



Golden Peony 2026 Mid-Autumn Collection at Conrad Singapore Marina Bay

Description

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The Golden Peony 2026 Mid-Autumn Collection arrives in a swivel keepsake box. Image: Conrad Singapore Marina Bay

Mid-Autumn gifting at Conrad Singapore Marina Bay has a fresh look this year. The hotel's Cantonese restaurant, Golden Peony, has unveiled its **2026 Mid-Autumn Collection**, presented in a

distinctive swivel keepsake box that unfolds to reveal the mooncakes inside, a nice touch for anyone who likes their gifts to feel a little more considered.

The collection runs from 25 June to 25 September 2026 and spans three families: traditional baked mooncakes, silky snowskin creations and Golden Peony's signature handcrafted filo pastry puffs. Order early and there is a reason to move quickly, with **35% early bird savings** on pre-orders made by 30 August 2026.

New flavours to look out for

Three new creations headline this year's line-up. *Da Hong Pao with Chia Seeds* joins the baked selection, while the snowskin range welcomes *Strawberry with Champagne Truffle* and *Matcha with Sakura Truffle*, both leaning into the softer, floral end of the festive spectrum.

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Matcha with Sakura Truffle, one of two new snowskin flavours. Image: Conrad Singapore Marina Bay

They sit alongside returning favourites such as Chocolate Royal Hazelnut Crunch, Ondeh Ondeh with Gula Melaka Truffle and, for durian devotees, the Mao Shan Wang Durian snowskin.



Strawberry with Champagne Truffle snowskin mooncake. Image: Conrad Singapore Marina Bay

The signature filo puff

Golden Peony's handcrafted Sweet Potato Filo Puff remains the collection's calling card, its crisp, layered pastry a contrast to the denser baked mooncakes. It comes in a plain version and a more indulgent one crowned with bird's nest.



The signature Sweet Potato Filo Puff, here in the Birdâ??s Nest edition. Image: Conrad Singapore Marina Bay

Prices at a glance

- Traditional baked mooncakes: from \$54 (2pc) to \$100 (4pc), including Single Yolk with White Lotus Paste (\$98/4pc) and Double Yolk with White Lotus Paste (\$100/4pc)
- Da Hong Pao with Chia Seeds: \$54 (2pc) / \$95 (4pc)
- Mini snowskin mooncakes (incl. Strawberry with Champagne Truffle, Matcha with Sakura Truffle): \$56 (4pc) / \$98 (8pc)
- Mao Shan Wang Durian snowskin: \$60 (2pc) / \$108 (4pc)
- Signature Sweet Potato Filo Puff: \$56 (4pc) / \$96 (8pc); with Birdâ??s Nest \$60 (4pc) / \$108 (8pc)

All prices are in Singapore dollars and inclusive of GST.

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Golden-baked mooncakes anchor the traditional selection. Image: Conrad Singapore Marina Bay

How to order

Pre-orders are open now, with the 35% early bird rate applying to orders placed by 30 August 2026. Corporate and bespoke gifting options are also available. Full details are on the [Conrad Singapore Marina Bay](#) website.

Still weighing up your festive gifting? Compare notes with our guides to the [Fairmont Singapore mooncakes 2026](#) and the [Tablescapemooncakes 2026](#), or plan a meal around it with our roundup of the [best hotel buffet deals in Singapore](#).

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