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Janice Wong: Turning Desserts into Edible Works of Art | Singapore



Long recognised for her desserts, in

August 2016 chef **Janice Wong** opened her new restaurant at the **National Museum of Singapore**, an ASEMUS member. Since then, **Janice Wong Singapore** has become the flagship for her sweets retail shop, and **the only sweets boutique in Singapore that creates interactive, edible art** for imaginative souls. Achieving **a balance of flavour, texture, temperature and aesthetics** is Chef Janice's philosophy behind her sweet and savoury cuisines. In September 2011, she fashioned seven amazing edible art installations that completely transformed the studio space: with edible items as her only tools, Janice conceptualized and designed **edible installations such as marshmallow ceilings and gumdropcovered walls**. She has since been commissioned by galleries, restaurants and clients both locally and overseas to craft interactive art. Upon stepping in her restaurant at the National Museum of Singapore, diners are greeted by **a tall rack of vibrantly-coloured edible paints** — all of which are made from chocolate and offered in 38 flavours such as passionfruit and green mango. This leads to the eatery's retail section, which is well-stocked with an

assortment of brightly-hued chocolates, mochi and ice cream (which is made in-house daily). There is also a wall lined with chocolate lollipops. Janice Wong Singapore delivers a unique experience offering **savoury modern Chinese dishes** focusing on flour, completing the experienc



e with 10 signature desserts from 2am:

dessertbar such as Cassis Plum and Chocolate H2O. The restaurant's **coffee and tea selections are uniquely blended and handcrafted by Janice**, and diners can enjoy 8 types of handcrafted teas such as toffee, popcorn, tea cola, creme brûlée and chocolate mint. There is also a retail section showcasing her confectionery creations, which include chocolate bon bons, mochis, chocolate paint and edible toys. Janice Wong was **named Asia's Best Pastry Chef at the Asia's 50 Best Restaurants awards** for two consecutive years in 2013 and 2014. She is also an inductee of the World Gourmet Summit Awards hall of fame for Best Pastry Chef in 2011, 2013 and 2015. For additional information about Janice Wong Singapore, please visit:

- <http://nationalmuseum.sg/visitors-info/retail-f-and-b>
- <http://janicewong.com.sg/>
- <http://www.lifestyleasia.com/478753/dim-sum-gets-fancy-janice-wong-singapore-review/>

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