

# CONRAD TREASURES CHOCOLATE TARTLETS



Executive Pastry Chef Florent Castagnos and his talented pastry team introduces a new collection of exquisite French chocolate tartlets. Presented in a premium gift box of five flavours - *Sensation*, *Pure Gourmandise*, *La Royale*, *Violette*, and *Chendol*. Chendol is the limited edition flavour in collaboration with HoneyBeeSweets.sg. Inspired by her creativity and love for baking, HoneyBeeSweets and Chef Florent combine French techniques with local flavours for a truly unique Singapore tartlet.

	<b>Conrad Treasures Chocolate Tartlets</b>	S\$22+ per box of five tartlets (one piece per flavour)
	<b>Chendol Limited edition</b>	In collaboration with HoneyBeeSweets.sg, this local-inspired tartlet has a roasted coconut and white chocolate shell filled with gula Melaka and chendol jelly bits, topped with a 35% Ivory white chocolate and coconut dome.
	<b>Sensation</b>	A chocolate-lovers delight of a chocolate streusel base with 64% Manjari chocolate ganache and Hawaiian black salted caramel.
	<b>Pure Gourmandise</b>	This tartlet made with Organic eggs, almonds and 70% chocolate, is an almond sablé biscuit with chocolate crèmeux, topped with a macaron.
	<b>La Royale</b>	Our signature Hazelnut Royal Crunch reinvented into a modern tartlet with an almond shell filled with crunchy hazelnut praliné feuillantine and 72% Araguani chocolate mousse.
	<b>Violette</b>	This berry-licious tartlet is an almond streusel crunchy base with 72% Araguani chocolate crèmeux and mixed berries violet pâte de fruit.

*Price subject to prevailing government tax. A three-day advance order is required. Subject to availability.*

**The Terrace**

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