



MING ARTISAN
 明玥 皇廷

皇玥集團 | About Imperial Patisserie

皇玥集團於香港創立，秉持傳承傳統餅食的理念，同時勇於創新求變。以匠心工藝結合現代技術，自設廠房堅持100%香港製造。廠房榮獲ISO 22000:2018、HACCP管理體系及GMP認證，且獲清真認證。以精益求精的態度將優質餅食推廣至世界各地，發揚「香港製造」的堅毅精神和優良品質。

皇玥旗下品牌「明玥」承傳精湛製餅工藝，嚴選優質食材，結合本土創新，打造高品質香港餅食禮品。現於上海、深圳、廣州設有7間自營門店，致力以匠心實現「世界共嗜」的願景。

Imperial Patisserie was founded in Hong Kong, adhering to the concept of inheriting traditional pastries while boldly innovating and evolving. Combining craftsmanship with modern technology, our pastries are 100% made in Hong Kong own factory. Our Factory has obtained the ISO 22000:2018, HACCP and GMP certifications, and also the Halal certification. We always strive for excellence to create pastries that uphold the spirit and renowned quality of "Made in Hong Kong".

Ming Artisan, a brand under Imperial Patisserie, inherits exquisite pastry craftsmanship and carefully selects premium ingredients, blending local innovation to create high-quality Hong Kong-style pastry gifts. With seven self-operated shops across Shanghai, Shenzhen, and Guangzhou. With craftsmanship, committed to realizing the vision of "Gifted to the world".

古皇
 天玥
 樂代
 言人



Imperial Patisserie
 Spokesperson
 Louis Koo



皇玥匠心
 世界共嗜

CRAFTED IN HONG KONG,
 GIFTED TO THE WORLD



本企業榮獲
 ISO 22000:2018 及
 HACCP 食品安全認證

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門店詳情





連續七年榮獲世界食品
The Grand Gold Award
From Monde Selection Since 2019
最高金獎

「奶黃時代」的開創與創新

The Dawn and Innovation of the “Custard Era”

奶黃月餅創始人葉永華師傅入行逾50年，曾任職於香港半島酒店嘉麟樓超過30年。葉師傅一直保持著鑽研中式餅藝的熱情，並成功首創出中西合璧的迷你奶黃月餅，頃刻瘋魔全港，一舉將月餅帶入了「奶黃時代」。

葉師傅在奶黃月餅基礎上，推陳出新，致力研發及改良流心月餅。2024年，葉師傅再度創造出「低糖流心奶黃月餅」，成全港首創，引發流心月餅熱潮。

“The founder of Egg Custard Mooncake”, Chef Yip Wing Wah, has over 50 years of experience in the catering industry. He has been the Master Chef of the Spring Moon at The Peninsula Hong Kong for more than 30 years with his passionate on Chinese pastries. He is the founder of the famous “Egg Custard Mooncake” and is known as the leader of the Hong Kong mooncake industry.

In 2024, Chef Yip once again innovated, creating the “Low Sugar Lava Custard Mooncake”, a Hong Kong first that sparked the lava mooncake craze.

葉永華師傅

【奶黃月餅創始人】

“The founder of Egg Custard Mooncake”
Yip Wing Wah



匠心傳承 兩大餅藝師傅聯手

A Legacy of Craftsmanship : Masters of Pastry

米芝蓮二星餅藝大師黎永冠師傅，擁逾四十年深耕中式點心經驗，師承葉永華大師。其職業生涯以創新聞名，首創「榴槤月餅」風靡東南亞，更率領澳門帝影樓及上海半島酒店逸龍閣摘得米芝蓮一星與二星殊榮。2019年強勢加入皇玥集團，以傳統技藝為基底，注入西式食材與創意，持續推動餅藝革新，重新定義中式餅食美學，屢屢突破傳統框架，奠定國際級餅藝大師地位。

Michelin two-star Master Chef Lai Wing Koon has over 40 years of expertise in Chinese pastry craftsmanship. Chef Lai is renowned for his trailblazing creativity, having pioneered the wildly popular “Durian Mooncake,” which captivated Southeast Asia. He has also spearheaded Michelin-starred excellence at Altira Macau’s YING Chinese Restaurant (One Star) and The Peninsula Shanghai’s Yi Long Court (Two Stars).

In 2019, Chef Lai joined Imperial Patisserie, where he seamlessly integrates time-honored techniques with Western-inspired ingredients, redefining the artistry of Chinese Pastry, continuously pushing the boundaries of pastry craftsmanship and solidifying his reputation as a globally renowned master of the craft.



黎永冠師傅

【米芝蓮二星大師】

“Michelin 2-Star Master”
Lai Wing Koon

皇玥經典餅食 承襲匠藝精髓

Where Signature Pastries Inherit the Soul of Craftsmanship

· 流心奶黃月餅 | Lava Custard Mooncakes

奶黃月餅之父葉永華大師，聯同黎永冠大師共同研發，打造出月餅皮、餡和流心醬緊密結合，由外到內都散發著濃郁奶黃香氣的「流心奶黃月餅」。

享譽盛名的皇玥月餅，嚴選上乘原料，製作工藝精巧。各款精緻珍貴的月餅包括—至尊系列、經典系列、時尚系列、低糖系列及傳承系列，每款均各具特色。

Master Chef Yip Wing Wah, the “Founder of Egg Custard Mooncake”, and Master Chef Lai Wing Koon have joined forces to create the “Lava Custard Mooncake”. This creation features a seamless integration of mooncake crust and filling, exuding rich custard fragrance from the exterior to its molten core.

The renowned Imperial Patisserie mooncakes are crafted with premium ingredients and exquisite craftsmanship. Our distinguished collection includes: Supreme Series, Classic Series, Fancy Series, Low Sugar Series, and Inheritance Series, each with its own unique characteristics.



· 米芝蓮蝴蝶酥 | Michelin Palmiers

皇玥米芝蓮團隊以四段溫度揉合多重烘焙工序，令蝴蝶酥呈現完美色澤和獨特乾脆口感。同時混合質感綿滑的100%天然牛油，每一片都歷經256層(2⁸)零機器的全手工摺疊，炮製出酥香鬆脆的千層酥皮。



The Michelin-starred team at Imperial Patisserie uses four temperatures and multiple baking processes to create the perfect color and uniquely crispy texture of our Palmiers. Mixed with 100% natural butter, each piece undergoes 256 layers (2⁸) of hand-folding, entirely without machines, resulting in a uniquely flaky, fragrant, and crispy puff pastry.

