

Mid-Autumn Celebrations at InterContinental® Singapore

Singapore, 20 June 2016: InterContinental® Singapore unveils a Mid-Autumn collection of rich tradition and fresh modernity, featuring a range of baked and delicately crafted snowskin mooncakes. Encased in a beautiful latticed treasure chest reflecting the old-world charm and contemporary elegance of the newly refurbished Lobby Lounge, they make the perfect Mid-Autumn gift for loved ones and business associates.

The new series of snowskin spheres spring forth fresh flavours such as yuzu citrus and sakura peach, along with creamy avocado and sea salt caramel, each filled with exquisite surprises such as pistachio, chocolate pearls and chocolate truffle.

A decadent treat for those with a penchant for the 'king of fruits', the *Snowskin 'Mao Shan Wang' Durian Mooncake* 冰皮猫山王榴莲月饼 (\$68) is a true testament of taste and pleasure, made with pure Mao Shan Wang durian extract and a sprinkling of edible gold dust for an extra indulgent treat.

Delight in the *Baked Mooncake with Assorted Nuts* 传统五仁月饼 (\$62), a wholesome blend of almonds, walnuts, macadamia nuts and sesame seeds. The golden Shanghai mooncakes are perennial favourites, pleasing palates with a buttery maple-glazed crust perfumed with hints of osmanthus, further enhanced with the irresistible salted egg yolk. Other time-honoured mooncakes in the baked series include the *Baked Mooncake with Double Yolks and White Lotus Paste* 双黄白莲蓉月饼 (\$68), *Baked Mooncake with Single Yolk and Lotus Paste* 单黄红莲蓉月饼 (\$60) as well as a low-sugar variation of the white lotus paste, generously studded with crunchy macadamia nuts, providing a guilt-free indulgence.

Mooncakes are available from 22 June through 15 September 2016 at Tea Hut, located at the entrance of InterContinental Singapore from Bugis Junction, as well as ten other locations across Singapore including Century Square, Change Alley, Junction 8, Jurong Point, NEX, Novena Square, Parkway Parade, Takashimaya, Tiong Bahru Plaza and VivoCity.



Early bird savings of 35% off* mooncakes will be available for purchases made by 31 July 2016, and 25% off for purchases made between 1 August and 15 September 2016. For more information, please call +65 6820 8519 / 8520, email sinhb-festive@ihg.com or purchase online at singapore.intercontinental.com/festive.

*Valid for all mooncakes except Snowskin 'Mao Shan Wang' Durian Mooncake.

SELECTION OF MOONCAKES	PRICE
Snowskin Mooncake Collection ^{*New*} <i>(Sea Salt Caramel with Chocolate Pearls, Chocolate Truffle and White Lotus Paste; Yuzu Citrus with White Chocolate Truffle and White Lotus Paste; Sakura Peach with Pistachio and White Lotus Paste; Avocado with Chocolate Pearls and White Lotus Paste)</i> 冰皮系列月饼 ^{*新*} (海盐焦糖巧克力珍珠, 松露巧克力与白莲蓉; 柚子和柑橘白松露巧克力与白莲蓉; 樱花桃子和开心果与白莲蓉; 鳄梨和巧克力珍珠与白莲蓉)	\$66 (4pcs)
Snowskin 'Mao Shan Wang' Durian Mooncake ^{*Signature*} 冰皮猫山王榴莲月饼 ^{*招牌*}	\$68 (4pcs)
Baked Maple Osmanthus-Glazed Shanghai Mooncake with Single Yolk ^{*Signature*} 上海单黄桂花月饼 ^{*招牌*}	\$64 (4pcs)
Baked Mooncake with Double Yolks and White Lotus Paste 双黄白莲蓉月饼	\$68 (4pcs)
Baked Mooncake with Single Yolk and White Lotus Paste 单黄白莲蓉月饼	\$64 (4pcs)
Baked Mooncake with Double Yolks and Lotus Paste 双黄红莲蓉月饼	\$62 (4pcs)
Baked Mooncake with Single Yolk and Lotus Paste 单黄红莲蓉月饼	\$60 (4pcs)
Baked Mooncake with Macadamia Nuts and Low Sugar White Lotus Paste 低糖夏果白莲蓉月饼	\$64 (4pcs)
Baked Mooncake with Assorted Nuts 传统五仁月饼	\$62 (4pcs)

Prices listed are in Singapore dollars and inclusive of 7% GST.

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Notes to Editors:

About InterContinental® Singapore

A luxury landmark set in the heart of a historic precinct, InterContinental Singapore is deeply rooted in the heritage of the arts and cultural districts of Bugis and Bras Basah. Positioned in proximity to established historical enclaves including Arab Street, Kampong Glam and Little India, InterContinental Singapore is also conveniently located next to Bugis Junction shopping complex, Singapore's first glass-covered air-conditioned shopping street.

Drawing on the city's rich heritage and multifaceted culture inspired by the surrounding locale, the 403-guestroom hotel exudes a residential charm that harmoniously marries luxury and elegance with hints of locality. Comprising a Main Tower that suitably blends heritage-inspired furnishings with modern-day comforts, and a Shophouse Wing which is distinctly reflective of the Peranakan culture, all rooms and suites incorporate a touch of historic charm.

Since opening its doors in 1995, InterContinental Singapore has earned and maintained a strong reputation for outstanding service, with prestigious accolades including the **2016 Forbes Travel Guide Four-Star Rating; Certificate of Excellence** by TripAdvisor; **Top 25, Luxury & Best Service Hotel** by TripAdvisor in its 2013 Travellers' Choice® Awards; **Best Luxury Hotel** by Business Destinations 2012 Travel Awards; **Singapore's Leading Meetings & Conference Hotel** in the World Travel Awards 2013; and **Signature Business Hotel** by Hospitality Asia Platinum Awards 2011-2013, Regional Series. Services and facilities include a Peranakan-inspired Club InterContinental Lounge, a lobby lounge, a bar, three restaurants serving Chinese, Japanese and European cuisines; a swimming pool and 24-hour fitness centre, room service, business centre, laundry and valet.

For more information, visit intercontinental.com/singapore, twitter.com/InterConSin, facebook.com/ICSingapore or instagram.com/InterConsin.



About InterContinental® Hotels & Resorts

The InterContinental Hotels & Resorts brand has 180 hotels located in more than 65 countries, with local insight that comes from over 67 years of experience. As a brand, we believe that superior, understated service and outstanding facilities are important, but what makes us truly different is the genuine interest we show in our guests. Our desire is to help guests make the most of their time. We connect our well-travelled guests to what's special about a destination, by sharing our knowledge so they enjoy authentic local experiences that will enrich their lives and broaden their outlook. For more information visit intercontinental.com, twitter.com/InterConHotels or facebook.com/intercontinental.

About IHG (InterContinental Hotels Group)

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