.facebook.com/RegentSingapore

About Summer Palace

Summer Palace is the Hotel's Michelin one-star Chinese restaurant specialising in Cantonese cuisine. Helmed by two Hong Kong chefs and feted time and again for both its exquisite cuisine and traditional interior, the restaurant is a favourite among Singaporeans and International guests alike. From nutritious double-boiled soups to handcrafted dim sum delights, our chefs seek to innovate while keeping to the authenticity of the cuisine, making the restaurant the perfect venue for classical Cantonese favourites with a uniquely contemporary twist.

About Manhattan

Home to the world's first in-hotel rickhouse, Manhattan at Regent Singapore, A Four Seasons Hotel, is a grand hotel bar inspired by the 19th century's Golden Age of cocktails and fine drinking. Delivering on its name with a glamorous yet modern space reminiscent of old New York, craft bartending meets artisanal spirits to pay homage to classic and forgotten cocktails that leap from the pages of history. Recently recognised as **Asia's Best Bar** and **Singapore's Best Bar** at the **Asia's 50 Best Bars 2018** for the second consecutive year, and **#7 World's 50 Best Bars 2017**.

For more information, please contact:

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