

press release

Resorts World Sentosa and Pierre Hermé Paris unveil a visionary realm of French Haute Pâtisserie in Singapore

- Unveiling the first in Southeast Asia and largest flagship in the world, discover an immersive journey of indulgence, featuring iconic macarons, signature pâtisserie and artisanal chocolates.
- Be the first to experience the world's first Pierre Hermé Ice Cream Bar, Pierre Hermé Bubble Tea Collection and Furoshiki Gift Wrapping.
- The perfect complement to all the sweets and treats is a full-service restaurant La Table.



Pierre Hermé Paris first in Southeast Asia and largest flagship in the world.

PHOTO CREDIT: PIERRE HERMÉ PARIS.

Singapore, 30 July 2025 – On **1 August 2025**, Resorts World Sentosa (RWS, 圣淘沙名胜世界) and world-renowned pastry chef Pierre Hermé will officially open a spectacular new flagship store, **marking the first in Southeast Asia and largest flagship in the world**. Located within *WEAVE*, Resorts World Sentosa's new retail and lifestyle destination, this landmark opening brings a bold and immersive reimagination of French haute pâtisserie to Singapore.

The WEAVE is part of RWS's S\$6.8 billion transformation plan to redefine the future of tourism and the collaboration with chef Pierre Hermé reflects RWS' commitment to curating globally renowned brand and experiences that enhance Singapore's position as a leading destination for luxury, and experiential travel.

"Resorts World Sentosa's partnership with Pierre Hermé Paris exemplifies our vision to bring exceptional, world-class brands to Singapore," said Andreas Reich, Senior Vice President, F&B General Management, Resorts World Sentosa. "This flagship is more than a boutique, it creates a destination that invites guests to linger, indulge, and connect with the best the world has to offer, right here in Singapore."

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.

Every aspect of the new flagship is designed to live up to the values of the Maison Pierre Hermé Paris. **Audacity** sets Pierre Hermé as a pioneer who continually innovates and reinvents the art of Haute Pâtisserie to create the unexpected; **Quality** dictates the choice and freshness of ingredients, rigour and training in manufacturing of methods and care given to service and customer relations; **Accuracy** marks the information made available both internally and outside the company; **Differentiation** sets them on a path to do today what everyone else will do tomorrow; **Continuous improvement** charts the attention paid to the results of each action with a view to improve effectiveness and relevance on a daily basis; and **attention to detail** meticulously ensures that every action and communication of information to both customers and internal teams are executed with precision and thoroughness.

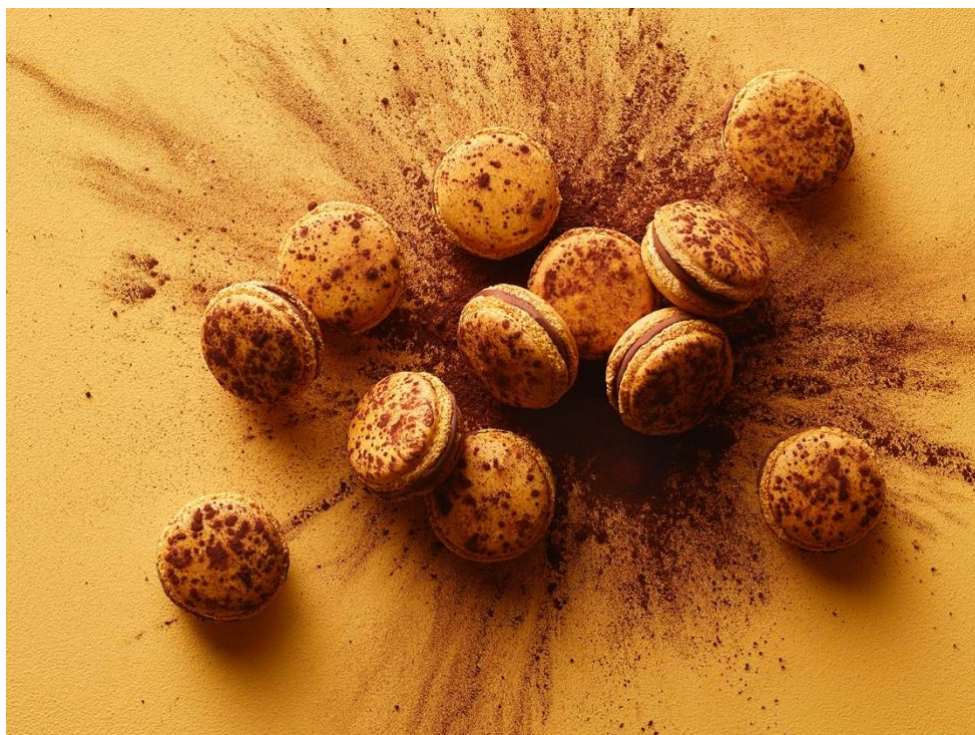


Ispahan macaron. PHOTO CREDIT: PIERRE HERMÉ PARIS.

At the heart of the experience is Pierre Hermé's signature **Fetish Wall** encapsulating the architecture of taste, featuring his most renowned compositions like the iconic **Mogador**, **Ispahan** and **Infiniment Vanille**. The immersive experience stems from the curated collection of **Fetish flavours**, as well as **bold new creations**, imagined exclusively for Singapore.

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.

A Celebration of French Indulgence



Mogador macaron. PHOTO CREDIT: PIERRE HERMÉ PARIS.

Guests can look forward to an extraordinary array of indulgences beginning with the iconic **macaron**. There are both the **Permanent Macaron Collection**, with signature flavours like **Mogador** that marries passion fruit and milk chocolate and **Ispahan**, the delicately decadent blend of rose, raspberry and lychee. Other must-tries include the lineup from the **Infiniment Collection**, like the **Infiniment Vanille** where Madagascan vanilla enhances the sweetness of the macaron biscuit, the **Infiniment Chocolat** made with ganache of pure origin Brazilian 64% cocoa dark chocolate from the Paneiras Plantation and **Infiniment Caramel** marrying macaron biscuit with the indulgent salted butter caramel cream, Nuttier options tempt with **Infiniment Praliné Noisette** characterised by the fullness of the smooth, sweet flavour of the Piedmont hazelnut underlined by the caramelised notes of the praline and **Infiniment Praliné Pistache** where the toasted notes and roasted aromas of pistachio praline reveal the full aromatic spectrum of the nut. From the **Ephemeral Collection**, macarons like the **Velouté** **Infiniment Fraise** brings together the lactic and tangy notes of yoghurt and the fragrance of strawberries while the **Jardin en Sicile** is a smooth melting in the mouth of basil blossom and orange blossom. Miss not the **Arya**, a perfect harmony between the subtlety of orange blossom and pistachio and **Indulgence**, a crisp contrast of the sweet taste of peas enhanced by the freshness of mint.



Pierre Hermé Paris Chocolate Bar. PHOTO CREDIT: PIERRE HERMÉ PARIS.

Chocolates come in an assortment of boxes, bars, bonbons chocolate and more in varying numbers and volumes, each melting into chocolatey goodness that stays on the lips and memory. Chocolate bars come in exquisite variations such as **São Tomé Fleur de Sel** and **Java** both boasting 75% dark chocolate in their make, **Chocolat au Lait & Noisettes Grillées** and **Chocolat Blond à la Fleur de Sel**, a sweet and salty treat of caramelised blond chocolate. The **bonbons chocolate**, available in **Pure Origin**, **Signature**, and **Praliné** selections, are bite-sized expressions of indulgence. For something truly distinctive, the **Bonbon Chocolat Macaron** presents a one-of-a-kind indulgence that fully preserves the purity of chocolate while unveiling the almond notes and delicate texture of the macaron.

Sweet teeth will have all cravings satisfied with **Snackings** like **Mendiants**, milk or dark chocolate rounds topped with dried fruits, almonds, hazelnuts, pistachios, blond raisins and candied fruits of ginger and orange peel. **Orangettes** feature slivers of candied orange peel coated with dark chocolate for delicious melt-in-your-mouth crunch that can be eaten any time of the day, **Croquants** bring the crunch with thin nougatine filled with crunchy melt-in-your-mouth Piedmont hazelnut praline, coated in pure origin dark chocolate. **Nougatines** are equally irresistible where iconic flavours of the Maison come in thin squares of crunchy nougatine coated in chocolate, available in flavours of Ispahan or Mogador.

French patisserie comes to vivid life with an extensive selection of Pierre Hermé's beloved classics and bold seasonal creations. **Classic viennoiseries** include the well-loved **Croissant**, **Pain Au Chocolat** and **Brioche**. Signature **viennoiseries** bring the likes of **Croissant Ispahan**, **Pain au Chocolate** and **Pistache**. Meanwhile, the **Ephemereal collection** is a delight on all the senses with flavours like **Croissant**

Infiniment Citron and **Pain au Raisin a La Cannelle**. **Madeleines** are light and buttery, whether that is the **Jardin de l'Atlas**, a burst of orange blossom and honey, or **Ispahan**.

Spreading more joy are **chocolate spreads** like **Infiniment Praliné Noisette**, a praline and chocolate spread that captures the flavour and texture of the Maison's Bonbon Chocolat Infiniment Praline Noisette with its melty, crunchy and slightly caramelised body.

Complementing these delights is a refined range of artisanal **jams and spreads**, standing out with signature flavours of **Frambroise & Violette**, **Ispahan** and **Satine**. Matching them are teas from the **Tea Collection** like **Jardin de Pierre**, a black tea with rose and citrus, **Ispahan**, black tea with rose, raspberry and lychee and Ceremony, sencha green tea and jasmine green tea flavoured with orange blossom and citrus fruits.

Afternoon tea is properly honoured with **pound cakes**, perfect to be had with coffee, tea or anything in between. Bite into the distinctive features of soft biscuit, crispy praline and buttery goodness in signature flavours like **Ispahan**, **Mogador** and **Infiniment Citron**.



Ispahan Soft Serve in a cup. *PHOTO CREDIT: PIERRE HERMÉ PARIS.*

Ice cream lovers will be delighted by the world's first **Pierre Hermé Paris Ice Cream Bar**, offering an exclusive Scooping Service for hand scooped ice cream served in dainty cups. Signature flavours continue to reflect the house signatures of Mogador, Ispahan and Montebello. **Soft serves, irresistible plant-based treats exclusive to this establishment**, can be enjoyed in crispy cones or in tubs, just like Italian ice cream, are also available in flavour iterations of Ispahan and Ultime. A true invitation to indulgence, this unique vegan ice cream brings a touch of lightness and sweetness, enhancing the art of ice cream in Pierre Hermé's unique savoir-faire. Take a walk down memory land with **Iced Brioche Collection**, an elevated take on the ice cream sandwich with toasted brioche enveloping ice cream within its pocket, available in flavours like Montebello or Satine.



Pierre Hermé's Coupe glacée (left) & Trick The Eye Pastry (right). PHOTO CREDIT: PIERRE HERMÉ PARIS.

Define your own Pierre Hermé experience with **Plated Desserts**, a variety of stunning creations ranging from French Toast, each flavoured for the Pierre Hermé touch to the Minute Millefeuille or Gaufre, French waffles. **Coupe Glacée** make for a sight with stunning glasses of ice cream and a medley of biscuits and crumbs providing a true treat for the eyes and lips.

Exclusive to Pierre Hermé Paris Singapore, treat the eyes and the lips with the **"Trick the Eye" Pastry**, a stunning example of culinary illusion, where dessert meets art. Crafted with meticulous detail and signature Pierre Hermé flair, the Singapore edition resembles a well-loved kaya toast but is actually a peanut tartine rich with the crunch of peanuts and buttery goodness of peanut butter. This playful approach marries French patisserie tradition with whimsical innovation, making it a must-try for dessert lovers and aesthetes alike.

The experience continues with the elegant **Pierre Hermé Paris Furoshiki Stand** offering sustainable and artful gift-wrapping aligned with Sentosa's eco-conscious spirit, featuring reusable fabric wraps in elegant prints and designs inspired by Japanese wrapping traditions.

New to the Maison is the **world's first Pierre Hermé Paris Bubble Tea Collection**, an imaginative union of French finesse and Asian delight, featuring iconic flavours like Matcha and Ispahan reinterpreted with playful textures. Blending Asian tradition with French pastry excellence, these creations offer a new way to enjoy the Maison's iconic flavour combinations. Each recipe is conceived as a full sensory experience: delicately infused tapioca pearls are paired with carefully selected teas and flavoured milks, crafted with the precision of a pastry chef. Among the first creations, Ispahan is revealed in a fresh, floral version and is joined by flavour pairings such as Satine, Matcha, and Jardin de Pierre. Sitting between drink and dessert, these bubble teas embody a new expression of indulgence.

Table by Pierre Hermé

The perfect complement to the patisserie boutique is **Table by Pierre Hermé**, a serene sit-down venue for indulgent savoury fare and elevated desserts. It reflects the same French art of living that Pierre Hermé is celebrated for, with a full-dining menu combining technique, flavour balance and presentation in every course.

Expect classic dishes including Maison's great classics alongside exclusive creations, playing with contrasts, textures, temperatures, and exceptional ingredients. Signatures include items like *Ceviche De Dorade Ispahan*, a sea bream ceviche sweetened with lychee raspberry jelly, *Toast Avocat Jaune D'Oeuf Confit*, an avocado toast crowned with a confit egg yolk and *Pissaladiere*, a tart of preserved onions fragrant with *Cantabrian* anchovies and *Taggiasche* black olives. Not amiss is *the Pain Perdu Salé Curry Curcuma*, a savoury French toast laced with curry and turmeric, balanced on the side with avocado, quinoa and corn salad and the iconic Pierre Hermé's *Croque-Monsieur Volaille*, a toasted sandwich layered with melted Comte cheese, bechamel and turkey ham.

From breakfast onwards, freshly pressed fruit juices, hot beverages, exceptional coffees, signature viennoiseries and granola awaken the senses. At lunchtime, the dining menu reveals a gourmet selection imagined by Pierre Hermé. Ispahan flavours feature in a ceviche, a savoury take on French toast, and a reinvented croque-monsieur, all interpreted in the Maison's unique style. On the sweet side, beyond individual pastries, the experience continues with plated desserts made to order. *Millefeuille*, *Sphère Sensation* and *Initiation* are memorable creations to be shared, where textures, temperatures and flavours respond to one another in harmony. Guests may also be tempted by drinkable desserts, French toast, ice cream sundaes or waffles. When tea time arrives, visitors can compose their ideal treat with macarons, chocolates or madeleines, or opt for an ice cream creation or a pastry.

With its debut in Singapore, Pierre Hermé Paris sets a new benchmark for Haute Pâtisserie in the region, where every creation is a testament to refinement, innovation, and the joy of discovery. More than just a boutique, this flagship represents a destination for luxury dessert, culinary artistry and emotional connection, inviting guests to linger, indulge, and return. As Pierre Hermé continues to shape the future of French patisserie, this new chapter at Resorts World Sentosa is a celebration of taste in its most elevated form—a gift to the senses, crafted with heart, heritage, and imagination by a true architect of taste.

Highlights of Pierre Hermé Paris Premiere in Singapore

The Maison's first immersive destination in the region and the largest in the world brings together sweet, savoury, artistic and sensorial experiences in one spellbinding ensemble:

- a **macaron and pâtisserie counter**, with globally loved signatures and audacious creations
- an **immersive chocolate paradise** celebrating the richness of cacao in all its forms,
- an intimate **barista area** to savour coffee and teas through a French lens,
- the **world's first Pierre Hermé Paris Ice Cream Bar**, where artisanal creations, with an exclusive vegan offering, are delicately assembled to highlight each flavour note
- the **world's first Pierre Hermé Bubble Tea collection**, a whimsical fusion of textures and tastes, where the flair of the French pâtissier meets the playful spirit of Asian indulgence,
- the **full-service restaurant La Table by Pierre Hermé**, for all-day dining rooted in flavour, technique and elegance,
- and the **Furoshiki Stand**, marrying sustainable beauty with thoughtful luxury.

- Ends -

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.

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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
For updates, please visit [@pierreherme singapore](https://www.pierreherme.com/singapore).