



CONSPIRACY

CHOCOLATE

PROFESSIONAL GIFTING COLLECTION

Winter 2026

CONSPIRACY CHOCOLATE

Born in Hong Kong in 2018, Conspiracy make small batch craft chocolate of cacao beans from a single farm in Vietnam and processing it traditionally to retain the natural health benefit and flavour complexity of high grade cacao and it's terroir, sourced directly from an expert farmer, in a close relationship & cooperation with him.

While a "chocolatier" specialises in working with chocolate, a Chocolate Maker (us) focuses on making the best chocolate possible. We focus on making a premium and sustainable bean-to-bar chocolate.

BEAN
TO
BAR

DIRECT
SOURCING

SUSTAIN-
ABLE

MADE
IN
HK

SINGLE
ORIGIN

LOW
SUGAR

BEAN-TO-BAR

Bean-to-bar or "craft" chocolate is a category of chocolate making which focuses on flavour development starting at the cacao tree. A bean-to-bar maker's goal is similar to that of a wine/whiskey maker; intentionally bringing out the terroir in its cleanest, most vibrant aroma and focusing on high quality with distinctive, memorable tasting notes.

CHOCOLATE MAKING PROCESS



Harvesting the
cacao pods



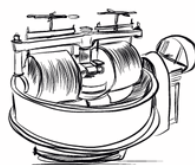
Fermentation



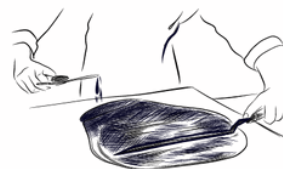
Sun drying



Roasting



Refining &
Conching



Tempering

CHOCOLATE BARS

Chocolate Bars

Signature Dark 75%
 Classic Dark Milk 52%
 Dark 64% and Pink Salt
 Salt & Caramel
 Hazelnut Gianduja
 Floral Earl Grey
 Oolong
 Sichuan Pepper
 Chai
 Maple Pecan
 Porcini
 Miso
 Blossom
 Mezcal



Partial Customisation

From 50 pc

Full Customisation

From 500 pc



Small Chocolate Bar

30g

Large Chocolate Bar

50g

Small Chocolate Bar

30g

Large Chocolate Bar

50g

CONFECTIONERY

Chocolate Bonbon Boxes



Box of 2 pieces



Box of 4 pieces



Box of 8 pieces

Contact us for custom size boxes

Customisation Options



Customisation style:
Custom Card
(MOQ 20)



Customisation style:
Cotton paper label
(MOQ 50)



Customisation style:
Custom Sleeve with gold
foil
(MOQ 500)

Contact us for special ideas

CONFECTIONERY

Reccomended bonbons

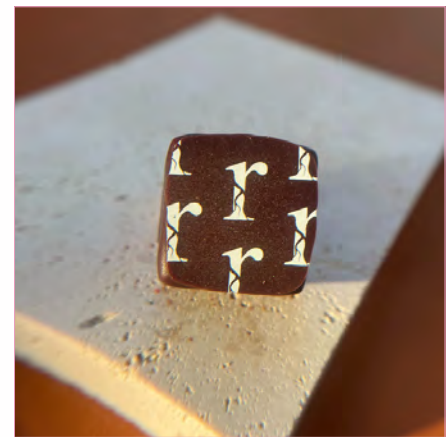
Classic Chocolate Ganache
Hazelnut Gianduja
Milk Tea Ganache
Chai Tea Ganache
Salted Caramel
Tonka Bean
Raspberry
Yuzu

*Contact us for full bonbons
catalogue with all the flavours*

Styles



Moulded Bonbon/Praline
Handpainted according to
company colours



Enrobed Bonbon/Praline
Custom print logo or
design on the bonbon in
gold or white colour

Mahjong Chocolate Set

In a luxurious red and gold drawer box, **Conspiracy's Mahjong Set** is our most luxurious gift set of the year, made of the 13 Orphans winning hand.

Hand painted in gold and filled with three different pralines including Black Sesame & Ginger, White Sesame & Coconut and Tie Guan Ying tea & Almond

Available in boxes of 3 pieces and 14 pieces

*Customisation: gold logo on the box or
full design box*



*The cover art of the Conspiracy Mahjong Set 2027
will be revealed in October 2026*

UPCOMING HOLIDAYS

Chocolate Mooncakes

The mooncake edition features a pistachio praline filling paired with a vibrant raspberry pâte de fruit core, all enrobed in our signature 64% single origin dark chocolate.

4 pieces in an elegant drawer box

Customisation option: gold logo on the box and custom card

Diwali Gift Box

In celebration of light, our Diwali gift box includes 25 chocolate confections including:

- Hazelnut Gianduja with Safflower
- Lemon Pate-de-Fruit
- Classic Ganache
- Raspberry Pate-de-Fruit
- Pistachio Praline with Rose

Customisation option: gold logo on the box and custom card



WINTER SPECIALS



Holiday Bonbon Set

Elegant seasonal box of eight hand-painted filled chocolate bonbons with four different flavours

Classic Collection Winter 2026

Coffee Hazelnut, Tonka Bean, Vanilla, Strawberry

Savoury Collection Winter 2026

Black Truffle, Porcini Brown Butter, Miso Caramel, Black Olive

Chocolate Coated Hazelnuts

Luxurious chocolate coated hazelnuts, a timeless classic.

Our hazelnuts are freshly toasted to perfection, coated in a 64% dark chocolate and dusted in single origin, extra-virgin cacao powder. A delicious treat and the perfect companion to coffee, a statement on the dinner table and a tasteful gift.



Spiced Hot Chocolate

A warming hot chocolate full of warming winter spices, inspired by a traditional Mayan recipe, the way humans first enjoyed cacao.

Rich texture and deep flavour that feels cozy in the cold winter!



GIFT BOXES



Gift bundle

A bundle of two seasonal chocolate bars with a ribbon and a custom card for your special wish.

Customisation options: custom card



Gift Box

A black paper box with 6 chocolate bars of your choice.

Customisation options: custom card, custom cotton paper label on the box, custom ribbon colour and box filling paper.



Hamper

Red & gold tin box customisable to match your price point including; bars, bonbon boxes, traditional confectionary and partner items.

Customisation options: contact us.

Partner Items

LA C'A'B'ANE

Wine

THE WHISKY LIBRARY

Whisky

PLANTATION

Tea

Kaviari
PARIS

Caviar

CHOCOLATE WORKSHOPS

TASTING WORKSHOPS



Factory Tour & Tasting

A unique chance to visit a true Willy Wonka factory and experience many of our flavours right in the Chocolate Lab

Bean-to-Bar Tasting

Let us walk you through the bean-to-bar chocolate making process with this extensive chocolate tasting where we focus on cacao and chocolates of different textures and percentages

Sustainability Workshop

We will walk you through the cacao supply chain and discuss the existing problems through a side by side tasting of commercial and craft chocolate

Wellness Workshop

We will taste through the chocolate making process and taste different percentages of cacao. We will uncover the myths around chocolate being unhealthy and connect again with the superfood: cacao.

Chocolate & Tea or Wine Pairing

We will craft a pairing to highlight, complement, contrast and create thought-provoking flavours with chocolate and Chinese teas or Wine. The perfect networking and team building activity for lunch time and happy hour!

HANDS-ON WORKSHOPS



Bean-to-Bar Workshop

A hand-on experience where participants get to learn about chocolate making and bring their own bars home

Chocolate Truffles

A hand-on experience where participants make their own of hand rolled truffles and can flavour them with fun toppings

Contact us for full
experiences catalogue



Event can be
conducted in
our factory



Event can be
conducted at
client office

PANTRY OFFER

Mini Chocolate Bars

An easy pick and go snack for the office. Comes in 15g finger shape bar in multiple flavours and colourful packaging.



Plated Bonbons

Plate some colourful bonbons for a wow effect! Perfect for an office party or networking hour. Chocolate-coated hazelnuts also available.



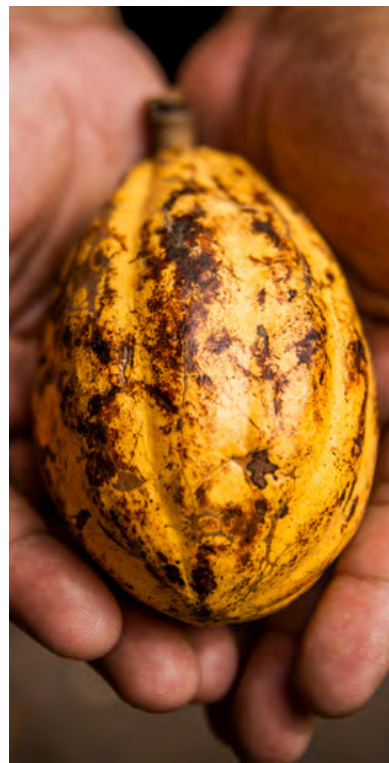
Cacao Husk Tea

Tea made with the husk of roasted cacao beans. Aromatic cacao flavour true to the bean. Loose leaf style tea, can also be packed in tea bags.



SUSTAINABILITY

- **Direct sourcing:** We source our cacao beans directly from smallholder farmers, ensuring fair prices, quality, and that the farmer receives 100% of the beans' price. We also audit the farm in person.
- **Fair trade minimum:** We pay a minimum price of cacao higher than double of the "fair trade" price for cacao beans, supporting farmers and their communities.
- **Zero tolerance for child and forced labor:** We are committed to protecting the rights of workers in the chocolate supply chain. We have a zero tolerance policy for child and forced labor, and we work with our suppliers to ensure that their workers are treated fairly and paid a living wage.
- **Organic farming:** We work with farmers who use organic farming practices, which are better for the environment and for the health of farmers and their families. Organic farming practices avoid the use of synthetic pesticides and fertilizers, which can pollute waterways and harm human health.
- **Promoting regional ingredients:** We promote regional ingredients, reducing our carbon footprint and supporting local communities. We source as many ingredients as possible from local suppliers, which helps to reduce transportation emissions and support the local economy.
- **Minimising carbon footprint:** We minimize our carbon footprint through a variety of measures, such as energy efficiency and sustainable transportation.
- **Reduction of single-use plastic using only compostable packaging:** We are committed to reducing our environmental impact. We have eliminated single-use plastic from packaging and use only compostable packaging for B2C and reusable boxes for B2B.



**SUSTAINABLE
DEVELOPMENT GOALS**

**1 NO
POVERTY**



**8 DECENT WORK AND
ECONOMIC GROWTH**



**12 RESPONSIBLE
CONSUMPTION
AND PRODUCTION**



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