

LE GOÛT · LE PETIT PLAISIR
CHOCOLATE & CONFECTIONERY

The Essential



MAISON XXII | THE ESSENTIAL

With premium and artisanal ingredients and dark chocolate treats from France, beautiful and mouth-watering creations from Belgium, and other innovative taste sensations passing down through European history, our irresistible chocolate and confectionery will leave a delectable and sweet impression on you and your loved ones.



LE GOÛT · LE PETIT PLAISIR
CHOCOLATE

Handcrafted by the most skilled chocolatiers with the finest ingredients and the most delicious recipes, MAISON XXII's selection of chocolate delights is second to none.



PRALINE

Sourced from the finest expert producers around the globe, MAISON XXII's pralines are made with premium French chocolate and hand-selected ingredients.

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FLAVOURS:

NUTTY:

- Peanut Butter in Dark Chocolate
- Hazelnut in Milk Chocolate
- Pistachio in Dark Chocolate
- Macadamia in Dark Chocolate

FRUITY:

- Passion Fruit in Dark Chocolate
- Strawberry in Dark Chocolate

CRUNCHY:

- Hazelnut Biscuit in Dark Chocolate
- Almond Crunch in Milk Chocolate

MAISON XXII SPECIAL:

- Olive Oil Ganache in Dark Chocolate

Box of 9 pcs

Box of 16 pcs



CARRÉ

Carrés ("squares" in English) are delightfully bite-sized chocolate morsels offered in 9 superb flavours. MAISON XXII's delicious carrés are specially made in Belgium.

FLAVOURS:

- 70% Dark Chocolate
- 70% Dark Chocolate with Sea Salt
- 60% Dark Chocolate with Almond & Sea Salt
- 60% Dark Chocolate with Nougatine
- 60% Dark Chocolate with Orange
- 34% Milk Chocolate with Caramel
- 34% Milk Chocolate with Crispy Rice
- 34% Milk Chocolate with Coffee
- 34% Milk Chocolate

Box of 9 pcs

Box of 16 pcs

Box of 24 pcs

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TRUFFLE

Made with chocolate ganache and rolled in cocoa powder, the first "truffle" was so named due to their resemblance to the rare and sought-after fungus. MAISON XXII's truffles come in a wide variety of flavours, colours and textures, and are made with premium French chocolate and ingredients sourced from the innovative chocolatiers of Latvia.

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FLAVOURS :

Almond

Bailey's

Bitter Chocolate

Blackcurrant

Caramel

Caramel Sea-Salt

Cappuccino

Champagne

Cranberry

Dark Chocolate

Hazelnut

Mascarpone & Raspberry

Passion Fruit

Pistachio

Rhubarb

Rose

Saffron

Sea Buckthorn & Cornflower

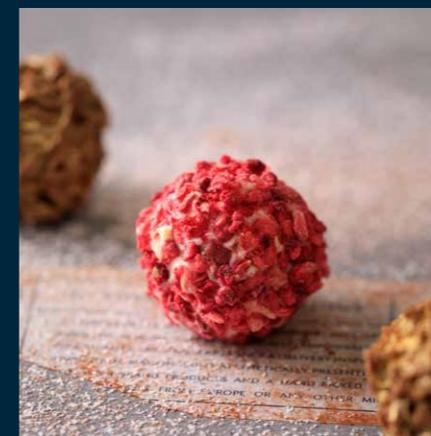
Strawberry

Wild Berry

Box of 9 pcs

Box of 16 pcs

Box of 22 pcs



DRAGÉE

Created in France in 1220 to help preserve almonds by coating them in cooked sugar, dragée remains today an essential French confectionery.

Traditional assorted French colourful almonds coated in dark chocolate and natural coloured sugar, traditionally, this colourful confectionery is given as small gifts during ceremonies like baptism, wedding, engagement, etc.

Nowadays almonds or hazelnuts are coated with chocolate, sugar, and come in different flavours and colours.

FLAVOURS:

Picholine

Dark & milk chocolate coated almonds with green and black colours to make them look like olives. A specialty from South of France and Provence in particular.

Galet Du Vignoble

Dark & milk chocolate coated almonds with brown colour to make them look like the pebbles, typically found in the vineyards of the Rhone valley.

Gianduja

Gianduja (chocolate & hazelnut) coated almonds, sprinkled with icing sugar for extra sophistication.

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Box of 100g

Box of 170g





SLAB

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MAISON XXII's slabs are made for indulgent sharing experiences with close family and friends. Made with premium French chocolate and carefully selected nuts, fruits and edible flowers, this selection comes in a range of delightful taste sensations.

FLAVOURS:

- 70% Organic Dark Chocolate
- 70% Organic Dark Chocolate with Hazelnut
- 70% Organic Dark Chocolate with Rose Petal
- 70% Organic Dark Chocolate Almond & Caramel
- 41% Organic Milk Chocolate Hazelnut, Apricot & Raisin

Box of 150g



MENDIANT

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Traditionally reserved for Christmas celebrations, MAISON XXII's mendiants are handcrafted with organic French dark chocolate and ornamented with organic French marshmallows, delicate rose petals and nuts for a complex of textures and flavours.

Box of 12 pcs

DIPPED

Said to have been invented by a French master chocolatier in 1904, the candied orange zest has nowadays evolved into a multitude of sweets dipped in chocolate.

FLAVOURS:

- Candied Ginger in Dark Chocolate
- Candied Orange Zest in Dark Chocolate
- Candied Lemon Zest in Dark Chocolate

Box of 150g



LE GOÛT · LE PETIT PLAISIR
CONFECTIONERY

Pursuing to deliver the sublime flavours and seamless textures of MAISON XXII's confectionery, our confectioners meticulously selected the finest varieties of nuts and dried fruits, premium butter and top-quality ingredients to bring you crafted edible pleasures today.

CALISSON

Calisson is a traditional French treat which is a complex mixture of finely ground bitter sweet almonds, candied Provençal melons and orange peels, set on a thin layer of wafers and topped with royal icing.

The legend is that the Calisson was invented by the confectioner of the King Le Roy René in 1454 at the King's wedding banquet. His Queen - Jeanne de Laval, who always looked sad, began to smile after eating the delicacy. She asked what it was and, in Provence language was told: "Di Calin Soun" sounding in French like Calisson and meaning "These are little hugs". The shape is said to be representing the Queen's smile.

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FLAVOURS :

ALMOND FROM PROVENCE

The original calisson d'Aix, perfect combination of melon, orange and almond

BLACK CHERRY & COCONUT

The power of the black cherry with Amarena notes softened by the delicacy of coconut

CANDIED CHESTNUT & VANILLA

Slivers of chestnut spiced with a subtle note of Bourbon vanilla

CHERRY & ROSE

The subtle harmony of cherry and candied rose

CITRUS & VERBENA

The freshness of sparkling verbena combined with invigorating citrus notes

GIANDUJA CHOCOLATE & HAZELNUT

The delicious blend of cocoa and hazelnut

GINGER & HONEY

The spicy and full-bodied taste of ginger mellowed by subtle touches of honey

LIME & SPEARMINT

Inspired by MOJITO, the exceptional soft mint and lime calisson tasting like a fresh cocktail

PEAR TARTE TATIN

Pear and creamy caramel in tarte Tatin style

RASPBERRY & MATCHA TEA

The fruity sweetness of the raspberry heightened by the subtle sharpness of matcha tea

SOLLIÈS FIG & WALNUT

The richness of Solliès fig paste underlined by the crispness of walnut

STRAWBERRY & BASIL

The delicacy of the Mara Des Bois strawberry and the freshness of basil

TANGY CITRUS & CHOCOLATE

The subtle mix between the tangy citrus notes of Sicily citron candied peels, and the intensity of cocoa

Box of 8 pcs

Box of 12 pcs

Box of 15 pcs

Box of 20 pcs



COOKIE

Three key ingredients make our cookies unforgettably delectable. First, the recipe is made of French butter, premium flour and fresh eggs. Second, the technique in the way that the butter and flour are crumbled together, called “sablé” in French, meaning sandy texture, results in this unique texture that melts and lingers in the mouth. The third component is the passionate craftsmen who bake them for us.

Box of 12 pcs

Box of 24 pcs



FIND US

LA PETITE MAISON XXII

15 St. Francis Street, Wan Chai, Hong Kong

Opening Hours: 10:30am - 8:00pm

Tel: +852 9846 8692

Website: maisonxxii.com

Online store: shop.maisonxxii.com

Any enquiry, please email your contact details at info@maisonxxii.com, our customer service advocate will revert to you shortly.

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