



**Indulge in Sweet Treats this Season  
with New Christmas Cake Collection from Meltly Place**



**Hong Kong, XX December 2018** — After stirring up a coffee cake craze in Autumn, Meltly Place in Caine Road, Central is launching a new collection of four festive cakes that are pleasing to both the eye and the palate this Christmas, including '**Christmas Joy**' Pistachio Mousse Cake, '**Holiday Wishes**' Orange Chocolate Cake, '**Chestnut Wonderland**' Chestnut Mousse Cake and '**Seasonal Love**' Hazelnut Lemon Cake. Apart from the new offerings, Meltly Place has also prepared some traditional European festive delicacies such as Christmas Pudding, Panettone and Stollen. With plenty of festive choices to choose from, guests can certainly get a full taste of Christmas.

Louie Ma, the founder of Meltly Place and former Executive Pastry Chef at The Royal Garden Hotel, specially crafted these sweet treats with ingredients that appeal to adults and children alike, such as pistachio, hazelnut chocolate and chestnut, offering guests a uniquely indulgent experience like no other.

The '**Christmas Joy**' Pistachio Mousse Cake mimics a cute mini Christmas tree decorated with gold-foiled white chocolate stars and wrapped-around chocolate strips. With a thick layer of pistachio mousse and raspberry filling, the cake is full of surprises and evokes a sweet and sour taste that stands in perfect harmony with rich fruity flavours.

Covered by orange chocolate mousse, the '**Holiday Wishes**' Orange Chocolate Cake has a filling of black vinegar stewed orange and mascarpone cream that mellows the overall sweetness, while the dark chocolate and crisps at the bottom adds a rich texture to the cake. For an added touch of festive flair, edible gold dust is sprinkled onto the surface, complete with golden chocolate Christmas leaves on top. Moreover, the large cake version comes with additional chocolate thins.



**'Christmas Joy'** Pistachio Mousse Cake  
(S: \$48/pc)



**'Holiday Wishes'** Orange Chocolate Cake  
(S: \$48/pc; L: \$380/lb)

The **'Chestnut Wonderland'** Chestnut Mousse Cake is decorated with snowflakes made with marzipan and sprayed with white chocolate to create a feeling of snowy winter wonderland. This creamy cake has a light and soft chestnut mousse crust with just the right sweetness, and a filling of vanilla creme brulee, chestnut compote and chocolate cake offering multiple layers of flavours – a perfect delicacy for celebrating Christmas.

Finally, the **'Seasonal Love'** Hazelnut Lemon Cake is a festive Christmas log cake with a creative twist, where Chef Ma has transformed the traditional version into an indigo blue log that is sure to captivate. The filling of the cake is alternately layered with hazelnut dacquoise, hazelnut mousse and lemon cream, while the hazelnut crisps at the bottom have enriched both the texture and the taste.



**'Chestnut Wonderland'** Chestnut Mousse  
Cake  
(S: \$48/pc; L: \$380/lb)



**'Seasonal Love'** Hazelnut Lemon Cake  
(L: \$680/pc)



Exclusive for Christmas, the four delicious cakes are available now until the end of December.

High-res images can be downloaded here: <https://bit.ly/2DGch8r>

**For media enquiries, kindly contact:**

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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.

**Address**                    G/F, 55 Caine Road, Hong Kong

**Phone number**        +852 3643 0084

**Opening Hours**        12:00 - 21:00 daily

**Facebook**                <https://www.facebook.com/meltlyplace/>

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