

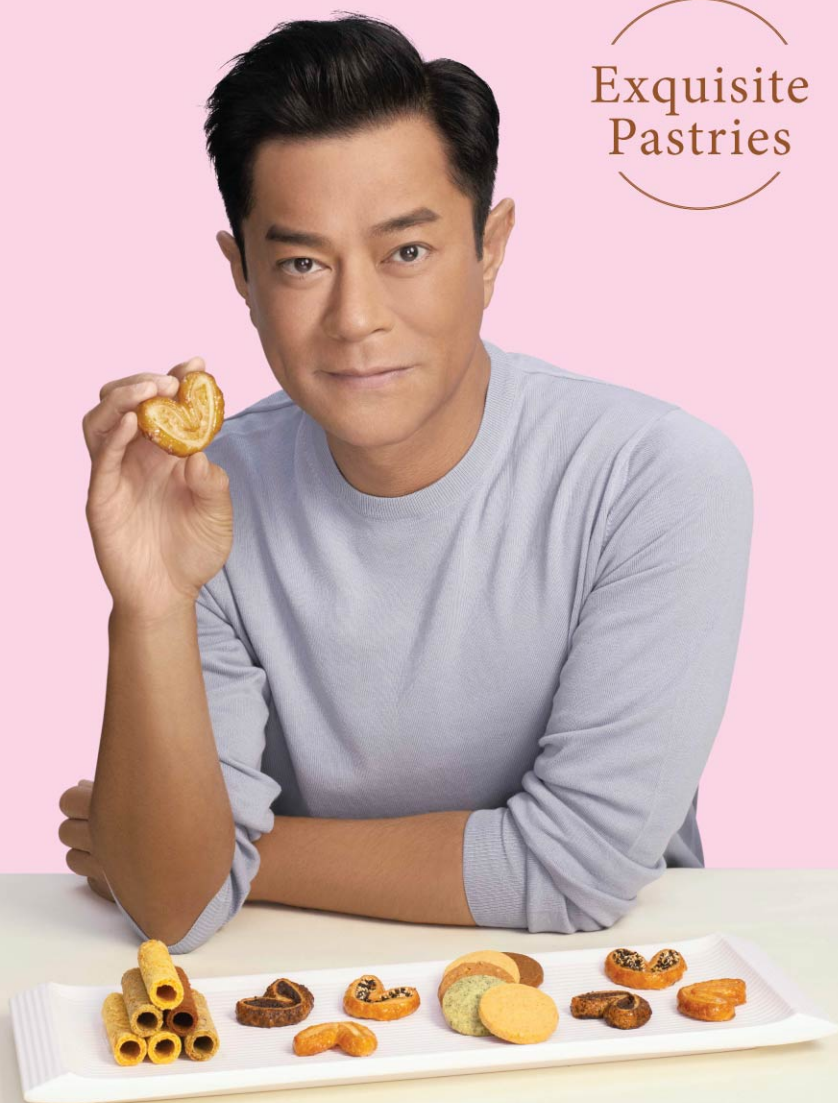


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香港

IMPERIAL PATISSERIE

Exquisite
Pastries



BRAND STORY

Imperial Enterprises Holdings Limited is established in 2018 with its own factory in Hong Kong to create fine pastry products. In 2019, its first retail shop was opened. In 2022, Imperial Enterprises Holdings Limited joined forces with Great Eagle Holdings Limited to establish The ARTISAN, which specializes in top quality and nutritious food for children. There are over 33 retail shops of Imperial Patisserie and The ARTISAN in Hong Kong.

The founder of Imperial Enterprises Holdings Limited, Mr. Martin Yim, invited Master Chef Yip Wing Wah and Lai Wing Koon to join our team and create a wide array of renowned Pastries including Mooncakes, Palmiers, Eggrolls, Cookies and Tonggwoji.

ACCLAIMED AWARDS

Our Lava Mooncake has won the world's highest award – the Grand Gold in Monde Selection since 2019, the first mooncake ever won this highest honor over the world.

In 2022, we have won The Three Stars AA Taste Awards, which is a great recognition to the quality and taste of our pastries.



WEDDING PASTRIES

The colourful Wedding Pastries are meticulously created by our Master Chef Team. With high quality ingredients and elegant packaging design, we provide a variety of East meets West combinations – including Tonggwoji, Crispy Cookies and Palmiers for Wedding.



IMPERIAL TONGGWOJI

Tonggwoji, originated from the traditional Imperial cakes of the Tang Dynasty. With high quality ingredients like natural French butter, egg, flour, lotus seeds, yuzu and strawberry, our Master Chefs have meticulously handcrafted the Tonggwoji with complicated procedure low temperature baking method.



CLASSIC LAVA CUSTARD MOONCAKE

With high quality ingredients and superior craftsmanship, Master Chef Yip Wing Wah and Chef Lai Wing Koon have created the aromatic Lava Custard Mooncake with the fillings on and shells of the Mooncake in perfect proportion. There are an array of mooncakes - Supreme Series, Classic Series, Fancy Series, Low Sugar Series and Inheritance Series.

MICHELIN PALMIERS

With top quality natural French butter from and fresh flour, our Palmiers are much more aromatic than ordinary Palmiers. Our Michelin-starred Chef Team has adjusted the recipes and baking method to make the Palmiers crispy and aromatic.



HONEYCOMB EGGROLLS

Unlike traditional eggrolls, our Crispy Honeycomb Eggrolls involve complicated baking procedure. Based on traditional recipes and numerous tasting, our Chef Team has adjusted the formula more than 50 times. With natural ingredients like natural French butter and fresh eggs, our eggrolls has a honeycomb-like effect with crispy texture.



CRISPY COOKIES

The Crispy Cookies combine the essences of traditional Chinese-style pastries and Western-style cookies. Perfectly blended with traditional recipes and use of natural butter, superior flour and fresh eggs, and baked under low-temperature, our Chef has created our exclusive Crispy Cookies series which is crunchy, chewy and aromatic.



Please scan the QR code
for shop address details



Hong Kong Island :

Central, Central Market, Causeway Bay Lockhart Road, Causeway Bay Lee Garden Road, Admiralty, Wan Chai, North Point, The Peak

Kowloon:

Tsim Sha Tsui, Jordan, Mong Kok, Olympian City, V Walk, Wong Tai Sin Centre, Hollywood Plaza, Hung Hom, Kwun Tong

New Territories:

Yuen Long, Tuen Mun, Tuen Mun V City, Tsuen Wan, Shatin, Tai Po, Sheung Shui, Ma On Shan, East Point City, Park Central, The LOHAS, Citygate



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