



FOR IMMEDIATE RELEASE

## MID-AUTUMN SPECIALS AT TARTE BY CHERYL KOH



**Singapore, 22 August 2025** – This Mid-Autumn Festival, **Tarte by Cheryl Koh** reimagines tradition with two exquisite tart creations, crafted to shine as bright and golden as the full moon itself. Symbolising reunion, abundance, and joy, these limited-edition tarts bring together thoughtful flavours and elegant artistry for the season of togetherness.

Available from **19 September to 6 October 2025** at both **Raffles City and Shaw Centre** outlets, these treats are perfect for sharing with loved ones, or presenting as thoughtful gifts during the festivities.



**YAM & GINKGO NUT TART**  
\$13.50 Nett

Drawing inspiration from Teochew yam mooncake, this tart showcases luscious yam cream delicately piped into soft petals, crowned with a single golden ginkgo nut. Beneath the floral design lies a filling of earthy *pulut hitam* (purple glutinous rice) and ginkgo nuts, completing this elegant ode to autumn blossoms beneath the moonlight.

**CHOCOLATE MACADAMIA TART**  
\$14.50 Nett

A decadent celebration of chocolate and nuts, this tart features velvety 72% chocolate cream crowned with crunchy chocolate-dusted macadamias. A subtle layer of tang lent by raspberry jam adds a gentle lift. A delicate chocolate tuile and touch of gold dust leaves the tart gleaming like the festive moon in all its splendour.



Gift a touch of elegance with our seasonal **Box of Four (S\$50.00 nett)** featuring two Yam & Ginkgo Nut Tarts and two Chocolate Macadamia Tarts. Thoughtfully presented in a festive vermillion sleeve, accented with circular debossed details for a subtle yet playful charm, it makes the perfect gift for business partners or loved ones alike. **Pre-orders begin 1 September 2025** at <https://order.tarte.com.sg/>. Orders must be placed at least three hours in advance of collection.

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## ABOUT TARTE BY CHERYL KOH

One of life's greatest gastronomic indulgences can be found at Tarte by Cheryl Koh, a spin-off by the Les Amis Group with Les Amis restaurant's pastry chef Cheryl Koh, which opened in April 2015. In just a year, chef Cheryl was awarded 'Asia's Best Pastry Chef' in the Asia's 50 Best Restaurants awards in 2016.

Emerging from a tiny den along the quaint corner street of the Shaw Centre, this retail concept is as straightforward as its moniker – selling artisanal tarts and other confectionaries baked from scratch all day with only the best available ingredients sourced from around the world that are rare to find in Singapore.

Talking about her inspiration behind Tarte, she says, "I want guests to enjoy the tarts as I would serve them at Les Amis restaurant: freshly made with good ingredients and best fruits of the season. I aim to make the best version of the simplest desserts. I focus mainly on tarts because of the great combination of pastry, flavours, colours and textures."

In 2018, Tarte by Cheryl Koh expanded its operations to include a cosy dining area, allowing the team to push the envelope when it comes to crafting guest's dining experience. With an expanded menu list, coffee and tea is no longer an afterthought. Instead, it plays a vital supporting role in elevating the experience and taste profiles of the desserts.

## OUTLETS & OPENING HOURS

### Shaw Centre

1 Scotts Road, #02-05, Singapore 228208  
Opens Daily – 10.00am to 8.00pm

### Raffles City Shopping Centre

252 North Bridge Road, #B1-46, Singapore 179103  
Opens Daily – 10.00am to 9.00pm

## MEDIA CONTACT

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