

# Mark Mid-Autumn Festival 2017 At Dusit Gourmet, Dusit Thani Bangkok



Dusit Thani Bangkok is inviting all to mark this Mid-Autumn Festival by savoring a wide selection of moon cakes presented in lavish boxes and featuring a one-of-a-kind exterior depicting the iconic hotel now celebrating its 48th anniversary from today to 4 October, 2017.

Flavorful and freshly made with no preservatives, Dusit Thani Bangkok's moon cakes are prepared by a team of chefs boasting years of expertise. Each cake is made with the greatest attention to detail, from the kneading of the dough to the preparation of the filling. Using only premium ingredients carefully blended for an exquisite flavor, these legendary moon cakes are shaped one by one in a traditional wooden molds before being baked at just the right temperature to achieve perfection in every bite.

Do not miss the opportunity to enjoy the moon cakes marking the closing of Dusit Thani Bangkok's latest chapter. Choose from six fillings that include classic Durian, Custard, Lotus Seed and Mixed Nuts or a premium collection that features Bird's Nest with Lotus Seed and this year's new addition; Honey Date Palm, all starting at THB 188 net per piece.

Elevating the offering this year, each cake is printed with an image of the Dusit Thani Bangkok and packaged in a luxurious box also depicting the hotel that was once the Thai capital's tallest building. Order yours as a precious memory of the important landmark or as an impressive gift.

Find Dusit Thani Bangkok's Moon Cakes at Dusit Gourmet, The Mayflower and the Gourmet Market on Level G of Siam Paragon from today to 4 October, 2017 as well as at Quartier Gallery on Level M of The EmQuartier from 26 September to 4 October, 2017.

Dusit Gold members receive a 10% discount when ordering 12 pieces or more.

For more information or pre-order, please contact Dusit Thani Bangkok at: +66 (0) 2200 9000 ext. 2345 E-mail [dtbkdining@dusit.com](mailto:dtbkdining@dusit.com) Website: [www.dusit.com/dtbk](http://www.dusit.com/dtbk), [www.facebook.com/dusitthani](http://www.facebook.com/dusitthani)