



Celebration of 1st Anniversary

Meltly Place creates delicious dessert collections for Chocolate lovers

Delight with double Anniversary discount



Hong Kong, 13 March 2019 – Opened by renowned Pastry Chef Louie Ma, Meltly Place is known for its exquisite as well as high quality desserts. Chef Louie strives to craft delightful treats that appeal to both the eye and palate of those who love the sweetness of taste.

To celebrate its 1st Anniversary on 28 March, Meltly Place is launching “**Chocolate Palmier**”, a new twist to its popular signature Palmiers. With a deliciously rich chocolate flavour and crunchy texture, the newly-launched “**Chocolate Palmier**” is made from Santo Domingo Chocolate and French AOP butter of the highest quality. Each bite of the palmier features a satisfying chocolate crush, which is different from the usual practice of using chocolate sauce, leading to an even richer chocolate flavour. The signature Palmiers at Meltly Place are all freshly made every day, so as to ensure that each piece is crisp and delicious.

Meltly Place is also launching a limited collection of four delectable chocolate desserts during this period, perfect for those who wish to bring sweet surprises to their loved ones. Cute and lovingly designed, the four chocolate desserts include “**Secret Garden**” Chocolate Mille Feuille, “**My Queen**” Chocolate Palmier



Cake, **“Spring Crush”** Raspberry Chocolate Mousse Cake and **“The Fascination”** Chocolate Banana Bar – all of which feature a velvety texture and decadent taste that is sure to leave chocoholics wanting more.

Filled with 75% Tanzanie chocolate cream, **“Secret Garden”** is a delicate dessert layered with chocolate pastry and chocolate crisp beads, creating a soft and light texture with rich chocolate flavour in every bite. Meanwhile, **“My Queen”**, which features chocolate cream filling in between heart-shaped **“Chocolate Palmier”**, boasts a novelty texture that is guaranteed to melt any girl's heart.

“Spring Crush” is coated in a thin layer of raspberry glaze, where the vivid red color gives it a fascinating glow and a classy, elegant look. Inside, the soft and smooth mousse cake is made with 70% Saint Dominique chocolate and 64% Guayaquil which is highly prized in European countries, and contains raspberry ganache, striking the perfect balance between sweet and sour.

“The Fascination” is designed in the shape of a classic chocolate bar, making it especially attractive. Multi-layered with banana compote, chocolate mousse made from 75% Tanzanie chocolate, as well as soft and moist banana bread underneath, the cake has a chocolate butter cookie bottom mixed with crispy dried banana. With a firm and rich-layered texture, it is simply irresistible!

Moreover, Meltly Place is also offering a limited-time double offer to commemorate its 1st anniversary. From 15 March to 15 April, guests can enjoy 15% discount upon spending of HK\$400 or more on the Chocolate Desserts Collection; and 15 % discount upon purchasing of HK \$328 of any item.



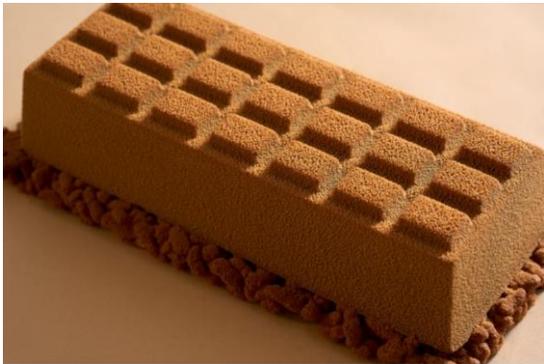
“Chocolate Palmier”
(\$188/box)



"Secret Garden" Chocolate Mille Feuille
(L: \$380/lb)



"My Queen" Chocolate Palmier Cake
(S: \$48/pc)



"The Fascination" Chocolate Banana Bar
(L: \$380/lb)



"The Fascination" Chocolate Banana Bar
(S: \$48/pc)



"Spring Crush" Raspberry Chocolate Mousse Cake
(L: \$380/lb)



"Spring Crush" Raspberry Chocolate Mousse Cake
(S: \$48/pc)

Remarks: You can only use one discount for the same product. The discount is subjected to the Terms & Conditions of Meltly Place. Meltly Place reserves the right of all final decision in case of any disputes.



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“Chocolate Palmier” - available from 15 March

Chocolate Desserts Collection - available from 15 March to 15 May

High-res images can be downloaded here: <https://bit.ly/2BV7q1j>

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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

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Opening Hours 12:00 - 21:00 daily

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