



Meltly Place Launches Stylish Coffee Cake Collection



HONG KONG, October 2, 2018 – Meltly Place, the culinary brainchild of Louie Ma, former Executive Pastry Chef at The Royal Garden Hotel, is set to unveil a new collection of delectable Italian-inspired cakes this autumn to kick start the winter season. A classic combination of coffee and cake, these new creations are uniquely styled, and come with rich and delicate flavours that are truly unforgettable.

With their stylish presentations, the three exclusive creations, *Orange Latte Cake*, *Mocha Cake* and *Caramel Coffee Cake* spark a new wave of enthusiasm for coffee desserts. Unlike the usual practice of using ready-made coffee powder, Meltly Place imports LAVAZZA coffee beans from Italy in order to craft these exquisite cakes. This delivers a richer taste while lessening the bitterness, satisfying the palate of even the most discerning coffee-lovers.

The new collection will be available until the end of November, and is priced at HK\$48/pc (S) and HK\$380/lb (L).



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Orange Latte Cake

With orange compote and coffee cake encased in coffee mousse, the *Latte Cake* has a base of coffee crisps that adds texture to it. The cake exudes a soft and natural aroma of coffee, making it the best choice for light coffee drinkers.



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Mocha Cake

The coffee mousse shell, chocolate ganache and chocolate cake fillings, along with the coffee crisps base create the perfect balance between the flavourful coffee and creamy chocolate, making every mouthful extremely satisfying.



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Caramel Coffee Cake

Topped with silky rich chocolate truffle, the cake is layered with smooth chocolate ganache and delicious caramel mousse, with its delicate sweetness beautifully intertwined with the smell of coffee – perfect for tea-time indulgence.

High-res images can be downloaded here: <https://bit.ly/2xztv2i>

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Meltly Place

Nestled along Caine Road, Central, Meltly Place offers a scrumptious selection of mouth-watering desserts, carefully crafted by Louie Ma, former Executive Pastry Chef at The Royal Garden Hotel. With over three decades of industry experience, Chef Ma is the proud creator of the highly sought-after Royal Garden Palmiers. Presenting exquisite pastries that changes every season, Meltly Place offers palmiers in various flavours, including the Golden Palmiers – Hong Kong's first salted egg yolk palmiers.

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Opening Hours 12:00 - 21:00 daily

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