



Chocolate Therapy

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After thirty years of working with chocolate I know there is no better therapy for the heart and soul.

This knowledge has been the inspiration for our range, Chocolate Therapy. With innovative flavours alongside a new twist on the classics, this range is for anyone, at any age, at any time ... you need no excuse for therapy!

Yves Matthey





Classic

Inspired tradition.

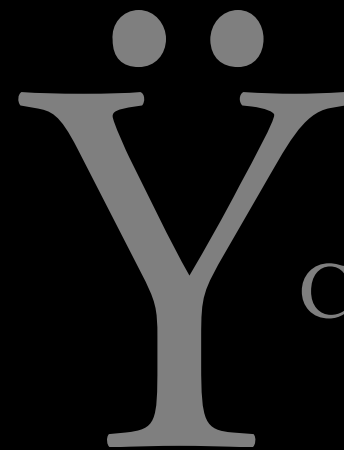
CL1 |
Bitter orange

CL2 |
Praline, feuillantine

CL3 |
Pistachio, almond

CL4 |
Vanilla

CL5 |
Anis, coffee



Chocolate couture.

Y1 |
Oreo and almond praline

Y2 |
Roasted peanut and sea salt

Y3 |
Sesame and hazelnut praline

Y4 |
Cinnamon, pine nut

Y5 |
Almond, vanilla, dark chocolate

Y6 |
Cocoa nib, dark chocolate

Creator: Chef Yves Matthey



Metal

M1 |
Cola

M2 |
Caramel

M3 |
Orange

M4 |
Milk chocolate

M5 |
Dark chocolate





Brick

B1 |
Hazelnut

B2 |
Almond

B3 |
Milk chocolate

B4 |
Dark chocolate

A sliver of pleasure . . .
one is never enough.





A traditional block of chocolate, six long by four wide.

SixByFour

SixByFour

S1 |
Black sesame, white chocolate

S2 |
Olive oil, white chocolate

S3 |
Pistachio, white chocolate

S4 |
Chocolate pop, dark chocolate

S5 |
Dark chocolate

S6 |
Milk chocolate

S7 |
White chocolate





Truffles

T1 |
Champagne

T2 |
Whisky, beer

T3 |
Kirsch, Grand Marnier

T3 |
Rum, vanilla, caramel

A sweet
temptation.

Candied

C1 |
Orange

C2 |
Ginger

C3 |
Lemon



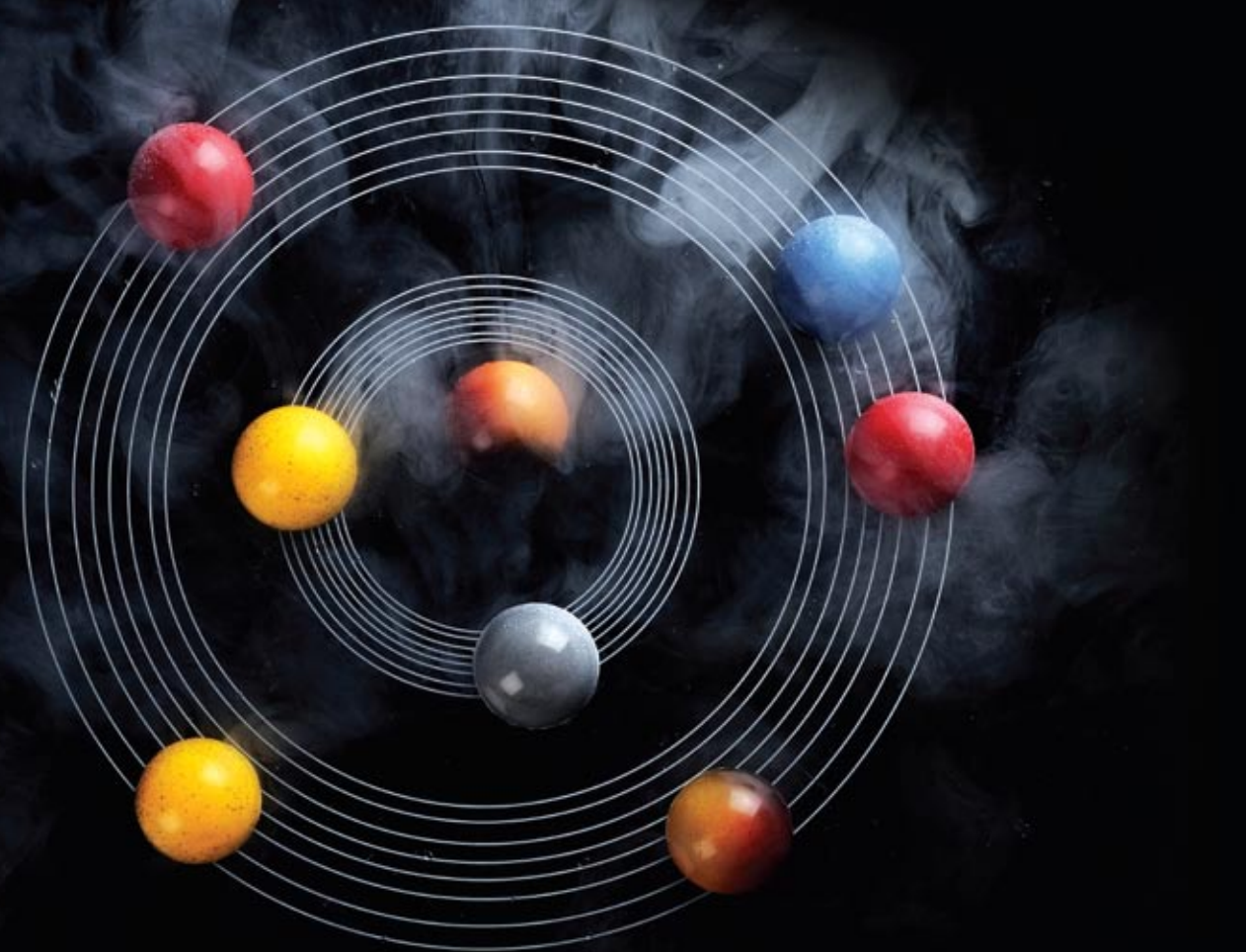
M-Orbit



- MO1 | Cassis, dark chocolate ganache
- MO2 | Honey, chestnut, toffee chocolate ganache
- MO3 | Violet, chocolate ganache
- MO4 | Raspberry purée and liquor, white chocolate ganache
- MO5 | Passion fruit, chocolate ganache



The universe should revolve around chocolate!





An artist's impression
where chocolate is the
canvas.



Graffiti

- G1 |
Mango-lime, milk chocolate ganache
- G2 |
Red wine, dark chocolate ganache
- G3 |
Cherry, dark chocolate ganache
- G4 |
Apricot, ginger, dark chocolate ganache



Cocoa.
Airbrushed to
perfection.

Air Brush

- A1 |
Rose, milk chocolate truffle
- A2 |
Salted caramel, milk chocolate truffle
- A3 |
Coffee, vanilla, dark chocolate truffle

Percentage

A flawless formula.

- P1 | 38%
- P2 | 40%
- P3 | 66%
- P4 | 72%

38%

66%

72%

40%





Dust

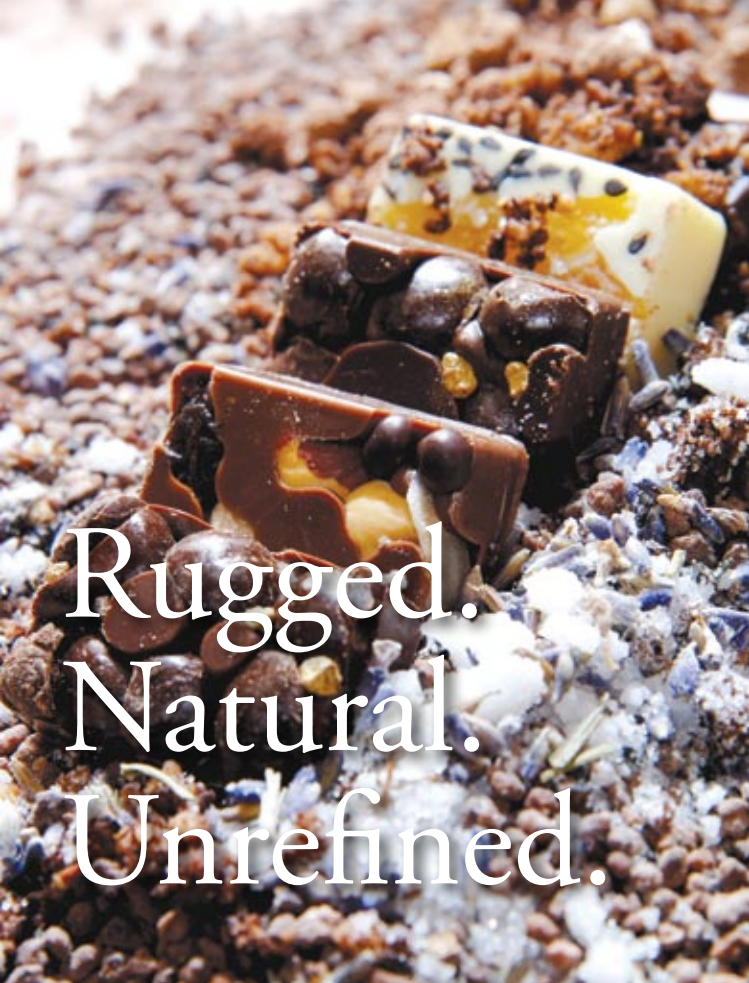
A delicate dusting
of colour

D1 |
Verbena

D2 |
Havana

D3 |
Lemon, basil





Rugged.
Natural.
Unrefined.

Raw



R1 |

Roasted coffee beans, dark chocolate

R2 |

Candied fruits and nuts, lava sea salt, white chocolate

R3 |

Mixed nuts, milk chocolate

R4 |

Feuillantine, orange-scented milk chocolate

R5 |

Muesli, white chocolate

K02-SK/11/10



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