



HANDCRAFT YOUR OWN ARTISANAL MOONCAKES

Experience the Art of Tradition with Simple Indulgence Patisserie

About the Workshop

Discover the artistry of handmade, gluten-free snowskin mooncakes with Simple Indulgence Patisserie. Led by Le Cordon Bleu-trained Chef, Christine Ng, this hands-on session unveils a heritage recipe crafted with pure, all-natural ingredients—no artificial colouring or flavouring.



14 September 2025, Sat, 2-430pm



320 Serangoon Road #10-13 S(218108)



Cost : \$120 (Member) \$142 (Non Member)
Above GST Inclusive
Fees paid are non-refundable in the event of a no-show.



Christine Ng

Founder cum Pâtissière

What You'll Learn:

- ✓ Master the art of handmade snowskin mooncakes (gluten free with vegan option)
- ✓ Work with pure, all-natural ingredients
- ✓ Learn traditional shaping and decorating techniques
- ✓ Take home your beautifully crafted mooncakes

Reserve Your Spot Today!



Simple Indulgence
patisserie