



The Okura Prestige
BANGKOK

ONCE IN A
Blue Moon
MOONCAKE COLLECTION

July - September 2026



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CHANTHABURI MONTKONG DEUSIAN WITH SINGLE EGG YOLK
A great tribute to local heritage. It features the rich, creamy sweetness of premium Montkong deusian from Chanthaburi, perfectly balanced by the savory richness of a traditional salted egg yolk.

GOLDEN CUSTARD
Velvety smooth. This delicate creation offers a rich, soft-in-the-mouth custard that glazes with a warm, golden hue.

SUNKIST ORANGE
A vibrant and refreshing twist on tradition. Infused with the bright, zesty essence of sun-ripened Sunkist oranges, this filling offers a beautiful citrus aromatic profile that cuts through the traditional richness with a clean, lively finish.

UBU MATCHA WITH RED BEAN
A serene harmony of authentic flavours. Premium, earthy Uji Matcha is thoughtfully paired with the gentle structured sweetness of traditional azuki red bean. A mindful combination that celebrates culinary balance and refined craftsmanship.

LATHI WITH ALMOND AND WHITE CHOCOLATE
Rich, aromatic espresso notes are folded into smooth white chocolate then finished with the delicate crunch of roasted almonds. A perfect afternoon indulgence that feels both bold and luxurious.


PURPLE SWEET POTATO WITH SINGLE EGG YOLK
The naturally sweet, earthy velvet of purple sweet potato provides a striking colour and smooth base, beautifully contrasted by the savory depth of a salted egg yolk. A sophisticated balance of sweet and savoury.







FUROSHIKI


ONCE IN A Blue Moon
 MOONCAKE COLLECTION
 MADE WITH MONTBONG DURIAN WITH SINGLE EGG YOLK
 It features the rich, creamy sweetness of premium Montbong durian
 balanced by the tangy richness of a traditional salted egg yolk.
GOLDEN CUSTARD
 creation offers a rich, melt-in-the-mouth custard
 with a warm, golden hue.
ORANGE
 With the bright, zesty essence of sun-ripen
 tangerine, this aromatic profile that cuts through
 cream, liver finish.
 IN
 Match

The Spirit of the Season

There are moments in life that cannot be manufactured, timed, or replicated.

They exist purely in the moment of the extraordinary.

This autumn, The Okura Prestige Bangkok invites you to step into a world where celestial rarity meets exquisite Japanese craftsmanship.

Introducing the ***“Once in a Blue Moon” – Mooncake Collection***, an annual masterpiece curated exclusively for those who appreciate the poetry of craftsmanship and the beauty of refined living.



In the hurried pace of modern luxury, true indulgence is found in the luxury of pausing. In Japan, this philosophy is beautifully captured during Tsukimi 月見, the ancient custom of moon-viewing. Traced back to the elegant courts of the Heian period, Tsukimi was a sensory evening where scholars, poets, and nobles gathered under the mid-autumn sky. They did not merely look at the moon but rather revered it as a mirror to the soul, composing verses, sharing delicacies, and toasts of deep gratitude for the harvest. It was a celebration of the ephemeral, the poignant understanding that because a moment is fleeting, it is infinitely more precious.

This year, our collection seamlessly bridges this reflective Japanese lifestyle with a concept of ultimate rarity; the Blue Moon. While traditional Tsukimi honours the reliable, rhythmic return of the seasons, a Blue Moon represents the exceptional. It is a seasonal treasure that refines our lives but once in a great while, standing as a symbol of ultimate exclusivity and milestones that are hard to come by.

By merging these two philosophies, the collection becomes a reminder that while autumn returns every year, the opportunity to celebrate our most profound relationships and life-defining moments happens but ***“Once in a Blue Moon.”*** It is a deliberate invitation to slow down, look up at the silver light, and gift an experience that transcends the everyday.

The Eclipse of the
Bridging
Blue Moon
with the
Tsukimi



Ordinary
the Elusive

Moon

Art of
kimi





SOPHISTICATION IN EVERY FOLD

The Sacred Tactility of Furoshiki and Handcrafted Wood

To understand the soul of this collection is to look at the way it is bound. In accordance with the sacred tenets of Omotenashi; the Japanese art of wholehearted hospitality, a gift is a direct reflection of the giver's heart. For this season, the *"Once in a Blue Moon" - Mooncake Collection* is a deliberate sensory journey that begins long before the first taste.

Each curation is contained in a bespoke **Japanese wooden box** that exudes natural warmth and architectural clean lines. The box is then artfully enveloped in **Furoshiki**, an ancient fabric-wrapping technique that transforms an item into a sacred offering.

The custom-designed textile features a crisp white base adorned with a deep indigo bamboo leaf pattern, perfectly mirroring the cool, serene shadows of a midnight garden under a full lunar glow. In Japanese tradition, bamboo represents resilience, integrity, and enduring strength. Every precise fold and delicate knot in the fabric is a silent language of respect, turning the simple act of unwrapping into an intimate ritual of anticipation and timeless elegance.



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THE PALETTE OF DISTINCTION

A Gastronomic Dialogue Between HERITAGE AND MODERNITY

Crafted with the precision of an artisan, each mooncake within the collection is a testament to culinary balance, offering a sophisticated interplay of textures and aromatic profiles designed to pair beautifully with fine teas and elegant afternoons.

Chanthaburi Monthong Durian With Single Egg Yolk

ทุเรียนหมอนทองจันทบุรีไข่เดี่ยว

A grand tribute to local heritage. It features the rich, creamy sweetness of premium Monthong durian from Chanthaburi, perfectly balanced by the savoury richness of a traditional salted egg yolk.

Golden Custard

คัสตาร์ด

Velvety smooth. This delicate creation offers a rich, melt-in-the-mouth custard that glows with a warm, golden hue

Sunkist Orange

ส้มชั้นคิสท์

A vibrant and refreshing twist on tradition. Infused with the bright, zesty essence of sun-ripened Sunkist oranges, this filling offers a beautiful citrus aromatic profile that cuts through the traditional richness with a clean, lively finish

Uji Matcha with Red Bean

อุจิมัทฉะถั่วแดง

A serene harmony of authentic flavours. Premium, earthy Uji Matcha is thoughtfully paired with the gentle structured sweetness of traditional azuki red bean. A mindful combination that celebrates culinary balance and refined craftsmanship

Latte with Almond and White Chocolate

ลาเต้อัลมอนด์และไวท์ช็อกโกแลต

Rich, aromatic espresso notes are folded into smooth white chocolate then finished with the delicate crunch of roasted almonds. A perfect afternoon indulgence that feels both bold and luxurious

Purple Sweet Potato with Single Egg Yolk

มันม่วงไข่เดี่ยว

The naturally sweet, earthy velvet of purple sweet potato provides a striking colour and smooth base, beautifully contrasted by the savoury depth of a salted egg yolk. A sophisticated balance of sweet and savoury







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A Celestial Treasure of Indigo and Light

Sophistication in every fold
Exclusivity in every box
A seasonal treasure, once in a year

Early-Bird | 1 to 31 July 2026

Baht 1,088 net per box of 4-piece of Mooncake
Baht 1,688 net per box of 8-piece of Mooncake

Regular Period | 1 August to 30 September 2026

Baht 1,288 net per box of 4-piece of Mooncake
Baht 1,888 net per box of 8-piece of Mooncake

For more information
Call +66 (0) 2 687 9000
Email: lapatisserie@okurabangkok.com



How to Keep Your Mooncake Fresh & Perfect

Like the Blue Moon itself, these treats are a special seasonal treasure, and we want you to enjoy every single bite at its absolute best. To keep the flavours and textures perfect, please follow these simple care tips:

- **Keep it Chilled**

For the absolute best taste and freshness, keeping your mooncakes in the fridge is highly recommended

- **Stay in the Cool**

If you prefer to leave the mooncake outside the fridge, make sure it stays in a nice, cool, air-conditioned room below 25°C

- **Avoid the Heat**

Please keep the mooncake away from direct sunlight, humidity, and hot spots at all times so it stays unspoiled

- **Enjoy the Peak Flavour**

Don't wait too long to dive in! For the best possible taste, and texture, enjoy them within the recommended period noted on your delivery







The Okura Prestige
B A N G K O K

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