



Activations  
Retail  
Edible Portfolio  
2019 - 2024

## Chef Janice Wong

A Native Singaporean, Janice fell into the world of culinary arts by chance through a life changing farm trip in Melbourne, Australia. Since then, her pursuit of perfection in imperfection and imperfection in perfection has never stopped in testing the limits and boundaries of traditional dessert, chocolate and pastry making.

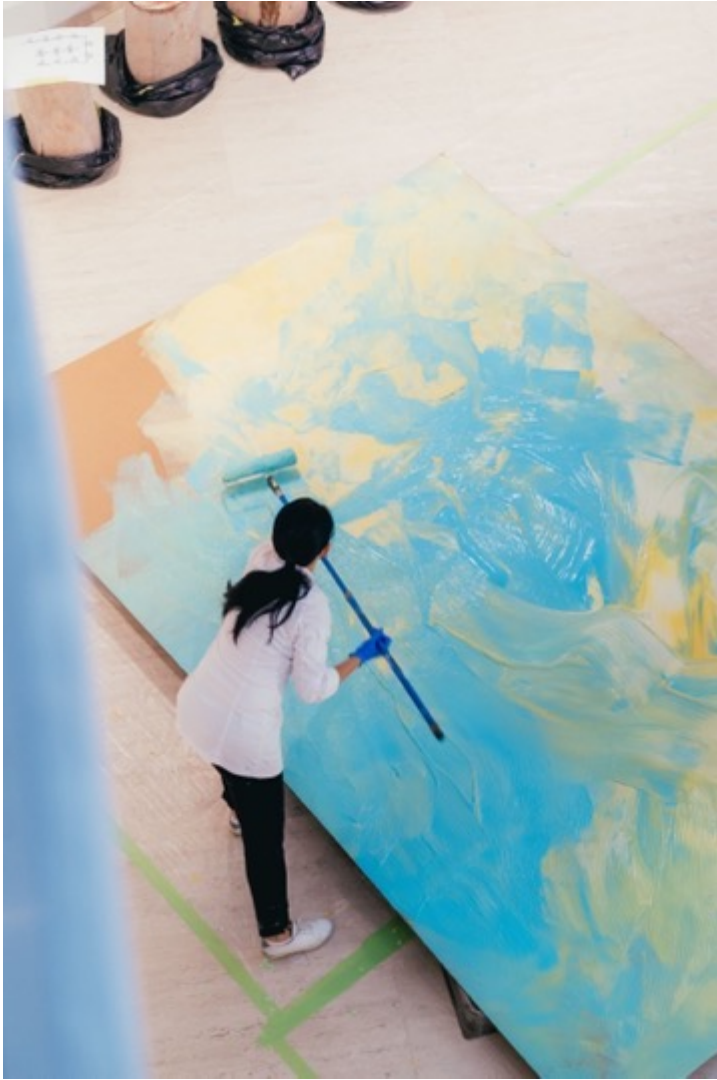
She has learnt from some of the world's best chefs, including US luminaries Thomas Keller and Grant Achatz, virtuoso Spanish chocolatier Oriol Balaguer, and prodigious French pastry chef Pierre Hermé.





# WE ARE WELL KNOWN FOR OUR

## EDIBLE ART



## HANDPAINTED CHOCOLATES



## BESPOKE CAKES



# OUR BRANDS INCLUDE





# WE LEAD THE WAY FOR SUSTAINABLE CHOCOLATES



**DIRECT TRADE  
CACAO**



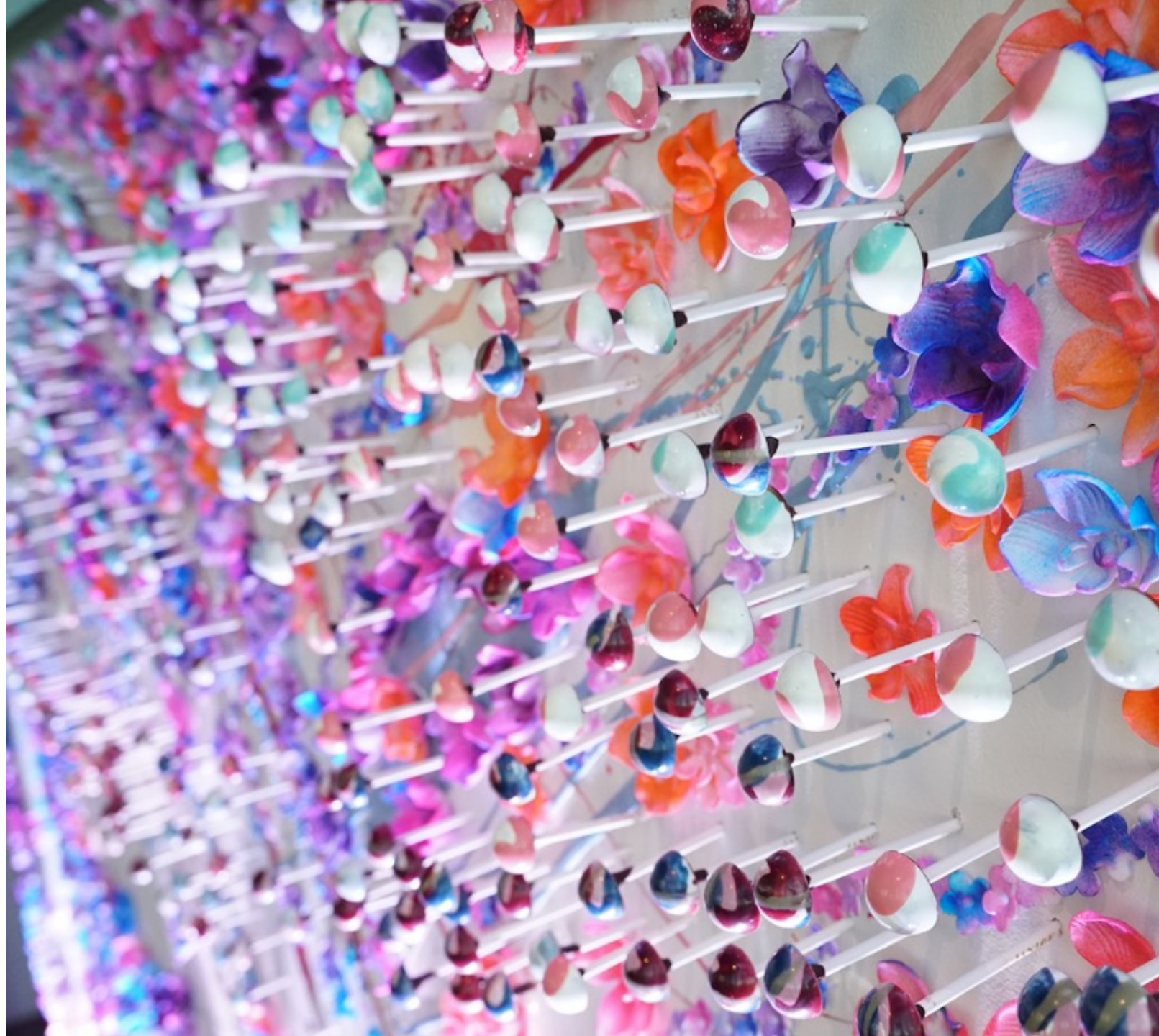
**CACAO TREE PLANTING  
INITIATIVE IN SINGAPORE**



**COLLABORATIONS WITH  
LOCAL ARTISANS**



## Some of our past projects



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# RITZ CARLTON OSAKA 2019



Ritz Carlton Osaka Collaboration featured a 5-course dessert degustation menu and cocktail pairing with a female Japanese bartender.



# SOLARIA, FUKUOKA, JAPAN 2019

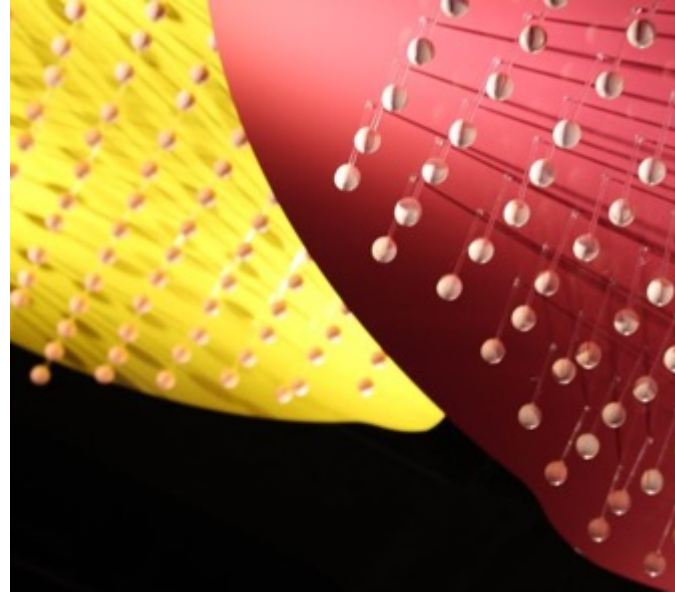


Solaria Plaza is an upscale mall in central Fukuoka, Japan. In conjunction with their 30<sup>th</sup> anniversary, Janice Wong was brought in to create an edible art pop-up with 12 unique flower walls. The “Flower Shower” featured 800 sugar roses, 2,300 monaka blossoms, 3,000 laser cut flowers, 500 orchids, 2,400 chocolate bon bons and 100 kgs of chocolate paint.





# WONDERBOX, INCHEON, KOREA 2019



In South Korea Janice Wong launched Wonderbox, a permanent installation in the newest indoor theme park in Paradise City, Incheon. It featured creations such as her Lollipop Ceiling and a four-meter-tall Chocolate Drip Paint Jars and life size chocolate bars.

In addition to the long-term installation, Janice Wong's first Wonderbox retail store opened. The kiosk featured her signature products, such as boxed chocolate collections, chocolate bars and lollipops.



# BANK OF SINGAPORE, MANILA, PHILLIPINES 2019



Edible Art Wall





# LANE CRAWFORD, HONG KONG 2019

Janice is the mastermind behind Lane Crawford's Autumn in Hong Kong SAR – an edible journey that celebrated the season's very best edit of designer footwear and accessories.

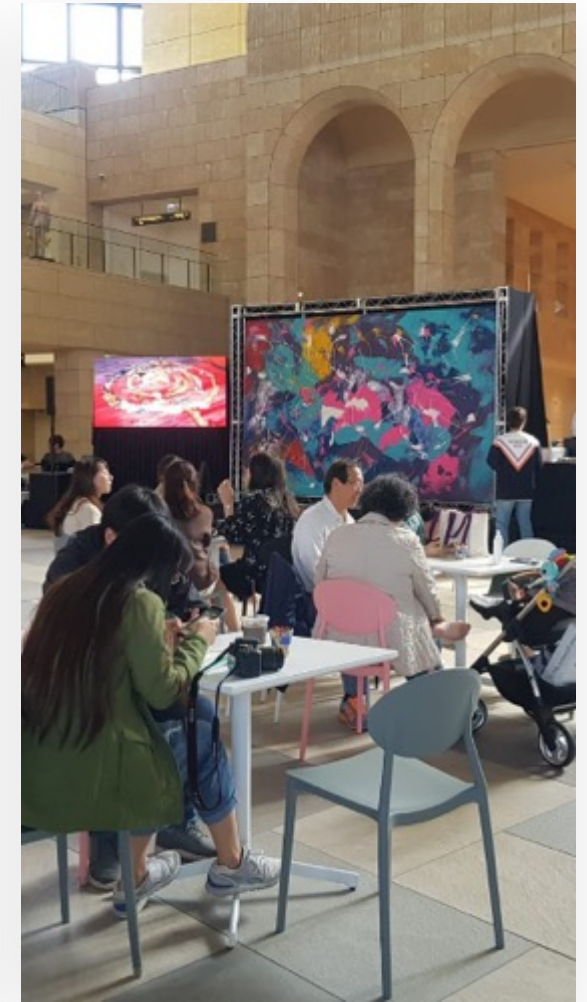


The inspiration is autumn in Hong Kong SAR, featuring different kinds of floral elements with a warm colour palette to reflect Autumn.

200 kilograms of chocolate and 150 kilograms of isomalt were used to build the corals.



# PARADISE GROUP WINTER ACTIVATION, KOREA 2019



Art installation, edible painting workshop for kids and live painting demonstrations at Paradise City



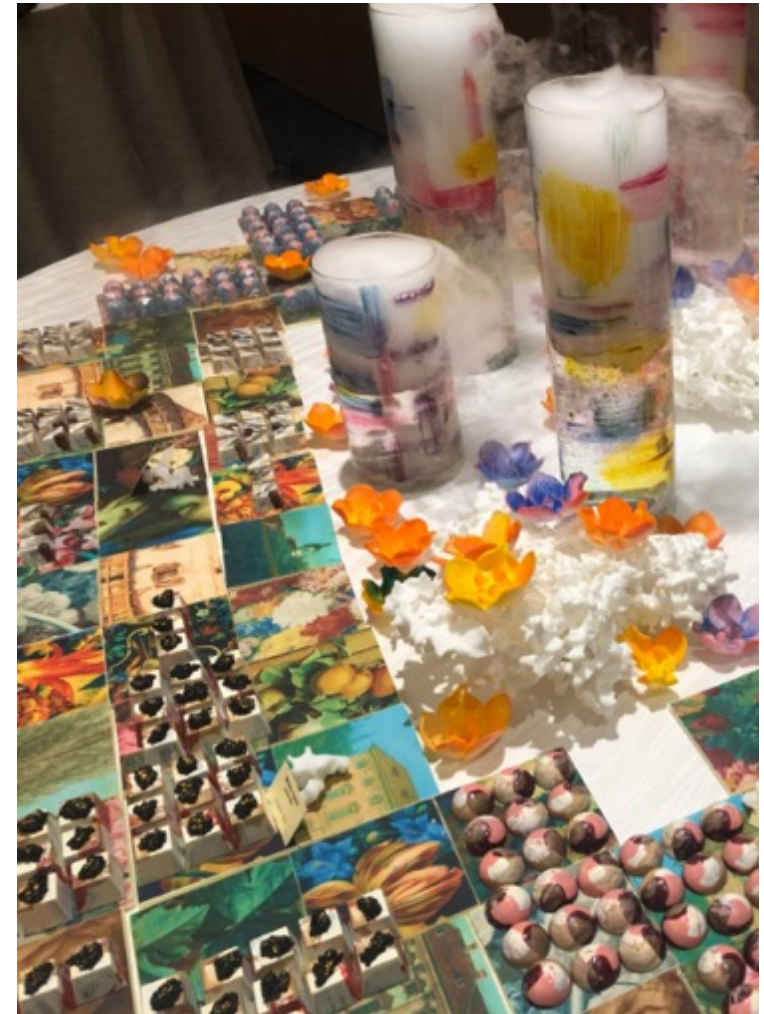
# LGT BANK, BANGKOK, THAILAND 2019



Singapore themed plated desserts



Edible chocolate tiles with edible printed graphics



Centerpiece display with isomalt corals, chocolate bon bons and chocolates paired with caviar



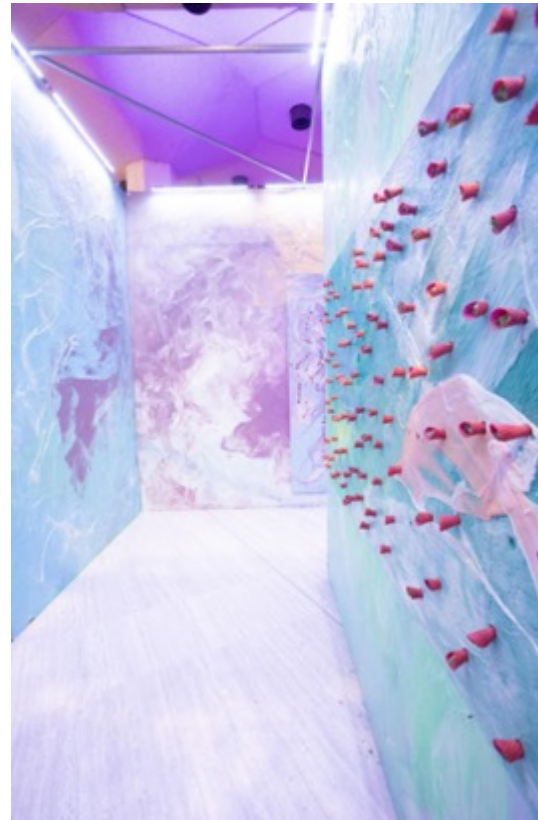
# ART GALLERY OF WESTERN AUSTRALIA (ACWA) – PERTH 2022



The dreamlike tunnel edible installation was part of ACWA's *Pure Imagination* 2022 ACWA Foundation Gala Event, a night that celebrated and raised funds for Australian women in the arts. Gala guests were able to pick off confections as they entered the experiential space, with more displays laid out throughout the event.



# AGWA 2022



**EDIBLE ART INSTALLATION**  
Over 2 days for 5,000 pax



# SINGAPORE HIGH COMMISSION GARDEN MUSEUM, LONDON 2022

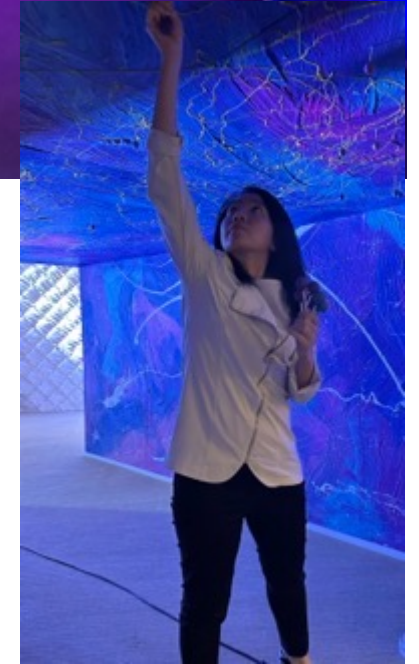


In celebration of Singapore National Day  
Edible Art and Singapore Flavoured Bon Bons





# HOTEL XCARAT, MEXICO 2023



Hotel Xcarat is an all inclusive resort in Cancun, Mexico. During their Festival Gastronomico, Janice Wong was brought in to create an edible art walkthrough with tunnel spanning over 30m long. The installation brought guests through walls of chocolate painting with over 4,000 bon bons, 2,000 canapes, 4,000 laser cut flowers, 6 large marshmallow paintings, and over 800 kgs of chocolate paint.





# Hotel Amenities & Activations

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## MGM COTAI, MACAU (2018 – 2020)



Janice Wong MCM is a 5,000 sqft modern pastry shop offering a full sweets experience from cakes, eclairs, mochis, tarts, ice cream, crepes, chocolates, confectioneries and plated desserts.

Customers can observe a live chocolate, crepe and dessert station with take out confectioneries and pastries. Dine-in guests will be able to enjoy the experience beside one of the biggest chocolate fountains in the world – a 7.3-meter high sculpture spouting rivers of dark, milk and white chocolate.



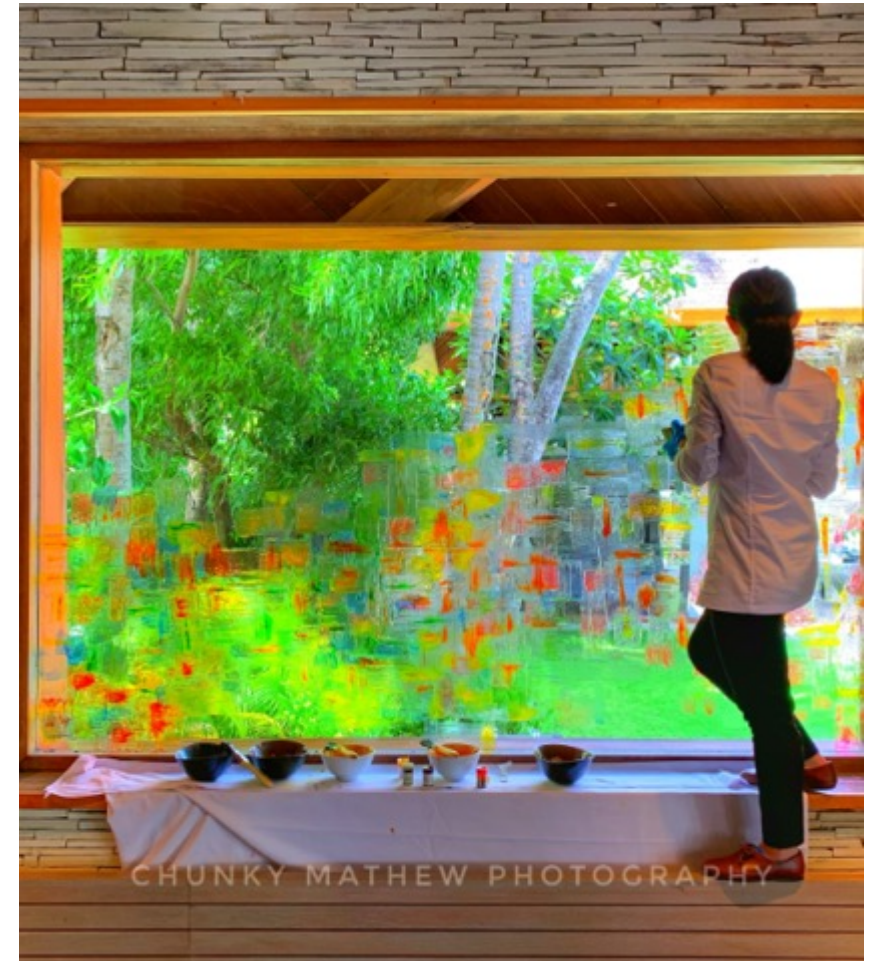
# W MALDIVES 2020



W themed chocolate bon bons



Guests art drawing & painting sessions



Gummy art wall panel



# RITZ CARLTON, MALDIVES 2022



BOX OF 4 CUSTOM BON BONS



CHRISTMAS ADVENT CALENDAR FEATURING 12 DIFFERENT BEAN TO BAR CHOCOLATES



This @ritzcarltonmaldives F  
advent calendar opens to r  
Imagination chocolates by @ja



# RITZ CARLTON, MALDIVES 2022



EDIBLE ART  
INSTALLATION



CULINARY ART  
EXPERIENCE



4-HANDS  
DINNER EXPERIENCE

## 4-HANDS DINNER ON-SITE

These themed dinners feature a collaborative effort between the Head Chef of the Ritz Carlton and Chef Janice. A full course menu is curated based on seasonal produce or theme for the evening.



# RITZ CARLTON, MALDIVES 2022



Cacao planting  
Cacao bean to bar workshop





# W LONDON 2022/2023



## Curation of in room amenities

40gm bars in specially designed W Hotel branded pouches, custom flavours of vegan & regular chocolates

58% Pandan Coconut (vegan)

51% Gin & Tonic inspired (vegan)

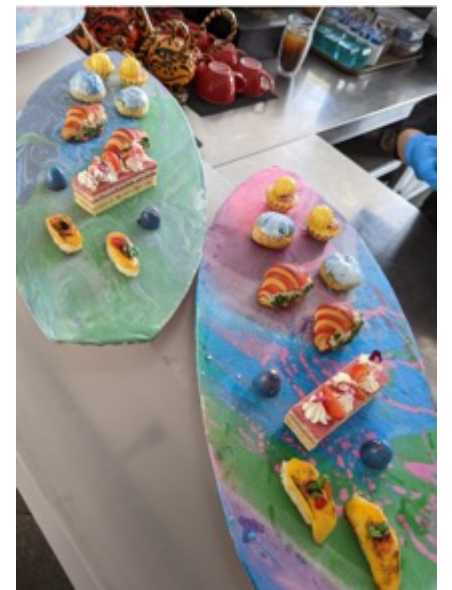
Strawberries & Cream

68% Shichimi spicy chocolate





# W BALI 2022 - 2023



Bespoke Box of 5 bon bons curated with W corporate colors as room amenities

Edible chocolate painting on surfboards

T-party with Janice Wong – a High tea experience created specially for Easter at W



# THE NAUTILUS, MALDIVES 2023

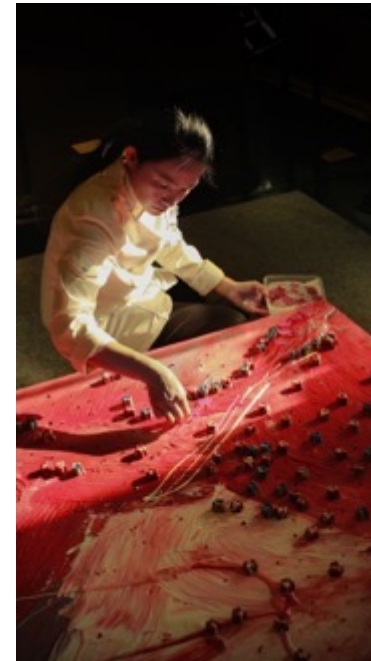


The multi-day engagement includes

- Bespoke room amenities of 40g chocolate bars
- Coral installations with curated edibles,
- Themed plated desserts and mini coral installations for each villa as amenities



# Singapore Tourism Board x JW Marriott Surabaya 2023



The multi-day engagement included

- Edible wall installation
- Themed plated dessert feature at UpperCut Steakhouse





# Kimpton Mai-Lai 2023

In celebration of World Chocolate Day, we did an

- Edible wall installation for media
- Curated a special flavour of bon bons for Kimpton that was sold through the month





# Hotel Intercontinental Pondok Indah 2023

Christmas in Hotel Intercontinental!

- Edible wall installation
- Special Christmas cake to be sold through the month







# Celebrating 14 years of Lady in Red for The Capitol Kempinski

- In celebration of The Capitol Kempinski Lady in Red, Janice Wong was engaged to paint a Lady in Red inspired chocolate art.
- 2 flavours of bon bons were also specially curated for them which were used for cocktail pairing
- Guests were also treated to a Pure Imagination Bean to Bar chocolate workshop as part of the week-long program.



# Opportunities with

- Licensing opportunities
- Large scale activation
- Experience consultancy and curation
- Amenities program





# THANK YOU



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@2amdessertbar



**JANICE WONG**  
*pure imagination*