

## GIFT BOX 礼盒系列

This beautifully presented gold gift box contains mini round boxes of our three most beloved and best selling truffles: Milk Marc de Champagne, Dark Marc de Champagne and Pink Marc de Champagne. Each round box contains four exquisite truffles. The perfect gift for truffle fans!

此华丽灿烂的金色礼盒包含三款最受客人喜爱的松露巧克力口味：马克香槟酒心牛奶巧克力 (Milk Marc de Champagne)、松露形马克香槟酒心黑巧克力 (Dark Marc de Champagne) 及松露形酒心白巧克力 (Pink Marc de Champagne)。对于钟情松露巧克力的粉丝，此礼盒绝对是不容错过。



**Dark, Milk & Pink Marc de Champagne Gift Set**  
松露形马克香槟酒心巧克力 (套装) 132g  
¥ 298.00

Our best selling, and world-renowned item. Pink chocolate truffles with a milk chocolate, butter and Marc de Champagne centre, finished with a light dusting of icing sugar. Then carefully packed into a gold-embossed heart shape box.

客人最喜爱爱心型烫金礼盒 - 松露形酒心白巧克力(粉红心型装)外面有一层薄薄的糖霜，轻轻咬达白巧克力、牛油及马克香槟的酒心。



**Pink Marc de Champagne Truffles**  
松露形酒心白巧克力(粉红心型装) 200g  
¥ 288.00

## Charbonnel et Walker have been established as Britain's Master Chocolatier's since 1875 诞生于1875年 莎邦妮和获嘉 被认可为英国最优秀的巧克力大师之一

十九世纪后期，在当时仍是王储的爱德华七世的鼓励之下，莎邦妮夫人离开了位于法国巴黎著名的巧克力制造商 Maison Boissier，然后与获嘉小姐共同开设莎邦妮和获嘉巧克力店。首店建立于伦敦庞德街，一百四十年来于这个伦敦的时尚购物中心里，为皇室人员和普罗客人骄傲地制作顶级巧克力。

## Endorsed by the Royal Warrant to Her Majesty The Queen 英女王伊丽莎白二世颁发 莎邦妮和获嘉持有英国皇家权证

莎邦妮和获嘉是少数持有英国皇家权证亦经常为英国皇室人员供应巧克力的公司。持有此英国皇家权证的巧克力公司，不但罕有而且是莫大的荣誉。



上海市仙霞路99号LG2楼Charbonnel et Walker专柜  
电话: 60673782

## THE DRAWING ROOM CHOCOLATES 画室中的巧克力

This classic elegant boxes have become the hallmark of Charbonnel et Walker. Cream, Marzipans, Noisettes, Caramels and Fudge centres make up our standard selection.

经典及优雅礼盒设计是莎邦妮和获嘉的传统表现。当中的皇牌口味包括：奶油、杏仁蛋、白、焦糖、乳脂软糖。



**Union Jack**  
什锦巧克力  
Milk and Dark Chocolates 200g  
¥ 298.00



**Vintage**  
精选什锦巧克力礼盒  
Milk and Dark Chocolates 200g  
¥ 298.00

Charbonnel  
et Walker  
Established 1875

莎邦妮和获嘉  
英国皇家权证巧克力

## CHOCOLATE TRUFFLES 松露巧克力

Our exquisite truffles are made from the finest ingredients. Butter is folded into melted milk chocolate and alcohol is added such as decadent Marc de Champagne. The mixture is whisked to form a thick ganache and the truffles are then surrounded by a coating of fine chocolate and are lightly dusted in icing sugar.

松露巧克力制作过程细致考究，首先将牛油及牛油巧克力慢慢溶化，然后加入顶级酒酿例如马克香槟等。巧克力浆逐渐凝聚变厚、待完全凝固后再轻轻洒上糖霜。



**Dark Marc de Champagne Truffles**  
松露形马克香槟酒心黑巧克力 135g  
¥188.00



**Sea Salt Caramel Truffles**  
松露形焦糖味巧克力 120g  
¥188.00



**Milk Marc de Champagne Truffles**  
马克香槟酒心牛奶巧克力 135g  
¥188.00



**Strawberry Truffles**  
松露形酒心白巧克力 135g  
¥188.00



**Pink Marc de Champagne Truffles**  
松露形酒心白巧克力(粉紅圓形裝) 135g  
¥188.00



**Vanilla Truffles**  
松露形酒心牛奶巧克力 115g  
¥188.00

## DINNER, PARTY AND WEDDING 晚宴 派对 婚礼

Luxury Charbonnel et Walker chocolates designed to celebrate at any occasion, party or wedding.

奢华礼盒设计浪漫温馨，适合于晚宴、派对、婚礼等各类场合合作回礼小礼物。



**Gold Heart Box  
Milk Cocoa Dusted Truffles**  
松露形酒心牛奶巧克力  
(金色心形裝) 34g  
¥88.00



**Red Heart Box  
Milk Marc de Champagne Truffles**  
松露形酒心牛奶巧克力  
(紅色心形裝) 34g  
¥88.00



**White Heart Box  
Milk Marc de Champagne Truffles**  
松露形酒心牛奶巧克力  
(白色心形裝) 34g  
¥88.00



**Union Jack Heart Box  
Milk Cocoa Dusted Truffles**  
松露形酒心牛奶巧克力  
(米字旗心形裝) 34g  
¥88.00



**Pink Heart Box  
Pink Marc de Champagne Truffles**  
松露形酒心白巧克力  
(粉紅心形裝) 34g  
¥88.00



**Top Hat Box  
Marc de Champagne Truffles**  
马克香槟松露形牛奶巧克力 65g  
¥168.00

## AFTER DINNER RANGE 餐后系列

A set of solid milk and dark chocolate high heels, presented in a pink, purple and cream mock-croc style handbag! The perfect gift for those who can never have too many shoes!

包包盒内装有一对高跟鞋型实心巧克力。粉红包包、紫色包包及米白包包内分别有牛奶巧克力或黑巧克力。此礼盒装实在是爱鞋一族无法抵挡的诱惑!



**Handbag & Heels - Pink**  
鞋形牛奶巧克力  
4 Half Milk Shoes 60g  
¥128.00



**Handbag & Heels - Purple**  
鞋形黑巧克力  
4 Half dark chocolate shoes 60g  
¥128.00



**Handbag & Heels - Cream**  
鞋形牛奶巧克力  
4 Half Milk Shoes 60g  
¥128.00

## CHOCOLATE SELECTIONS 巧克力系列

Our selection includes beautifully enrobed and moulded chocolates in plain, white and milk with a range of different centres and decorated with signature swirls or delicately placed nuts or decorations.

巧克力系列完美地于模具细致凝固成型。由纯巧克力、白巧克力或牛奶巧克力作外层，中心有不同尊贵口味选择。而巧克力顶部会以果仁碎或经典扭纹作为装饰。

隨您口味 自由選配

兩粒 ¥58.00  
九粒 ¥198.00

四粒 ¥98.00  
十二粒 ¥238.00

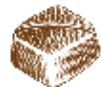
六粒 ¥138.00  
十六粒 ¥298.00



**Brazil**  
Brazil nuts enrobed in a double coating of our plain dark chocolate  
**巴西坚果黑巧克力**  
双层黑巧克力及巴西果仁



**Butter Fourné**  
A light ganache of butter and chocolate, coated in thick chocolate  
**黄油牛奶巧克力**  
輕牛油及巧克力糖心



**Caramel Vanille**  
Vanilla flavoured sugars caramelized carefully. The favourite for lovers of hard centres  
**香草味焦糖巧克力**  
硬心云尼拿焦糖巧克力



**Marzipan Amande**  
Imported Lubeker style almond marzipan - from a traditional specialist in this craft  
**牛奶杏仁软糖**  
以特級杏仁配製



**Café Charbonnel**  
Coffee blended into our special sugar fondant centre  
**黑咖啡奶油味方巨糖**  
咖啡及特制糖软心



**Milk Crown**  
The finest milk chocolate, blended with hazelnuts, walnuts & coffee in a milk chocolate shell  
**皇冠牛奶巧克力**  
牛油巧克力外层、配合榛子、核桃及咖啡口味



**Plain Crown**  
A blend of milk chocolate, hazelnuts, butter, marzipan and whisky in a plain chocolate shell  
**皇冠黑巧克力**  
牛油巧克力加入榛子、牛油、杏仁及威士忌酒心



**Orange**  
Our fondant centre flavoured with oil of orange  
**牛奶巧克力方巨糖**  
天然香橙味糖心



**Ginger Marzipan**  
Marzipan with the distinctive taste of ginger and rum  
**巧克力味姜软糖**  
杏仁及姜味巧克力及蘇酒酒心



**Romano**  
High quality solid chocolate  
**浪漫牛奶巧克力**  
高級实心巧克力



**Orange Cointreau**  
Crystallized orange peel in a cointreau marzipan base  
**君度橙酒巧克力软糖**  
杏仁及香橙皮巧克力



**Fudge Vanille**  
Fudge made in the traditional English way to be smooth and creamy tasting with the flavour of vanilla  
**香草味软糖**  
香滑濃郁香草巧克力



**Lemon**  
Plain chocolate with a lemon flavoured fondant centre  
**檸檬味黑巧克力**  
純檸檬巧克力及特制糖软心



**Rum Fourné**  
A light ganache of rum, condensed milk, butter and chocolate, coated  
**牛奶朗姆酒味巧克力**  
牛油、炼奶、輕蘇酒巧克力



**Truffle Café**  
Butter truffle and condensed milk centre flavoured with coffee  
**咖啡味黑巧克力**  
牛油松露及咖啡味炼奶糖心



**Cecily**  
Milk chocolate with a caramel truffle centre  
**塞西莉巧克力**  
牛油巧克力及焦糖松露糖心