

Chocolate Bonbons & Bars



Sinfully The Best

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Main Store (**Original Sin**):
#13-3993 Chatham Street
Historic Steveston Village

Waterfront (**Sinfully Too**):
#115-3531 Bayview Street
Historic Steveston Village

Seven Heavenly Sins

Passionate Lust

White chocolate
with passionfruit
ganache



Tropical Sloth

White chocolate
with coconut &
Malibu rum



Secret Pride

Dark chocolate
with lavender &
peppermint
ganache



A Touch of Gluttony

Dark chocolate
with smoked
bacon



Golden Greed

Dark chocolate
orange ganache
with cranberries



Matcha Envy

White chocolate
with green tea ganache



Smoldering Wrath

Dark chocolate with
chili pepper ganache



Taste the Dark Side

Sin²



Sinfully Sinsational dark chocolate ganache squares with liqueur-filled pipettes.

Flavour selections:

Vintage Port
Sambuca
Kirsch
Citrus Vodka
Peach Schnapps
& more.

The Darklord



velvety Tanzanie dark chocolate ganache

Dark Matter



Carmen
passionfruit jelly atop dark chocolate ganache



Cardamon Dreams
lemon jelly atop cardamon-infused dark ganache



subLime
lime jelly atop toasted coconut dark ganache



Black Forest
cherry jelly atop dark chocolate ganache

Fruits & Nuts

Made with fresh & natural ingredients



White Chocolate Crisps
(Passionfruit, Pineapple, Raspberry, & Strawberry)

The NutCase (caramelized almonds & candied orange) & Wheel Orange
Orange aPeel, Filbertine (hazelnut feuilletine), & TurtleTot (caramel pecan)
Pralina Raindrop (hazelnut praline), Cranberry Crunch (cranberry & almond),
Marzipan, & Copra Cabana (toasted almond atop coconut ganache)

Caramels



Handmade creamy
caramels that tantalize
the taste buds.

Canada Eh! (with real maple syrup),
Caramel Bug, & Caramel Caddy

Chocolate Caramel Pretzels

Salted Caramel (milk & dark)

Caramel Soft-Chews (Regular, Salted, Espresso, Coconut,
Dark Chocolate, Raspberry)

More Sinful Selections



Classic bonbons made with the finest natural ingredients & couverture from Cacao Barry.

Extravaghana (Milk) & Classic 58 (dark)

High Tea (Earl Grey), Green Tea, & Tri-Chai

Hazelina, Pistacia (pistachio), & Aloha (pineapple coconut)

Sunset a l'Orange, Double Citron, & La Passione (passionfruit)



Blueberry Amore
blueberry ganache



Mochaberry
mocha strawberry ganache



Cherry Blossom
cherry ganache



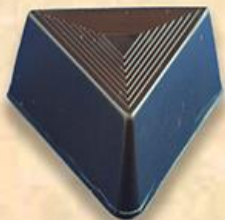
Pear Gingerly
pear ganache with
chopped ginger bits



Guavation
guava ganache



Sunny Bee
honey lemon ganache



Lemon Cheesecake
yogurt-based ganache



Raspberry Gem
raspberry ganache



LemonVender
lemon lavender ganache



Strawberry Fields
strawberry ganache



Amaretto Azteca
amaretto ganache



Magical Mint
mint-infused ganache



Bailey's Charm
Irish cream ganache



mmMocha
mocha ganache



Marnier Mirth
Grand Marnier ganache



Triple Decker
3-layer (dark, milk & white)
chocolate ganache



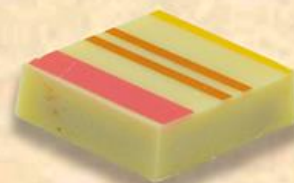
Volcanic Ash
sesame, allspice
& black salt



Vanilla au Naturel
natural vanilla ganache



Sweet Ginger
candied ginger



Vanilla aux Framboise
raspberry vanilla ganache

Tasting Squares & Bars



Tasting Squares are ideal for wine & food pairings.
Handmade from the finest single-origin couverture.

No Sugar Added & Organic chocolates also available (in Bar size only).