

Exquisite Mid-Autumn
Mooncake Indulgences







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YAN TING



This Mid-Autumn, Yan Ting welcomes the season with a host of exceptionally handcrafted snow skin and baked mooncakes, available from 9 August to 24 September.

Enjoy four all-new snow skin mooncake flavours that were born from an exclusive collaboration with award-winning pâtissier Melissa Chou. Raised in San Francisco, she is the current pastry chef at the one Michelin-starred Bay Area establishment Mister Jiu's, and has been recognised as one of San Francisco's best pastry chefs. Chef Chou lent her culinary expertise and creative input to the creation of this year's snow skin mooncakes, working closely with Yan Ting's pastry and dim sum chef Vanness Chai. These resulting mooncakes are an embodiment of harmony and balance, and a celebration of masterfully combined flavours and textures.

Relish in delectable snow skin mooncakes such as Black Sesame Paste with Salted Peanut Truffle, and Jasmine Tea Paste with Salted Egg Yolk and Melon Seeds. Completing the selection of four new mooncake flavours is the returning favourite – Pure 'Mao Shan Wang' Durian. Alongside these are a variety of baked mooncakes, including White Lotus Paste with Single, Double, or Four Yolks, and White Lotus Paste with Assorted Nuts and Yunnan Ham.

Commemorate the season with lavish gift sets, perfect as gifts for cherished elders and respected business associates. Offerings include the Eight Treasures Assorted Snow Skin Mooncakes Premium Gift Set, or Four Traditional Baked Mooncakes Premium Gift Set – each perfectly accompanied by an elegant teapot set and premium Pu-Erh tea.







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