

潮赏中秋 礼赠温情

早购优惠

至2021年8月15日

Early Bird Special Till 15 August 2021



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享有**10%折扣**
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Sweet Blossom

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鸳鸯蛋黄
Yuan Yang with
Salted Egg Yolk

人气
MOST
POPULAR



经典四粒装
Classic (4pcs/box)
\$46.80

传统大饼
Traditional (1pc/box)
\$36.80

The combination of spicy pork floss, salted egg yolk and savoury mung bean creates a tantalising treat.
辣味肉松与咸蛋黄为咸豆沙馅增添美味与丰富的口感。

潮州双拼
Teochew
Double Delight

经典
CLASSIC



经典四粒装
Classic (4pcs/box)
\$40.80

Delight in a unique combination of red bean paste filling and a "crystal" filling of winter melon seeds, citrus stripes, white sesame seeds and glutinous rice flour.
冬瓜、瓜子、柑橘皮、白芝麻和糯米粉特制的水晶馅搭配红豆沙，芳香溢满。

咸豆沙蛋黄
Salty Tau Sar with
Salted Egg Yolk

最畅销
NO.1



经典四粒装
Classic (4pcs/box)
\$40.80

传统大饼
Traditional (1pc/box)
\$30.80

The all-time favourite salty tau sar filling is complemented with salted egg yolk, for a fragrant and satisfying delight.
咸蛋黄搭配咸豆沙，打造出香浓的传统口味。

瓜子甜豆沙
Sweet Tau Sar
with Melon Seeds

招牌
SIGNATURE



经典四粒装
Classic (4pcs/box)
\$40.80

传统大饼
Traditional (1pc/box)
\$30.80

Sweet mung bean filling is enhanced with crunchy melon seeds for a smooth and fragrant treat.
甜豆沙与瓜子的完美组合，馅细味美。

新推出
NEW

桃·山·月·饼 MOMOYAMA MOONCAKES

如同名字,桃山月饼源于日本桃山,采用白芸豆制成豆沙,口感细腻柔滑。与传统月饼相比,桃山皮的糖分和脂肪含量较低。

Originated from Momoyama, Japan, the "Momoyama" skin is made of white kidney beans, giving it a delicate and smooth texture. Compared to traditional mooncakes, the baked Momoyama skin is lower in sugar and fat.



桃山月饼六粒装
Momoyama Mooncakes
(6pcs/box)

\$40.80

桂花 Osmanthus

香气四溢的桂花搭配白莲蓉,口感清甜芳香。

White lotus paste infused with Osmanthus, making it a sweet and fragrant treat.

丹凤茶 Dan Feng Tea

顺滑的白莲蓉加上丹凤茶,散发着淡淡的茶香味,甜而不腻。
Smooth white lotus paste infused with Dan Feng Tea, exudes a light tea fragrance that is perfect for tea lovers.

鼠壳 Cudweed

灵感源自于传统潮州糕点鼠壳粿。将鼠壳草制成月饼皮,搭配白莲蓉和橄榄菜做成馅料,保留着潮州特色和创新。

Inspired from Chi Kak Kueh - a traditional Teochew kueh, the mooncake skin is made of "Chi Kak Cao", that gives it an herbaceous flavour, filled with white lotus paste and olive vegetable.

用心烘焙



代代相传



创于1943年,泰茂栈在中秋之际一定推出其独一无二的潮州月饼。每一粒月饼都由烘焙师傅巧手制作出,外皮酥脆,内馅顺滑可口,并有多口味供选择。无论是经典的咸豆沙蛋黄、或广受欢迎的鸳鸯蛋黄,都是中秋赠礼的最佳选择。

Since 1943, Thye Moh Chan has been crafting these much-anticipated Teochew mooncakes every Mid-Autumn Festival. Every single piece is laboriously handmade by our chefs, boasting light flaky pastry skin and delectable fillings. Available in a variety of flavours; from traditional classics such as the Salty Tau Sar with Salted Egg Yolk to popular creations such as Yuan Yang with Salted Egg Yolk, these mooncakes are great as gifts this festive season.

Thye Moh Chan Singapore @thyemohchan

www.thyemohchan.com

Available at selected **TOAST BOX** outlets:

Hougang Mall • Heartland Mall
ION Orchard • JEM

Parkway Parade • Paya Lebar Square
Tampines 1 • The Rail Mall
West Coast Plaza • Yew Tee Point