

Since
1969

Hot Pans BAKERY



Metisano chocolates

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Metisano chocolates

chocolates

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Metisano chocolate



Deliciously Addictive



win-sin.com

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Metisano *chocolates*



Metisano is an arranged marriage between the words 'Meticulous' and 'Artisanal'. In this fashion, we commit to ensuring every praline is nothing short of excellence in chocolate making, and the artistry is driven by artisanal passion.

Today at Metisano, we take the art of chocolate creation further. It is a philosophy, a standard we abide by religiously, that we produce nothing short of sensual divinity. We only stretched the ability to mass produce pralines. Everything else is left intact: the ingredients, the science, the art.

Every morsel that leaves our door bears our hallmark quality and freshness. Nothing is hurried or cheapened, as chocolate work requires time, select recipes and careful preparation.

Meaningfully, we aspire to be the global chocolatier of choice, with the ability to deliver excellent value. To you, it means assurance of chocolates unlike any other on this planet. To us, it's the well-earned pride of being world-class chocolatiers.

Win Sin is proud to be your chocolatier of choice and we are excited to present our new collection, with over 50 new creations.



The Originals

We call them "**The OGs**". The originals that have reigned as the most popular ever since we started as chocolatiers. Every bite is pure luxury, glorious and undisputedly satisfying.



Dark Chocolate Truffle, 11gm
French 58% dark chocolate recipe



Milk Chocolate Truffle, 11gm
Classic silky French 38% milk chocolate



White Chocolate Truffle, 11gm
French 31% white chocolate with
a hint of vanilla



Daily Treats

Ready indulgence to meet your daily needs.



Dark Rocher, 11gm
Roasted, caramelised
almond silvers covered
with 58% dark chocolate



Lemon Myrtle, 11gm
White chocolate with a
herbaceous Australian
lemon myrtle ganache



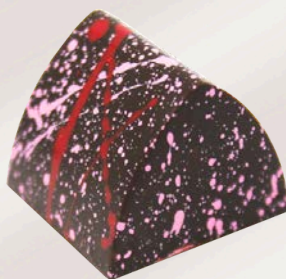
Osmanthus Apricot, 11gm
Delightful blend of apricot
bits & osmanthus in milk
chocolate



Earl Grey, 11gm
Earl grey infused into dark
chocolate, enrobed with a
58% dark chocolate



Milk Rocher, 11gm
Roasted, caramelised
almond silvers covered
with 38% milk chocolate



Bohemian Raspberry, 10gm
Raspberry infused white
chocolate ganache in 58%
dark chocolate



Mango Tango, 10gm
The secret mango ganache
recipe



Sun-Kissed Passionfruit, 10gm
Aromatic passionfruit ganache
center enrobed with 38% milk
chocolate



Quintessential

Signature flavours crafted for the purist. From the deep intensity of dark cocoa to the nostalgic comfort of creamy milk chocolate together with the variations of infusions, these are the classics that never go out of style.



Strawberry, 10gm
Tangy strawberry infused white chocolate ganache in milk chocolate truffle rolled in strawberry powder



Hazelnut Gianduja, 9gm
Milk chocolate ganache with hazelnut paste



OMG Lemon, 10gm
Smooth white ganache infused with lemon zest & lemon flavour



Sea Salt Caramel, 11gm
Perfect balance of sweet & savory infused in milk chocolate enrobed in 58% dark chocolate with a touch of salt flakes



72% Dark Feuilletine, 10gm
French 72% dark chocolate ganache with crispy feuilletine



Oozy Toffee, 11gm
Soft flowy toffee encased in milk chocolate



Oh Honey!, 11gm
Floral nectar sweetness infused center in milk chocolate



Jasmine, 10gm
58% dark chocolate ganache infused with jasmine tea & enrobed in 58% dark chocolate



Sour Apple, 9gm
White ganache infused with sour green apple



Orange Blossom, 10gm
Zesty orange infused in white ganache



Rosie, 11gm
Fragrant rose in 58% dark chocolate



Nuts

Trois Freres, 13gm

Trio of roasted whole hazelnuts on hazelnut gianduja enrobed with 58% dark chocolate



Big Mack, 12gm

Macadamia nut on creamy milk chocolate



Everyday Christmas, 10gm

Festive pistachio cranberry nougat, a seasonal favorite now available to enjoy all year long



Crunchy Hazelnut, 8gm

Smooth hazelnut gianduja with crispy feuilletine



Classy PB&J, 9gm

The elevated version of a nostalgic classic



Rum Rum Raisin, 15gm

Rum soaked raisin nestled in rum infused 58% dark chocolate ganache



Griotte Cherry, 13gm

French griotte cherry in liquid brandy



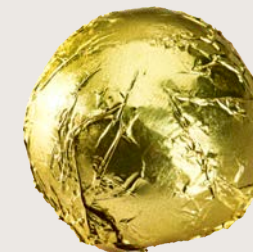
Tiramissyou, 10gm

Espresso, Irish cream infused indulgence. A tiny, sophisticated Italian vacation in one bite!



Champagne, 13gm

Liquid party filling of champagne



Tipsy



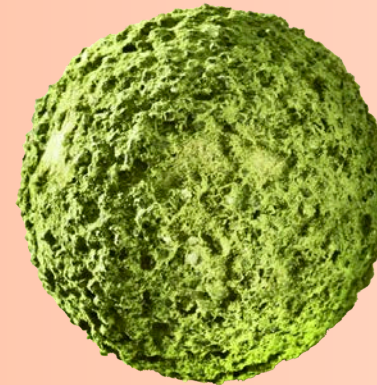
Curiosities

Our **Curiosities** Collection is a masterclass in whimsical sophistication, offering a sensory journey that is as visually arresting as it is technically precise. This eclectic assortment pushes the boundaries of traditional confectionery with inventive infusions and a vibrant, chromatic aesthetic, yet remains grounded in a measured balance of flavor and form.



Island Escape, 9gm
A sun-drenched collision of tropical coconut and caramel ganache enrobed in dark chocolate

Matcha Maccha, 10gm
NY-1 grade, Nakayama ceremonial grade green tea blended with white ganache in a truffle shell rolled in maccha powder



Unicorn, 10gm
The sizzle fizzle strawberry flavoured popping candy center



Gold Mine, 10gm
Ginger creme infused in ganache with a surprise honeycomb bite as brulee



Stardust Noir, 7gm
Miso caramel infused ganache, golden with every bite

S'mores S'mores, Gimme More, 9gm
Fluffy marshmallow, dark chocolate ganache with crispy feuilletine

Peach Pu'er Tea, 10gm
Juicy momo infused ganache with a refine tea aroma



Yuzu Anzu, 10gm
Bright, aromatic Yuzu meets the honeyed sweetness of Anzu (apricot) in a delicate, citrus-forward chocolate harmony



Value Range



Mocha, 9gm
Coffee infused ganache
in dark chocolate



Teh Halia, 9gm
Aged ginger tea infused
ganache in milk chocolate



White Grape, 8gm
Grape flavour infused
white chocolate ganache

Bergamot Orange, 8gm
Pink grapefruit center encased
in 58% dark couverture

Milk, 8gm
Milk chocolate ganache

Mango, 8gm
Mango white chocolate ganache

Strawberry, 8gm
Strawberry infused ganache



Green Apple, 9gm
Green apple flavour
infused ganache in white
chocolate shell



Lychee, 9gm
Fruity lychee flavour in
white chocolate

Our **Value** range are the definitive solution for high-volume hospitality and large-scale catering, offering a commensurate value that never compromises on a satisfying sensory profile. A truly great **value** range.



Vegan

Coconut, 10gm

58% dark chocolate shell reveals a creamy, snow-white coconut heart with a delicate, toasted tropical crunch.



Espresso No Depresso, 9gm

Robust, stone-ground espresso beans blended into bittersweet dark chocolate for a deep creamy finish.



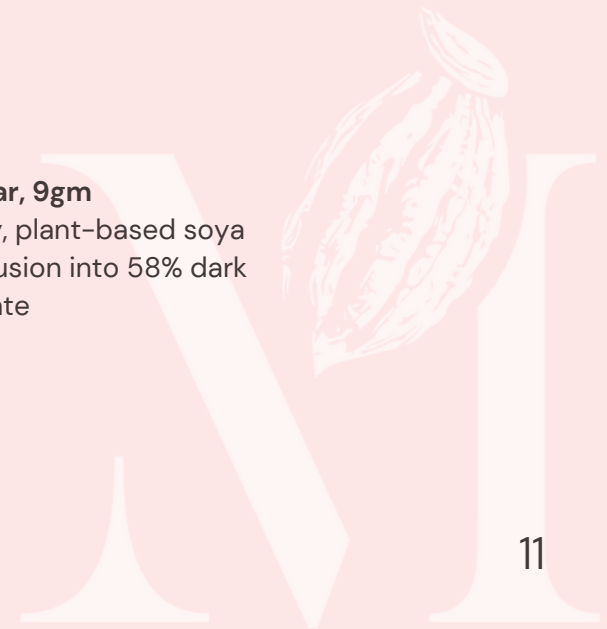
Rose Tea, 9gm

Delicate, fragrant rose essence infused into chocolate.



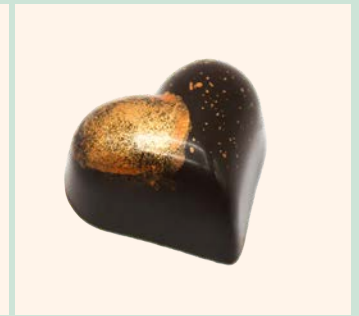
Soya Bar, 9gm

Creamy, plant-based soya milk infusion into 58% dark chocolate



Wedding Pralines

Chocolate pralines are the ultimate wedding favor because they strike the perfect balance between timeless luxury and universal appeal. Unlike keepsakes that may eventually gather dust, a gourmet praline offers an immediate, sensory celebration of the occasion. A perfect serve as a delicious final note to your celebration that every guest is guaranteed to savor.



Milk Heart, 12gm

Classic milk chocolate ganache enrobed in 38% French milk chocolate

Dark Heart, 12gm

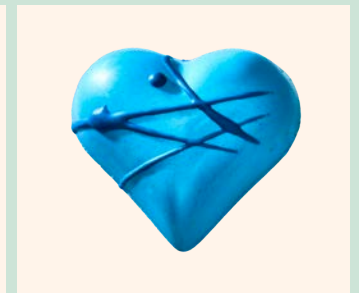
Dark chocolate ganache enrobed in 38% French dark chocolate

Red Heart, 12gm

Raspberry ganache in 31% white chocolate

White Heart, 12gm

Lemon infused ganache in 31% white chocolate



Strawberry / Blueberry Heart, 12gm

Strawberry / Blueberry flavour infused ganache in 31% white chocolate





Every couple is special.

Customizing chocolate pralines allows couples to transform a classic confection into a scripted part of their wedding narrative. From hand-painted metallic luster that matches the bridal party's palette to bespoke flavor profiles – like a honey-lavender ganache to recall a first date or a rich sea salt caramel for a classic touch – each piece becomes a miniature work of art.

Beyond the chocolate itself, options for custom-printed initials or wedding theme colours co-ordinated representation ensures that these favors aren't just sweets, but sophisticated treats that reflect the unique elegance of the union.

There is no better way to stand out with your wedding packages. Speak to our sales team for any customization request!





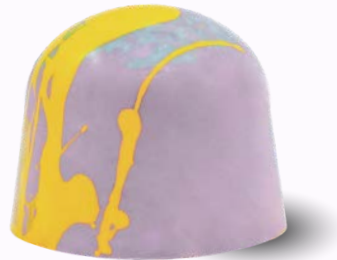
Layered fillings

Maitre's creation

From the love of a master, every *bon bon* skillfully hand-crafted.



Mint Dark Feuilletine, 13gm
Crispy mint-infused feuilletine enrobed in a sleek, bittersweet 58% dark chocolate shell



Blueberry Lemonade, 13gm
Tangy blueberry & zesty lemon zest encased in creamy, sun-drenched 31% white chocolate



Salty Caramel, 13gm
Velvety 38% milk chocolate layering buttery, slow-cooked caramel with a delicate sea salt flakes



Orange Blossom, 13gm
Delicate orange blossom ganache and zesty candied peel encased in creamy, 38% milk chocolate



Jackfruit Coconut, 13gm
Real jackfruit bits and creamy coconut enrobed in velvety 31% white chocolate shell



Strawberries & Cream, 13gm
Creamy white chocolate with fragrant vanilla, layered with chunky, artisanal strawberry jam



Ondeh Ondeh, 13gm
Palm sugar and fragrant pandan coconut encased in a creamy white chocolate shell



Kopi & Toast, 13gm
Robust Nanyang coffee meets a toasted, crispy crunch in a creamy 58% dark chocolate embrace

Art Bars



Eden Bouquet

58.5% dark chocolate with 38% milk chocolate swirls blended with peppermint and dusted with rose petals

Mesmerising Milk

38% milk chocolate



OU812

A custom blend of 57% milk chocolate with almonds and raisins

Kofi Annan

72% dark and 38% milk chocolate artfully blended with coffee

Adonis

72% dark chocolate with crunchy beads

The Panettone Bar

34% milk chocolate with lemon zest and orange peels

The Art of Bespoke



Beyond the Box

In the world of fine confectionery, customization is often treated as a simple checklist.

At **Metisano**, we treat it as a masterclass in collaboration.

We don't just take orders; we translate visions into edible art. From the initial spark of an idea to the final, tempered snap of a praline, we are your one-stop creative studio for a chocolate experience that is entirely, uniquely yours.

Many can customize, but few can collaborate. What sets us apart isn't just our technical ability – it's our legacy. With the longest-standing chocolate-making expertise in the market, we don't just listen to your brief; we enhance it.



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We act as your creative consultants, contributing to the brainstorming process to ensure the final product isn't just "to order," but a strategic masterpiece. We understand the science of chocolate as well as the soul of it, allowing us to execute complex visions that others find impossible.

The Art of.

While others may offer a choice of fillings, we offer a complete sensory redesign.

Every element of your chocolate is a canvas for your brand's story.

Signature Flavors:

From delicate local infusions like Laksa and Durian to avant-garde fusion pairings, we engineer flavor profiles that align perfectly with your theme.

Visual Artistry:

We match your brand's palette with precision, utilizing sophisticated hues and textures that range from high-gloss lusters to matte, stone-like finishes.

The Tactile Experience:

We play with architecture—designing layers of silk, crunch, and ganache to ensure the mouthfeel is as memorable as the taste.

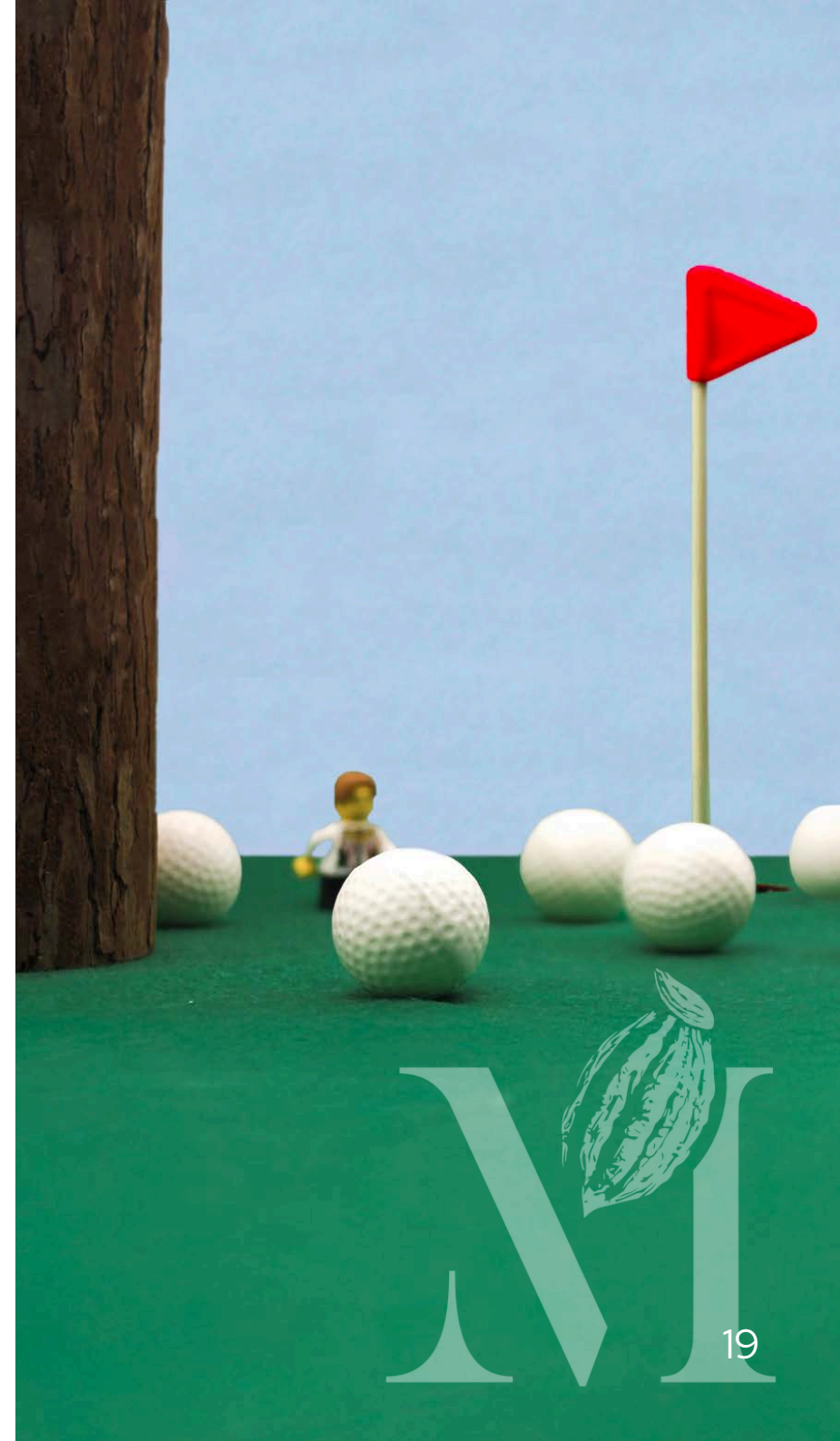
Personalized Branding:

Your identity is ingrained in the craft. Whether it's intricate hand-piped initials or high-definition logos cast directly on the chocolate, the execution is flawless.



From Core to Carton

The journey doesn't end at the chocolate. Our bespoke service extends to fully customized packaging that echoes your theme. From sustainable, textured papers to structural boxes that surprise and delight, the unboxing is the first chapter of the story we tell together.





From our renowned 82% pure French butter puff pastry sheets to our Almost Famous pure butter cookies... to the industry-standard tray cakes and to the bite-sized morsels of pure cookie bliss, we zealously go about our work in our SFA Grade-A, ISO 22000 certified kitchen to ensure our five-star clients get nothing short of top-line bakery and pastry produce.

Hot Pans is a brand of Win Sin, and continues its leading position as a brand of choice in Singapore's crowded HORECA segment.

With over 20 new products, we are proud to be your brand of choice.



Hot
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Timeless

Hot
Pans
BAKERY



Choc Chip, 8gm

The ultimate crowd-pleaser!
Iconic, melty chocolate chips
meet a perfect golden crunch.
A total chip-off-the-old-block!

Double Down Chocolate, 12gm

Twice the chocolate, double the fun!
Made with real chocolate. A dark,
decadent fan-favourite that never
fails to impress.

Oat-mazing Raisin Cookie, 10gm

The perfect chewy classic!
Plump raisins and hearty oats for
an oat-standingly sweet favourite.

It's perennial, it's the top three of the crowd favourites.



Timeless



Vanilla Pretzel, 10gm

Buttery, crunchy, and perfectly twisted! A golden, classic.

Butterscotch, 11g

A classic touch of brown sugar & butter caramelised to feel like a warm hug to the soul.

Butter-me-up, 11gm

A golden, melt-in-your-mouth hug that's simply butter-ly delicious!

Black Sesame, 13gm

Toasted, nutty perfection with double the sesame in every bite!

Chocolate Pretzel, 10gm

Rich, cocoa-infused crunch in a perfectly twisted, buttery bite.

Checkerboard, 11gm

Two classic flavors of vanilla & chocolate, one winning move! A perfectly balanced, buttery bite.

Carellogs, 13gm

A childhood delight of cornflake butter cluster!

Caramel Shortbread, 10gm

Crispy perfection with a rich, sun-kissed caramel crunch. Pure gold!

Fruit & Tea



Lychee Rose, 10gm
Delicate floral Rose meets sweet, juicy Lychee in a light, buttery cookie. A beautifully elegant delight!



Earl Grey, 11gm
A delicate, buttery crunch infused with fragrant Earl Grey tea. A sophisticated, floral treat for your afternoon tea.



Orange Rosette, 11gm
Bright, zesty! A refreshing burst of citrus sunshine in every crisp, golden-orange bite.



Rock Berry, 10gm
A burst of cranberries paired with crunchy almond nibs. Bold, sweet, and satisfying crisp in every single bite!



Chocolate Almond, 11gm
Dark chocolate cookie packed with crunchy almond slivers. A decadent, nutty indulgence in every crisp, square bite!



Coffee Almond, 11gm
Bold, aromatic coffee meets crunchy almond in a buttery, crisp cookie. The ultimate robust and nutty treat!

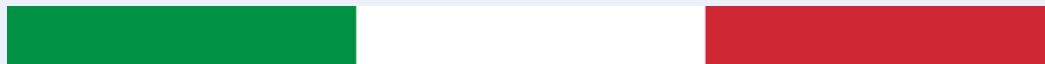


Peanut Butter, 10gm
Peanut butter perfection! A nutty hug for your taste buds that's way too good to share. Nut-thing beats it!

Nuts



Biscotti



Hot
Pans
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Cranberry Pistachios, 4gm

Thinly sliced biscotti with cranberries & pistachio



Almond, 4gm

Thinly sliced biscotti with whole almonds



Raisin, 4gm

Thinly sliced biscotti with raisins

Cantucci (also known as Cantuccini) are iconic Italian almond biscuits originating from Tuscany.

They are easily recognized by their rustic shape and signature crunch. The secret to their unique texture is that they are twice-baked: first as a long log of dough, and then sliced into individual pieces and baked again until they are dry and crisp.

Cantucci



Cranberry Pistachios, 12-14gm



Chocolate Orange Peel, 12-14gm



Almond, 12-14gm



Truly Heritage



Kacang Putih, 10gm
Crunchy, peanutty, and nostalgic! A buttery, local twist on your favourite childhood snack.



Gula Melaka Walnuts, 11gm
Deep, smoky coconut palm sugar meets crunchy walnuts.



Ondeh Ondeh, 9gm
A buttery, pandan-infused crunch with bites of molten Gula Melaka. Pure local bliss!



Kopi Gao, 12gm
Wake up to the bold, intense aroma of Kopi Gao in a buttery, crunchy cookie. A robust local pick-me-up!



Salted Egg, 8gm 🌶️
Golden, buttery, and addictive! Savor the perfect balance of savory salted egg and a hint of spicy curry leaves.

Laksa, 8gm 🌶️
Savory, aromatic laksa spices blended into a buttery spiced crunch.



Our Heritage-inspired local cookies collection offers a sophisticated reimagining of Singapore's most storied flavors, specifically curated for the discerning traveler. Each batch is master-crafted using heritage methods, blending the aromatic complexity of locally sourced ingredients to a small-batch selection. These provenance-driven delicacies serve as the perfect signature offering, providing an unanimous favourite for guests seeking an authentic yet elevated taste of Singapore.





Low-Sugar



Left to Right:

LS Chocolate Chip Cookie, 8gm

LS Chocolate Pretzel, 10gm

LS Butter Cookie, 10gm

Gluten-Free Protein Cookies

Made with nut flour, **50% more protein**

Left to Right:

Chocolate Almond, 10gm

Butter, 9gm

Butter Hazelnut, 10gm



Our Gluten-Free & Low Sugar collection is meticulously designed to ensure that dietary mindfulness never comes at the expense of an indulgent experience. Inclusivity can be extremely delicious too!



Puff Pastries

Hot
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Indulge in the golden, multi-layered perfection of our artisanal range of puff pastries. Defined by a commitment to only using 100% French butter. Each delicate sheet is master-crafted through a meticulous folding process, resulting in a quintessential shatter-crisp texture and a rich, magisterial aroma that only pure, high-fat European butter can provide. Baked, never fried.



Curry Potato

Golden, flaky layers meet a spicy, soul-warming potato filling. Experience the ultimate crisp and savory heat in every buttery bite of our Signature Curry Potato Puff.



Tuna

Flaky, golden-brown pastry meets a zesty, savory tuna filling. Perfectly seasoned and irresistibly flaky.



Chicken Curry

Savor the crunch of golden, buttery layers bursting with aromatic, spicy curry chicken. It's a warm, savory masterpiece in every bite.



Available in two sizes: 35gm or 90gm | Sold Frozen or Baked.

Strudels

Experience the ultimate golden crisp. Our strudel range features 100% French butter puff pastry, crafted for shattered-glass crispness and airy layers. A sophisticated, buttery-rich masterpiece that's truly ooh-la-la in every bite.



Custard Strudel

Silky, golden custard layered in crisp, buttery pastry. A timeless classic.

Apple Strudel

Spiced, chunky apples and buttery, golden pastry layers with a hint of warm cinnamon crunch.

Durian Strudel

Creamy, Mao Shan Wang durian pulp layered between buttery, golden-brown flaky pastry for a decadent, aromatic crunch.

Elevate your culinary efficiency with our master-crafted frozen puff pastry, designed to provide the foundation for your most ambitious creations. By integrating these sheets into your kitchen, you bypass the labor-intensive lamination process – reclaiming hours of precise folding and chilling – to focus entirely on the artistry of your signature fillings.



100% French Butter

1. Puff Pastry Sheets – 14.4kg, 60x40cm
2. Puff Pastry Sheets (Half) – 11.4kg, 30x40cm
3. Puff Pastry Books – 14kg

Delivered Frozen

Moelleux au Chocolat, 90gm

This decadent cake features a light, spongy exterior that yields to a velvety, molten center of rich dark chocolate.

Served warm, it offers a sophisticated balance of textures – part cake, part truffle.

Delivered Frozen

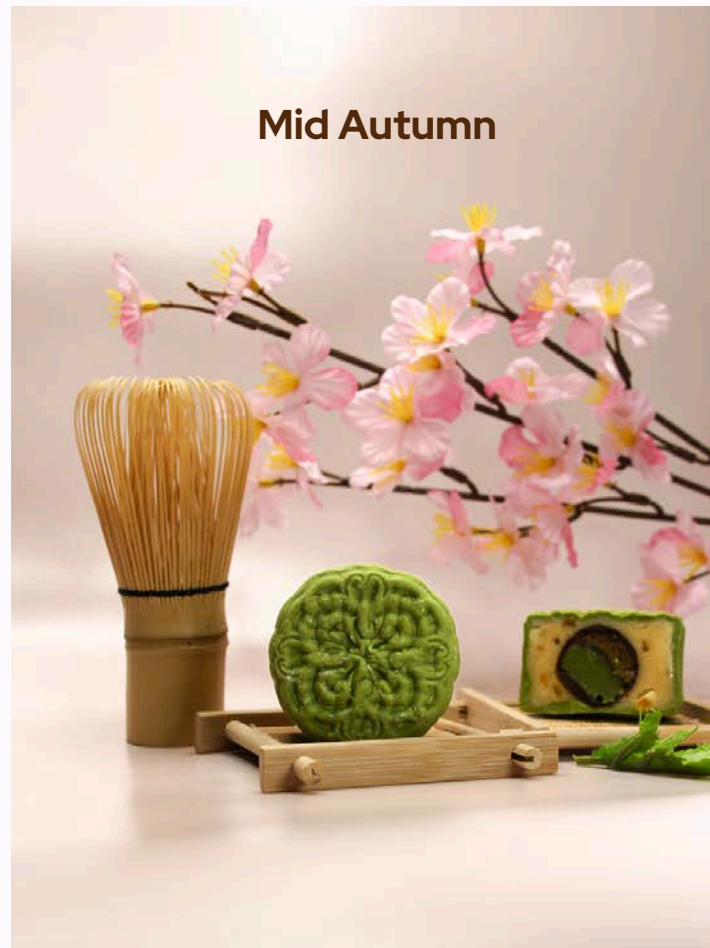
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Look out for our Festive Collection!

We got you covered for all your yearly affairs.







Pastry
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Food Service
Since 1969

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