press release

Pierre Hermé Paris Unveils World's First and Anticipated Singapore-Exclusive Macaron, Celebrating Southeast Asian Heritage: The Jardin Peranakan

Discover the world's first macaron flavour, inspired by Peranakan classics pandan and kaya, artfully reinterpreted through Pierre Hermé's renowned pastry mastery.

Singapore, 28 January 2026 – To celebrate its love for Singapore and its flagship boutique at WEAVE, Resorts World Sentosa, Pierre Hermé proudly introduces a Singapore-exclusive macaron: **The Jardin Peranakan**.

This world-first macaron draws inspiration from the rich heritage of the Peranakan community, celebrated for their iconic desserts infused with fragrant kaya and pandan. By blending these beloved Southeast Asian flavours with Pierre Hermé's signature pastry mastery, The Jardin Peranakan transforms local tradition into a modern, artful indulgence, an experience that is at once familiar, innovative, and uniquely Singaporean.

"Singapore has always inspired me with its richness of culture and flavours. With The Jardin Peranakan, I hoped to capture the soul of Singapore through flavours that are deeply familiar, yet reimagined, presenting a macaron that is both rooted in tradition and open to imagination" shares Pierre Hermé.

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.

The Jardin Peranakan

The Jardin Peranakan proudly meets the world as a Singapore-exclusive and world-first flavour, a poetic homage to the rich culinary heritage of Southeast Asia, interpreted through the Maison’s signature *Architecture of Taste*. At once nostalgic and contemporary, it reimagines a beloved regional classic through Pierre Hermé’s haute pâtisserie lens, transforming familiar flavours into an expression of refinement and emotion.

The journey begins with the delicate green aroma of pandan-infused ganache, revealing soft notes of vanilla and fresh almond that echo the delicacy of the macaron. At its heart, luscious kaya takes centre stage — round, melting and indulgent - *made from coconut cream and eggs, slowly cooked to achieve a smooth, creamy texture. Its sweet flavor combines notes of coconut and a subtle hint of vanilla.* Crafted with meticulous precision, the ganache is infused with fresh pandan juice and a touch of pandan essence, blended into silky white chocolate to achieve a refined, aromatic creaminess. As the flavours linger, the herbal freshness of pandan returns, lifting the palate and bringing elegant balance to the richness of the kaya.

Bring home your favourite Pierre Hermé macarons presented in a box of four adorned with Singapore-exclusive illustrations by artist **WHOSMiNG**. The Jardin Peranakan gets the perfect stage to

meet the world with these tin boxes that proudly wear iconic local landmarks such as the Universal Singapore rollercoaster, the Merlion and locally-recognised King of the fruit, durian.

Launching as the first edition in a series of **four Singapore-exclusive designs**, the collection will be unveiled progressively throughout 2026, inviting collectors and fans alike to discover a new chapter of the story with each release.

Beyond its Singapore-exclusive creation, Pierre Hermé Paris' flagship showcases the full breadth of its signature universe. Guests can indulge in iconic macarons and pâtisseries, artisanal chocolates, and ice creams, complemented by barista-crafted beverages.

The Jardin Peranakan will be available to the public from **9 February 2026**, exclusively at Pierre Hermé Paris Singapore.

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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 including The Laurus, a Luxury Collection Resort – Singapore's first prestigious The Luxury Collection branded property in collaboration with Marriott International, 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 2022 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, 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

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