

PREMIUM MOONCAKE DELIGHTS FROM INTERCONTINENTAL GRAND STANFORD HONG KONG

UNVEILING BRAND NEW FLAVOUR - SIGNATURE ALMOND CREAM MOONCAKE

(Hong Kong, 20 June 2019) – InterContinental Grand Stanford Hong Kong presents a host of four exquisite handcrafted mooncakes ranging from the brand new flavour incorporating Hoi King Heen's signature Almond Cream with Egg White, ever-popular classic flavours to fascinating whisky chocolate flavour. Impress your beloved family and business counterparts with the perfect festive gift this Mid-Autumn Festival.

Inspired by one of the best fine-dining Cantonese restaurants in town Hoi King Heen's renowned signature dessert Homemade Almond Cream with Egg White, Executive Chinese Chef Leung Fai Hung extracted the key elements from the recipe and crafted the ground-breaking **Signature Almond Cream Mooncake (HK\$388 per box with 6 pieces)** this year – a mooncake filled with creamy almond cream paste that made from hand-ground almonds in a delicate crust with a hint of egg white. Presented in an elegant new packaging that simulates a traditional lantern design, this delectable treat is limited to 700 boxes only.

The delectable **Mini Egg Custard Mooncake (HK\$318 per box with 6 pieces)** is brought back by popular demand in the new lantern box packing. The sought-after favourite featuring the velvety and luscious custard filling is encased in a delicate buttery crust.

Among the two classic mooncake selections, White Lotus Seed Purée Mooncake with Double Yolk (HK\$388 per box with 4 pieces), featuring silky white lotus seed purée with savoury salted egg yolks, is an ideal treat for guests who are loyal to traditional flavours.

Each box of **Kavalan Whisky Chocolate Mooncake (HK\$468 per box with 3 pieces)** comes in three single malt whisky flavours: Kavalan Classic; Kavalan Solist Ex-Bourbon and Kavalan Solist Amontillado; and in particular Solist Amontillado won the World Whiskies Awards – World's Best Single Cask Single Malt in 2016. The World Whiskies Awards are the global awards selecting the very best in all international recognized styles of drinks each year.

Early Bird Special

Enjoy 25% off (1-9 boxes) / 30% off (10+ boxes) mooncakes for orders made on or before 31 July 2019.

Delivery Service

Free delivery service is available to one location for an order of 50 boxes or more. This service is applicable only for Hong Kong Island, Kowloon and New Territories, excluding Outlying Islands.

Sales period: From now until 13 September 2019 Redemption period: 1 August to 13 September 2019

For orders, simply purchase at http://bit.ly/icgsmooncake2019





Signature Almond Cream Mooncakes



White Lotus Seed Purée Mooncakes with Double Yolk



Mini Egg Custard Mooncakes



Kavalan Whisky Chocolate Mooncakes



InterContinental Grand Stanford Hong Kong Divine Mooncakes

Please call Hoi King Heen at (852) 2731 2883 for enquiries.



About InterContinental Grand Stanford Hong Kong

Nestled in the heart of the bustling shopping, business and entertainment district of Tsimshatsui East, InterContinental Grand Stanford Hong Kong, being a member of InterContinental Hotels Group (IHG), is an acclaimed five-star hotel that offers sophistication and heritage.

Set against the stunning backdrop of Victoria Harbour, half of the hotel's 572 luxuriously appointed guest rooms and suites boost sweeping views of picturesque Hong Kong skyline and breathtaking Victoria Harbour. Located in the proximity of the world-famous Star Ferry and within easy reach of all major transportation systems such as the Mass Transit Railway (MTR) and Guangzhou-Kowloon Through Train Station, the hotel offers easy accessibility within the city and entry into China.

InterContinental Grand Stanford Hong Kong provides the finest selection of world-class dining outlets from famed Cantonese cuisine at Hoi King Heen crafted by award-winning native Chef Leung, unfussy yet utterly delicious Italian delicacies by Britain's celebrity chef at Theo Mistral by Theo Randall, to contemporary international buffet at Café on M and Tiffany's New York Bar, knowing as Capital of Whisky with the largest whisky capacity in town. The sheer flexibility of the hotel, with its ample choice of venues complement the state-of-the-art meeting facilities in a comfortable and stylish setting, caters for functions of diverse size.

For further information or high-resolution images, please contact:

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