



CANELÉ
Pâtisserie Chocolaterie

THE METAMORPHOSIS

New Creed. New Chef. New Crafts.

Be Mesmerized from 2012



Tell us a little about your career as a chef prior to joining Canelé.

I started at the age of 18 when I enrolled in a 2-year culinary programme at a school in Paris, after which I embarked on my culinary pursuit at Michelin-starred restaurants all over France, before moving to Los Angeles as the Head Pastry Chef for the Relais et Chateaux L'Orangerie. I soon found my way to the pastry kitchens of distinguished restaurants in Asia, such as Spoon in Hong Kong, Sens et Saveurs in Japan, and now... Canelé in Singapore.

Any memorable experiences as a chef?

While working at L'Orangerie in Los Angeles, I vividly remember cooking for numerous famous Hollywood celebrities, such as Brad Pitt, Arnold Schwarzenegger and Barbara Streisand. And on my first week with Canelé, I was off to an exhilarating start when our team had the opportunity to serve at the grand opening of the Louis Vuitton flagship store at Marina Bay Sands.

What are your favourite flavours or ingredients?

Dark chocolate, citrus, and pineapple.

What is your signature product?

The Panettone. It's an Italian Christmas classic that is beloved by many around the world, and is only available during the Christmas season. I spent two years mastering the perfect recipe and the art of crafting a panettone. One reason why it is extremely difficult to make is because of how temperamental fresh sourdough can be.

What inspires you to keep doing what you do?

Pastry to me is not work. It is part of my lifestyle, and it is part of who I am. I can't imagine doing anything else.

Where and what will your last meal be?

I dream of being back in Japan during wintertime, in a little town just outside Tokyo. There's this quaint café serving amazing shabu shabu, and I would love to be there with my wife, together with her family, as I don't see them very often. We'll enjoy some Fugu sashimi and couple of bottles of Asahi... that's definitely bliss for me.





CONNOISSEUR CONFECTIONARIES

Fleur de Sel Caramel Bonbon • Assorted Pate De Fruit - Cassis, Passionfruit, Raspberry, Green Apple
Calisson d'Aix • Bâtons de Chocolat • Chocolate & Honey Nougats • Marshmallow Clouds - Rose, Vanilla, Lemon, Pistachio



SIGNATURE MACARONS

Fleur de Sel Caramel • Chocolat Noir • Feuilletine • Hazelnut • Rose • Oreo Cookie
Blueberry • Pistachio Raspberry • Coconut Banana • Mango Chocolat Blanc



DESIGNER CAKES

Strawberry Shortcake • Coco au Chocolat • Forêt Noire
Tarte Citron • Le Royale • Mango Panna Cotta



GOURMET COOKIES

Dark Chocolate Cereal Bars • Galette Nantaise • Almond Squares • Orange, Raisin & Almond Cookies
Almond Pistachio Biscotti • Oatmeal Raisin Cookies • Viennese • Homemade Dark Chocolate Chip Cookies

THE STORY BEHIND CANELÉ

The Canelé was first created back in the 18th century by the nuns of the convent of Annonciades in Bordeaux, France. Back then, the local nuns would supply neighbouring wine merchants with egg whites that were used to clarify wine. In return, these wine merchants would give the nuns rum, vanilla and spices that were brought back from the new worlds. The nuns would combine these given ingredients with the leftover egg yolks to create little cakes they named Canelés. Able to be kept unrefrigerated and small enough to eat from the hand, these Canelés were given out to the hungry and less fortunate children around the villages of Bordeaux.

At Canelé Pâtisserie Chocolaterie, we have been truly inspired by this spirit of giving and joy of sharing as reflected by the people in Bordeaux over 200 years ago. We believe in offering you only our best - in passion, craftsmanship and ingredients - promising you artisanal masterpieces that will turn sweet moments into lifetime memories.

Bon Appétit!

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