



SEASONAL FLAVOUR MENU

GALAXY COLLECTION
Spring 2017



Mandarin Mint Moon
Creamy ganache infused with mandarin & mint, enrobed in dark chocolate.



Black Hole Caramel
Dark chocolate shell with delicate licorice root and anise infused oozy caramel.



Meteorite
Craft Costa Rican chocolate truffle with crunchy caramel fragments.



Milky Way
Irish Cream laced through milk chocolate.



Astronaut Dessert
Neopolitan ganache with freeze dried strawberries.



Earth
Cardamom & ginger in milk chocolate.

CONFECTIONS
Sweet Accessories



Salted Caramel



Espresso Caramel



Spiced Apple Caramel



Lemon & Coconut Meltaway



Peppermint Meltaway**



Hazelnut Meltaway

PETITE BAR COLLECTION
Solid Chocolates



Petite Marilyn*
32% caramelized white chocolate with biscuit pearls.



Petite Cocoa*
39% milk chocolate drizzled with white chocolate.



Petite Jackie
36% caramelized milk chocolate with Fleur de Sel.



Petit Frank*
40% milk chocolate with cocoa nib brittle.



Petite Audrey**
64% dark chocolate from Madagascar with tart cherry & toasted pistachio.



Petite Marguerite**
70% dark chocolate from Honduras.

SPECIAL FLAVOURS
For a limited time



H'Arts
Oozy salted caramels in a dark chocolate shell. Each H'Art is hand-painted, making each unique in colour & design.



Champagne & Strawberry
"I only drink champagne on two occasions. When I'm in love and when I'm not."
—Coco Chanel