press release

Pierre Hermé Paris Debuts Its First Christmas Collection in Singapore, an Exquisite Ode to the Coral Reefs

- Inspired by the marine world, Pierre Hermé's Christmas collection celebrates the beauty and richness of corals, with packaging inspired by the art of activist- artist Courtney Mattison.

- Discover a new gustatory adventure of mystery, imagination and enchantment with a series of limited edition Advent Calendars, macarons, pastries, Yule Logs, chocolates and more.

Singapore, 22 October 2025 – After an unforgettable grand launch in WEAVE, Resorts World Sentosa, **Pierre Hermé Paris** now celebrates its very first Christmas in Singapore with a journey beneath the waves, inspired by the breathtaking beauty of coral reefs. Enchanted by the iridescent secrets of the ocean, this inaugural Christmas collection draws from the richness and poetry of the marine world, presented in limited-edition packaging inspired by the art of activist-artist **Courtney Mattison.**

Called **Abysses: Profondeurs du Goût**, Pierre Hermé's Christmas collection at RWS journeys to the heart of beauty and richness of corals**.** Each design is inspired by the handcrafted and glazed stoneware and porcelain works of the ceramic sculptor's, each a loving letter to the sea and its biodiversity. It is a journey into the unknown, an invitation to marvel and take an inspiring dive into depths.

Pierre Hermé and Courtney Mattison reinterpret the universe of coral reefs to explore a poetic dialogue between density and lightness, transparency and brilliance for a Christmas collection that pays homage to these underwater wonders. The result is a festive collection with Mattison's designs gracing the packaging of Advent Calendars, macarons, pastries, Yule Logs, chocolates, and more.

Hailed as the "Picasso of Pastry" and crowned World's Best Pastry Chef, Pierre Hermé delivers a multi-sensory experience that transcends an experience far beyond pastry at Pierre Hermé Paris in Resorts World Sentosa. Designed as a temple of taste and wonders, the monumental space draws guests into a refined universe of imagination, artistry, and emotion, where every detail is a tribute to French indulgence.

Founded in 1997, the Maison embodies a **philosophy of giving pleasure with sweets**, where refinement meets bold creativity, precision becomes art, and every encounter is laced with enchantment. Since its first boutique in Tokyo in 1998 and Parisian patisserie in 2001, every detail is crafted with the utmost attention, inviting guests to delve into a composition of flavours, textures, and emotions. Guided by pleasure and generosity, each moment reflects the Maison's commitment to refined craftsmanship and heartfelt sharing through luxury, innovation and creating unique gourmet experiences.

ABYSSES: Profondeurs du Goût Pierre Hermé Christmas Collection

Count down to the magic of Christmas Day with **ADVENT CALENDARS** that hold within them a treat a day. The Advent wreath charms with its unconventional ephemeral style, perfectly round and adorned in vibrant colours. Day after day, the **Signature Calendar** reveals an assortment of 24 treats of chocolates, bonbons and more while the **Infiniment Gourmand Calendar** packs 24 assorted treats and an extra box of delicacies and chocolates in the centre, a way of helping those in a hurry to wait patiently. In select international hotels, the limited-edition **Exceptional Calendar** awaits, where treats and snackings come with an accompanying ceramic Christmas bauble handcrafted and numbered by Courtney Mattison herself. Expect the likes of Dark Chocolate Mendiants, Irresistables Plaisir Intense, Irresistables Plaisir Sucre and Candied Fruits contained within, sure to add sweetness to your holidays.

MACARONS come in equally enchanting variations, whether you're looking to gift and share them in pieces from multiples of four, starting from 4 all the way to 40. From 23 November 2025 to 21 January 2026, choose from 10 Macaron Permanents flavours available on offer. The **Infiniment** range offers Vanille from Madagascar, Chocolate Païneiras, Caramel, Praline Noisette, Praline Pistache, Framboise and Fruit de la Passion, while the **Signature** series delights with Mogador, Ispahan and Plaisir Sucre. For an extra touch of whimsy, the **Adorables**, the essential Christmas collection recognizable by their handcrafted brushstrokes on top. This year, they enchant with original flavour combinations like Rose des Sables, Black Truffle & Grilled Bread and Reflet Chestnut & Ginger as well as new releases like White Truffle & Hazelnut, Black Lemon & Dark Chocolate, Gingerbread & Mandarin, Mango & Corsican Honey and Grapefruit & Celery.

Classic **YULE LOGS** translate the most loved flavours of Pierre Hermé into festive log shapes perfect for the Christmas table. The **Anthéa Bûche Signature** is an unbeatable combination of pistachio in a Yule log of dark chocolate pure origin Belize, Cayo District, Xibun Plantation and Infiniment Pistache Praline. For a taste of the tropics, the **Bûche Glacée Jardin de Constance** evokes tropical gardens with a combination of pineapple, vanilla, coconut and lime, interspersed with pieces of caramelised roasted pineapple. Other flavours available in individual portions or sharing sizes offer a pick of Ispahan, Infiniment Citron Noir, Séréna, Fhlor, Mont-Blanc A Ma Façon or Loomi**.**

Delight the senses with **HAUTE-PÂTISSERIE,** a collection of limited-edition Christmas desserts brought life with precious curves and unsuspecting contours borrowed from coral branches. The **Neree Pièce D'Exception** is a dialogue between the two artists, presented as a chocolate shell of Infiniment Noisette Praline echoing the rugged contours of reefs. Hidden under is a dome of tangy and powerful chocolate aromas derived from Dark Chocolate Pure Origin Belize, Cayo District, Xibun Plantation, nori seaweed and yuzu gel. For an unforgettable gift, the **Pièce D'Exception Infiniment Chocolat** is an original piece of fantasy, taken from Courtney Mattison's work. A dome sits centre stage in an chocolate sculpture, surrounded by more sculptures filled with bonbons, caramelised hazelnuts, mendiants or Infiniment Noisette praline. Assembled and painted by hand by artisan chocolatiers, it's a centrepiece weighing almost 12kg.

Bite-sized wonders delight the eyes and lips in the form of **NOMADES**, layered cakes biting into multiple flavour destinations made to share. These also borrow the most delightful flavours of Ispahan, Plaisir Sucre, Infiniment Citron and Infiniment Vanille. Other treats to complete your celebrations include **CAKES** from both the Permanent and Ephemeral lines, **PANETTONES** bursting

forth with Pierre Hermé signature flavours and **STOLLEN** that is baked with generous fruit and fillings within.

As gifts for oneself or loved ones, **CHOCOLATE BOXES** entice with a variety of offerings in all sizes. **Bonbons** come in classic flavours of Infiniment Vanille, Infiniment Chocolate Belize, Ispahan, Mogador and Infiniment Milk Chocolat. Alternatively **Truffles**, **Glazed Chestnuts, Pralines** and more promise to put a smile on the receiver's face. Not amiss are **Chocolate Bars** of sleek stylish tablets, **Snackings** in different forms and treats, all perfect as the year's stocking stuffers.

Following on from the Christmas and year-end festivities are **EPIPHANY CAKES**, crisp puff pastry that sets the perfect stage for eggnog, almond cream and chocolate ganache. They make way for passion fruit, pineapple and milk chocolate for a new twist to the traditional **Galette de Roi**, or French King Cake, a celebratory feast for the senses to welcome the new year. In true Pierre Hermé decadence,

they are available in a variety of flavours, including Infiniment Amande, Mogador, Façon Pain Perdu and Brioche Feuilletée Faubourg Saint-Honoré.

Bring home a piece of the Pierre Hermé Christmas in limited-edition gift boxes and paper bags, each a collectible with the same stunning designs by Courtney Mattison.

Courtney Mattison's Letter to the Sea

An activist-artist, **Courtney Mattison** has turned a letter to the ocean into her art. Her works unveils the truth of the treasures we forget at the bottom of the ocean, bringing to light their fragility in a world increasingly endangered by the effects of climate change.

Fascinated by sculptures and the ocean, Mattison began sculpting marine creatures at a young age to better understand the anatomy of the organisms she studied in biology. Ceramics became the ideal medium to capture and convey this absolute fragility. Combining science and art through masterful ceramic installations, ceramics became her language to bring coral treasures back to life.

"I love coral reefs for the mysteries they hold and for the tiny animals and plants that are the faceless architects of a living and vital universe. They are essential to the health of the ocean," says Mattison.

Mattison's art is interpreted by the Maison into a holiday theme titled **ABYSSES: Profondeurs du Gout**. They are applied to the packaging for Pierre Hermé's Christmas Collection that invites mystery, imagination and enchantment while never fully revealing itself. As mysterious as they are precious, Pierre Hermé's Christmas collection is an unprecedented dive into the heart of coral reefs, inspired by their fascinating organic complexity and their essential role in the marine ecosystem.

On top of just the packaging, Mattison has designed a **ceramic Christmas bauble** inspired by coral reefs, their finesse and their organic textures. Plaster mold, fine ceramic cords and hand serration evoke the living reliefs of coral reefs. Each piece is handcrafted and hand-numbered, embodying a fragment of a fresco Mattison designed.

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to world-class attractions including Universal Studios Singapore and Adventure Cove Waterpark, as well as one of Southeast Asia's leading ocean institutes, comprising Singapore Oceanarium and the Research and Learning Centre. Complementing this are six unique luxury hotels, the retail and lifestyle destination WEAVE, the premier Resorts World Convention Centre, and a casino. RWS offers award-winning dining experiences and exciting cuisines from around the world helmed by celebrity chefs, establishing itself as a key player in Singapore's vibrant and diverse dining scene and a leading gourmet destination in Asia for epicureans. The integrated resort also offers world-class entertainment, from star-studded concerts to immersive exhibitions. RWS is the first integrated resort to be inducted into the TTG Travel Hall of Fame in 2023 after being named "Best Integrated Resort" for 10 consecutive years at the TTG Travel Awards, which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.

/ResortsWorldatSentosa @rwsentosa

ABOUT PIERRE HERMÉ PARIS

Pierre Hermé is the heir to four generations of bakers and pastry chefs from Alsace. Celebrated in France, Asia and the Middle East, the man Vogue dubbed the 'Picasso of Pastry' has brought style and modernity to pastry-making. With 'pleasure as his only guide', Pierre Hermé has invented a world of tastes, sensations and pleasures. His approach to being a pastry chef is an original one, and has led him to revolutionise the most established traditions. His work and audacity have made him a star of French gastronomy. The Maison de Haute Pâtisserie, conceived and founded by Pierre Hermé in 1997, opened its first boutique in Tokyo in 1998, followed in 2001 by a patisserie at 72 rue Bonaparte, in the heart of the Saint-Germain district of Paris.

From the meticulous choice of raw materials to the sweet delicacies sold in meticulously designed boutiques, to the impeccable quality of service, Pierre Hermé's creations bear the hallmark of luxury from start to finish. Voted World's Best Pastry Chef by the World's 50 Best Restaurants Academy in 2016, this pastry chef-chocolatier uses his technical command, talent and creativity to bring pleasure to all fine food lovers.

As part of his ongoing initiative to promote French expertise, Pierre Hermé is a member of several associations, including the Comité Colbert and Relais Desserts. Pierre Hermé Paris is also a partner of the Ritz Carlton, Park Hyatt, La Mamounia, New Otani, Oetker Collection and other groups. It has over 90 sales outlets in thirteen countries and almost 1000 employees.

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EDITORS' NOTES

1. Please use the accompanying captions for the following photos.
2. Hi-res images available for download here.
3. All photos are to be attributed to: *Pierre Hermé Paris.*
4. Hashtags: #ResortsWorldSentosa #rwsentosa #RWS #RWSmoments

PIERRE HERMÉ PARIS

Pierre Hermé Paris in Singapore is located at 26 Sentosa Gateway, #01-234 & 234A Singapore 098138
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