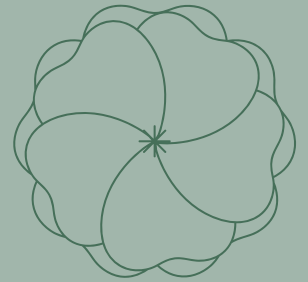


Mooncake Truffles



MATCHA CHERRY BLOSSOM



Mid Autumn Festival
Friday, 25 Sep 2026

Metisano
chocolates

APPROX. 10G EACH | 80PCS/TRAY

THE CLASSICS



● **CRP-MC26-01**
38% MILK CHOCOLATE



● **CRP-MC26-02**
58% DARK CHOCOLATE



● **CRP-MC26-03**
75% DARK CHOCOLATE



● **CRP-MC26-04**
CRISPY NOCCIOLA (HAZELNUT)



● **CRP-MC26-05**
BLACK SESAME

- *Dark Chocolate Shell*
- *Milk Chocolate Shell*
- *White Chocolate Shell*

APPROX. 10G EACH | 80PCS/TRAY

FRUIT TRUFFLES



● **CRP-MC26-06**
PASSIONFRUIT MANGO



● **CRP-MC26-08**
BALSAMIC STRAWBERRY



● **CRP-MC26-07**
RASPBERRY ROSE



○ **CRP-MC26-09**
YUZU APRICOT



○ **CRP-MC26-10**
PINEAPPLE COCONUT

made with
Fructose
Real Fruit Pieces!



● **CRP-MC26-11**
POMEGRANATE MANUKA

- *Dark Chocolate Shell*
- *Milk Chocolate Shell*
- *White Chocolate Shell*



● **CRP-MC26-12**
TANGERINE OSMANTHUS

TEA TRUFFLES

APPROX. 10G EACH | 80PCS/TRAY



● **CRP-MC26-13**
ELDERFLOWER APPLE



● **CRP-MC26-16**
WHITE CHRYSANTHEMUM
LONGAN



● **CRP-MC26-14**
PEACH PU'ER



● **CRP-MC26-15**
MUSCAT GRAPE SENCHA

- Dark Chocolate Shell
- Milk Chocolate Shell
- White Chocolate Shell

CONTEMPORARY

APPROX. 10G EACH | 80PCS/TRAY



New

● **CRP-MC26-18**
SICILIAN DOP PISTACHIO

Unadulterated Bronte pistachios. No added coloring; just the intense, natural essence of Sicily's finest harvest.



New



● **CRP-MC26-17**
MATCHA CHERRY BLOSSOM

New



● **CRP-MC26-19**
LEMON MYRTLE

New



● **CRP-MC26-20**
LAVENDER GINGER
CREME BRULEE

New



● **CRP-MC26-21**
TAMARIND CARAMEL

- Dark Chocolate Shell
- Milk Chocolate Shell
- White Chocolate Shell



LIQUOR TRUFFLES

APPROX. 10G EACH | 80PCS/TRAY



● **CRP-MC26-22**
CHAMPAGNE



● **CRP-MC26-23**
LYCHEE MARTINI



● **CRP-MC26-24**
BAILEYS ESPRESSO



● **CRP-MC26-25**
CASSIS VODKA

Bits of d'Orange Confités!



● **CRP-MC26-26**
ORANGE WHISKEY

- Dark Chocolate Shell
- Milk Chocolate Shell
- White Chocolate Shell



Orders

All prices are subject to the prevailing GST.
Images shown are for illustrative purposes only.
To avoid confusion, place your order with product codes.
(eg. CRP-MC26-01)

Storage

Chocolates are best kept at 20°C with humidity below 65%.

Production

Lead Time: 7 working days

Order before 01 Aug 2026 for guaranteed delivery
Packaging shown are subject to availability thereafter.
All items are produced fresh upon order confirmation.

Delivery from 15 May 2026 onwards
Last Order Date: 14 Sep 2026

All orders after 14 Sep 2026 are subject to availability.



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