



“Our authentic signature
desserts will leave you
cravings for more.”



Mei Heong Yuen Dessert

“Savour the Dessert Moment.”



Founders, Connie Lee and Clara Lee

Mei Heong Yuen Dessert shop situated right in the heart of the bustling, vibrant Chinatown and in the uptown of Singapore, Ion Orchard, has an unending queue of dessert lovers every day. Why do dessert lovers frequent there? Well, it's definitely because of their wide range of varieties that never fails to put a smile on everybody face.

Coming up from the row of Pagoda Street where their father had started the business, to the lively Temple Street and Ion Orchard, where Ms Connie Lee and Ms Clara Lee continues their father's business wholeheartedly. Mei Heong Yuen Dessert's have just the right mixture and blend of mouth watering desserts to satisfy the cravings of dessert lovers out there.

Their long list of sweet menu offers a variety of desserts. Although their speciality lies in four aspects, which are their variety of sweet pastes, succulent steamed egg pudding, mouth-watering dumplings and the famous of it all the snow-flaked ice-kachang.

A bite into their peanut paste feels like being on cloud nine, it's tender flavor is heavenly and a must try. Its sweet, pleasing scent and smooth texture due to being grounded delicately with no presence of any peanut bits makes it so irresistible. Sufficiently sweet, without being sickly sweet, it offers to be a great dessert for rounding up a satisfying meal. The walnut paste, another favourite on the menu, is a silky-smooth cream that will soothe craving taste buds. Not forgetting Mei Heong Yuen's two other "HEAVENLY KINGS", the sesame and almond pastes. The almond pastes is available sugar free upon request, for health conscious.

On many of the hot and humid days we face in Singapore, they are sure to have just the right dessert to quench thirsts and refresh spirits. One

such winner would be their mango with pomelo and sago. It is sure to cool the body down with the tangy blend of cool mango puree, plump sacs of pomelo, sago and ice. Yum!

They expanded their menu on icy desserts by adding the ultimate beauty, snow ice from Taiwan. This dessert gained its grandeur acceptance as a refreshing cold dessert that appeal to customers in hot tropical Singapore. As its name suggests, this sweet treat is made by feeding blocks of frozen flavoured ice into a machine that shaves the block into thin smooth mouth-feel sheets that reminiscent of fine powdered snow. Mango, Watermelon & Lychee and Chendol are the top favourite.





Let's not forget their out-of-this-world succulent steamed egg pudding, coming in a variety of flavours. It is a sweet treat to tantalize your taste buds.

Mei Heong Yuen Dessert has been featured commercially many a times. On the "Lian He Wan Bao", "Sin Ming Ri Bao", Weekend Today, Guang Ming Ri Bao and also Japanese newspaper, "Shin Nichi Ho".

Not only recommended by press and newspapers, they have also been featured on Channel 8 during a program, "Snack Attack 2". Their accolades include Singapore Chinatown Heritage Brand, recommended as a choice in the Singapore "Ice Kachang" category as part of CCGo's Best Eats 2010 Awards. Also, they have been proudly awarded the "Best Foods Awards 2009/2010" by The Green Book.

Mei Heong Yuen Dessert authentic signature desserts will leave your mouth watering for more.





Savour the Dessert Moment!

No. 63 - 67 Temple Street, Singapore 058611
www.melheongyuendessert.com.sg

SINGAPORE ENRICH GROUP