

百莲好合

2009 Evergreen

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 赣州好百合，有“蔬果人参”之美誉，其色泽洁白如玉、肉质香甜；雪莲果，乃“地下水果之王”，果肉脆嫩多汁、脆甜爽口！这两种精心挑选的上等食材搭配一起，有淡淡清香、香甜口味，带给你一种返璞归真的感受！
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 Lily bulbs and Yacon fruits are carefully selected and subsequently blended together with lotus paste to bring out sweet and crispy fragrance for a truly genuine feel.



百花争妍

2006 Cherry Blossom

2006百花争妍
 新鲜空运自日本京都的樱花，天然的樱花粉色素慢慢融入莲蓉馅中，两者融合缔造了让人驚喜的味道。轻轻一咬百花争妍，體會到饕餮界的美味。
 2006 CHERRY BLOSSOM
 Sakura flower are freshly imported by air from Kyoto, Japan. The pink pigment of the natural sakura flowers is gradually blended with lotus paste to breathe life to a delightful flavour with a floral essence.



万紫千红

2004 Noble Delight

2004萬紫千紅
 海外最得意的月餅創作之一。採用大馬新培育的紅肉火龍果，經去皮、取汁，充分的混入到蓮蓉裡，將傳統的蓮蓉換上紫紅色的新裝。餅的口感、觀感，都到了一個新的層次。
 2004 NOBLE DELIGHT
 One of the best mooncake creations direct to you from Oversea. Creatively innovated with the Malaysia dragon fruit, fruit is peeled and the juice is extracted then thoroughly bleeded with lotus paste, creating a deep purplish red lotus paste is vibrant and appealing.



金枝玉叶

2003 Scent Temptation

2003金枝玉葉
 選用最好的湖南原粒蓮子製造的高級白蓮蓉，再以南洋特有的、蘆稻清香的小香草加以混合。讓受歡迎的白蓮蓉增添一分綠意，入口清香，口感更好。
 2003 SCENT TEMPTATION
 The best quality Hunan original lotus seeds are specially imported to make this superior white lotus paste in fusion with the fragrance of lavender. You'll love the fresh, invigorating taste of this lotus paste concoction.



贵妃醉月

2003 Royal Fairy

2003貴妃醉月
 把白豆和紅豆煮熟，充分的混入到蓮蓉裡，加上桂花研制而成的桂花糖漿來調味。白豆、紅豆、和桂花糖漿都軟化了，還有美味的綠豆冰沙餡，吃進口中，如嚼可口、花香撲鼻，令人陶醉。
 2003 ROYAL FAIRY
 White beans and red beans are boil until soft and mashed with lotus paste. The aromatic Kwei Hua sugar syrup is added for greater taste as well as to soften the lotus paste. Let your taste buds be tantalized by the delicious mung bean fillings.



翡翠玉环

2001 Golden Starlight

2001翡翠玉環
 為了實現製出更完美、更美味月餅的理想，因此，促成了翡翠玉環的誕生，也是大馬第一個雙餡月餅。重重疊疊的餡料，吃在口中層次分明，除了賦予口感上一種新的層次感，還能給予視覺上的藝術美。
 2001 GOLDEN STARLIGHT
 In order to achieve the ideal of making the ultimate mooncake. Golden Starlight was born. This is the first double-filled mooncake in Malaysia. Tasting the distinct layers of fillings is simply a wonderful experience as well as a feast to the eyes.



1996 Golden Emerald

1996 Golden Emerald

1996金翡翠蓮蓉
 Golden Emerald

1996金翡翠蛋月
 Golden Emerald Paste with Single Yolk

1996 GOLDEN EMERALD
 After many years of research, Oversea has successfully created the Pandan Moon Cake which contains an amazing tropical cultural sensation. It breathes new life to the traditional Chinese Mooncake. For this Malaysian flavour of Pandan Moon Cake, a large amount of fresh Pandan leaves juice is extracted and added to the smooth paste. Fresh santan is then added to enhance the taste. The fragrance from the vigorous mixing of pandan leaves and paste together with the unique tantalising flavour of santan is absolutely satisfying.

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1983上海月餅

1983 SHANGHAI MOONCAKE

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 嚴格挑選上好的奶油及新鮮雞蛋，再配合小麥粉、白砂糖等材料製成的金黃色餅皮，高雅的形狀有別於一般的月餅。充滿香濃奶油味的上海月餅，加上純正的蓮蓉，香脆可口，每一口都能品嚐到師傅的細心和認真。
 1983 SHANGHAI MOONCAKE
 Creative with uncompromised standards of baking, this unique flavour combines the superior quality of margarine and fresh eggs, together with flour and sugar etc to make the golden skin of mooncake. Its soaring shape is different from other mooncakes! The Shanghai Mooncake is full of the fragrance of margarine and pure lotus paste. It is delicious and reflects the carefulness and conscientiousness of the master baker.