



LADY M
CAKE BOUTIQUE





Message from the President	1
Story & Boutique	2 – 3
Timeline	4 – 5
Wholesale Beginnings	6
The First Boutique	6
International Expansion	7
Unmatched Quality	7
Boutique Experience	8
Line Of Desserts	9 – 10
Signature Mille Crêpes	11
Green Tea Mille Crêpes	11
Gâteau Nuage	12
Strawberry Shortcake	12
Banana Mille Feuille	13
Checkers	13
Full List Of Desserts	14 – 20
Awards & Features	21
Bon Appetit	22
New York Magazine	23
Travel+Leisure	23
Interior Design	24
Package Design & Oprah Magazine	24
Other Features	25 – 29
Contact & Locations	30 – 36
New York Locations	33
US Locations	34
International Locations	35-39
Contact	40



Message from the CEO

Welcome to Lady M Confections, home of Mille Crêpes and a number of legendary sweets.

From the very start, Lady M has strived to create the most exquisite, high quality confections that marry French traditions and techniques with Japanese sensibilities. It has been an honor to watch the company grow and evolve for well over a decade. In 2004, we opened our first jewel box boutique on 78th Street in the Upper East Side of New York City. Today we are proud to operate in 36 locations, both domestic and international, with more to come.

We pride ourselves on creating cakes that taste as incredible as they look. From our iconic Mille Crêpes to wonders like The Green Tea Mousse Cakes and The Strawberry Mille-Feuille, each confection is handmade by our dedicated team of pastry chefs. The high quality ingredients are from fresh farm eggs and cream, select ingredients imported from Japan and France that provide Lady M with the freshest fruits possible. These are just some of the many components that come together to create our signature confections.

With that said, the full Lady M experience goes beyond the cake itself. From the moment each guest enters one of our boutiques, we commit to giving a complete experience that embodies elegance and thrives in the beauty of simplicity. Whether it be customer service or little touches like custom cake displays and thoughtful packaging, no detail is overlooked.

The greatest pleasure at the end of the day? Being able to offer that sweet touch, a memorable and delicious luxury to both daily life and special occasions.

Ken Romaniszyn
CEO

Story and Boutique



Boutique Openings Timeline



Boutique Openings Timeline





Wholesale Beginnings

May 2001 – Lady M started as a cake wholesaler focused on providing cakes to restaurants and luxury hotels in New York City. Establishments warmly welcomed our high-quality, consistent creations. By word of mouth, the business expanded from a small Manhattan rental kitchen to a large commercial bakery space in Long Island City. This space is currently run by a dedicated team of bakers who create hundreds of cakes for our six NYC boutiques, wholesale clients, and an ever growing base of online customers.

The First Boutique

December 2004 – The first Lady M boutique opened on 78th Street and Madison Avenue. This quintessential Upper East Side cake boutique was designed by Sam Trimble and won a coveted design award in the May 2006 issue of Interior Design Magazine. Our signature Mille Crêpes has been a hit since opening day, the entire collection sold out within hours. The menu also offers savory sandwiches, salads, and imported coffee and tea.





International Expansion

After establishing boutiques in New York and Los Angeles, Lady M expanded internationally to Singapore, Hong Kong, Taipei, Shanghai, Macau, Hangzhou, Nanjing, Beijing and Shenzhen.

Today with a total of thirty-one (31) locations internationally, our international boutiques offer the same exquisite line of cakes, bringing a taste of New York City overseas.

Unmatched Quality

With a nearly perfect Zagat rating of 29/30, Lady M prides itself as one of the highest rated culinary establishments in the United States. Our boutiques serve memorable, elegant desserts with our signature minimalist aesthetic. Cakes are handmade with quality ingredients sourced from all over the world. In addition to cakes and individual sweets, we offer an array of imported coffee and teas, and award-winning savories including market fresh salads and sandwiches.





Boutique Experience

The iconic stainless steel door handles of each Lady M boutique opens into a gallery space with subtle cream walls and limestone floors. Each element was designed by celebrated architect Sam Trimble to highlight our famous cakes. The stark, award-winning interiors and furnishing in each boutique revolves around a temperature controlled display case, a veritable jewelry stand showcasing a curated selection of cakes. Here, customers enjoy personalized service and the freshest cakes, expertly cut to order by our trained staff.



Line of Desserts



Signature Mille Crêpes

Our signature cake, the Lady M Mille Crêpes features no less than twenty paper-thin handmade crêpes layered with ethereal light pastry cream. Delicate and irresistible, the top is gently caramelized till golden. Sink right in, alternating crêpe and cream layers literally melt in your mouth, leaving a subtle sweet finish.



Green Tea Mille Crêpes

Fine green tea powder is infused into every element of our delicate Green Tea Mille Crêpes, a sight to behold with no less than twenty lacy thin crêpes enveloping the lightest pastry cream, vibrant green tea flavors gently humming in the background, and powdered green tea to top.



Gateau Nuage

Gâteau Nuage translates to “cloud cake,” and that’s exactly what this sophisticated version of the classic cheesecakes offers. Cinnamon-kissed graham cracker crust meets an airy whipped cheesecake base. At the top, a thin layer of sweetened sour cream that gives a silky finish to a perfect cheesecake.



Strawberry Shortcake

A must for any fan of the classic Strawberry Shortcake. Our version is created with superfine flour imported from Japan, which produces a vanilla sponge cake unlike any other. A couple of strawberries precisely studded among clouds of whipped cream, and you have a dessert that is all at once light and pure in flavor.



Banana Mille Feuille

This magnificent cake is as delicious as it appears. A gorgeous composition of flaky, golden puff pastry, whipped cream kissed with just a touch of triple sec, layers of vanilla sponge cake, and perfectly ripe bananas.



Checkers

Striking black and white in appearance, our popular Checkers cake weaves together a precise and tender checkerboard of vanilla and chocolate sponge cake. The lightest fresh whipped cream comes tucked between the squares, all outfitted in a silky dark chocolate ganache.



Full List of Desserts



Signature Mille Crêpes



Green Tea Mille Crêpes



Earl Grey Mille Crêpes



Strawberry Mille Crêpes



Citron Mille Crêpes



Coconut Mille Crêpes



Passion Fruit Mille Crêpes



Chocolate Mille Crêpes



Marron Mille Crêpes

Full List of Desserts



Chocolate Banana Mille Crêpes



Red Bean Mille Crêpes



Pistachio Mille Crêpes



Checkers



Green Tea Checkers



Couronne du Chocolat



Gâteau au Chocolat



Framboise au Chocolat



Chocolate Arc-en-Ciel

Full List of Desserts



Flourless Chocolate Cake



Black Forest



Strawberry Shortcake



Gâteau aux Marron



Strawberry Mille Feuille



Banana Mille Feuille



Green Tea Mousse Cake



Mimosa



Framboise a la Crème

Full List of Desserts



Miroir Caramél



Flan aux Pomme



Red Velvet



Coffee Mousse



Pumpkin Nuage



Tarte au Fruits



Passion Fruit Cheese Cake



Gâteau Fromage



Gâteau Nuage

Full List of Desserts



Apple Tapestry



Apple Galette

Full List of Desserts



Éclair



Green Tea Éclair



Mini Choux



Mont Blanc



Very Berry



Raspberry Chocolate



Petit Chocolat



Galéte



Meringue Shell

Full List of Desserts



Signature Wedding Cake



Green Tea Wedding Cake



Passion Fruit Wedding Cake



Chocolate Wedding Cake



Citron Wedding Cake



Coconut Wedding Cake



Earl Grey Wedding Cake



Marron Wedding Cake

Awards and Press

BON APPETIT

Ten of the Best Cakes in America

“Lady M’s Mille Crêpes Cake. Architectural and beautiful, Lady M’s Mille Crêpes make a science of an old French art—filled crêpes. Twenty layers are stacked together with pastry cream and whipped cream. A torch has crackled the sugar layered on top. Despite all that work, it’s light as air, and if you love crêpes or creme brûlée, this cake is right up your alley.”



NEW YORK MAGAZINE

Best of New York

“CHEESECAKE — Just as we’d begun to fear that classic New York cheesecake had gone the sad, supersize way of the classic New York bagel, along comes Lady M. Her ‘New York-style’ version with a chocolate-cookie crust is miles ahead of Junior’s for freshness & sweet-tangy flavor, but that smooth Gâteau Nuage (that’s ‘cloud cake’ to freedom fryers) is even better—a lighter, smoother take with a sour-cream glaze and graham-cracker crust that, like the name implies, practically floats down the gullet.”



TRAVEL+LEISURE

Best Sandwiches From Around the World

Ham and Cheese Baguette, New York

“It’s a crunchy French baguette with salted butter, thinly sliced boiled ham, and Jarlsberg cheese. It satisfies the senses—and it doesn’t drip all over you.”

—**Martha Stewart**, founder of Martha Stewart Living Omnimedia and author of Martha’s American Food



INTERIOR DESIGN

Sam Trimble Design Winner: Will Chingby

“A refrigerated frosty-white display case resembling a crepe cake is the centerpiece of Sam Trimble Design’s interior for the Lady M Cake Boutique, a 600-square-foot café in New York. The 24-foot-long case is fronted with a quartz agglomerate and inlaid with onyx strips, all resting on 2-inch-diameter steel legs—through which run its power lines. The table legs and the entrance door’s stainless-steel handle are the lone weighty elements amid cream-painted walls and a limestone floor. ”



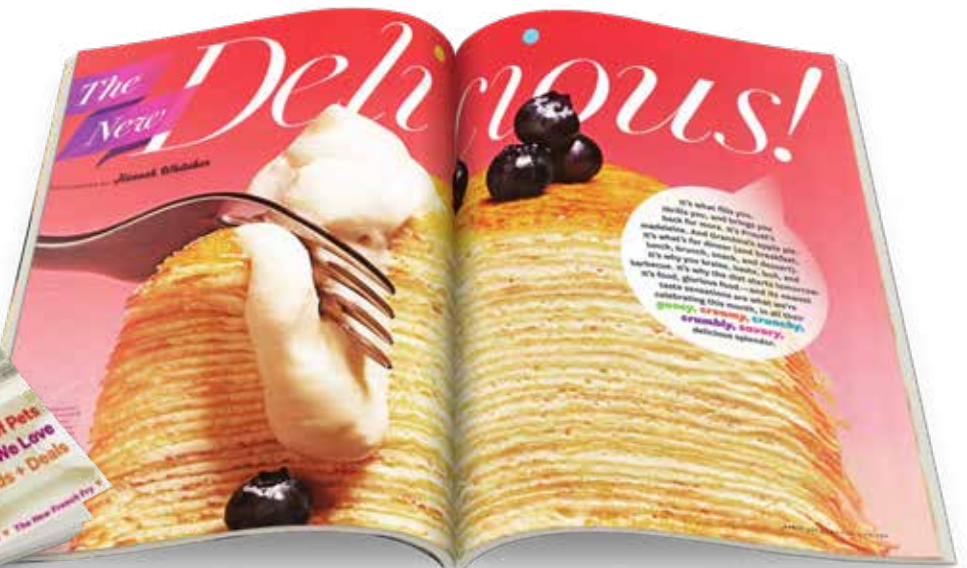
PACKAGE DESIGN

American Package Design Winner



OPRAH MAGAZINE

The New Delicious



DATE	PUBLICATION	TITLE
May 2005	New York Times	Building a Modern Multi-Storied Dessert
September 2005	Departures Magazine	Let Them Ship Cake
September 2005	Town & Country	Taking the Cake
March 2006	Martha Stewart Weddings	Think THIN
December 2007	Cookie Magazine	SWEEEEET!
December 2010	Travel & Leisure	Ina & Nora Talk Turkey
June 2011	Marie Claire (Taiwan)	New York
December 2011	Harper's Bazaar	Smart Shopping Gift Guide
December 2011	Town & Country	The Complete Gift Guide
April 2012	Manhattan Magazine	Mario Batali's Foodie
May 2012	Brides Magazine	Cannes Film Festival
August 2012	Spur Magazine (Japan)	Break Time
August 2012	The Oprah Magazine	Got Cake?
September 2012	Town & Country	Gilded Edge
December 2012	Allure Magazine	What Lies Beneath
March 2013	Empire Guides	Lady M Cake Boutique
March 2013	Serious Eats	Ask The Pastry Chef
April 2013	Serious Eats	Sugar Rush
June 2013	Lifestyle Asia (Singapore)	A Cake Shop from New York
August 2013	Los Angeles Magazine	Inside the Pastry Shop
September 2013	Elucid Magazine	Lady M Bryant Park
October 2013	Timeout LA	Lady M Los Angeles
October 2013	Lonely Planet	Eat NYC
January 2014	Perth Now (Australia)	The Must-Eat Foods Checklist for a visit to NYC
January 2014	Vogue	Ten of the Chicest Chocolate Cakes in New York
January 2014	Gotham	7 Better-Than-Chocolate Valentine's Day Sweets
January 2014	Huffington Post	30 Food Reasons NYC Is Worth The Struggle
February 2014	Eater LA	LA's Best Pastry Shops and Bakeries, Winter 2014
February 2014	LA Times	Valentine's Day: 16 LA Bakeries' Love-Themed Sweets
May 2014	Kitchen Daily	Best Mother's Day Gift
May 2014	Vogue	The Ultimate Summer Weddings Guide
July 2014	Serious Eats	The Best French Bakeries in NYC
July 2014	Eater NY	Where to Find New York's Best Cheesecake
September 2014	BRIDES	A Boho Wedding in Paso Robles, California
November 2014	The New Yorker	Oldies but Goodies
November 2014	NBC New York	Thanksgiving Dessert: Not Your Mom's Pie

Press

DATE	PUBLICATION	TITLE
November 2014	EByline	Brands are Rolling Out Holiday Marketing and Social is Key
December 2014	Gotham Magazine	5 Can't-Miss Holiday Sweets
December 2014	The New Potato	Lisa Perry Keeps Candy Everywhere and Says Less is More
December 2014	AM New York	Last-minute Gift Guide for the Ladies in your Life
December 2014	Wall Street Journal	State Money Rains on Local Projects
December 2014	Big Appled	12 Foods New Yorkers Will Miss like Hell if They Leave NYC
December 2014	Architectural Digest	Holiday Hosting Tips From Interior Designer Alex Papachristidis
October 2015	South China Morning Post	Tea-time treat: Lady M launches Earl Grey cake for IFC store opening
February 2015	Food & Wine	Best Chocolate Cakes in the U.S.
April 2015	Day Tripper 365	Homegrown NY: Sweets in the City
April 2015	Locale Magazine	Los Angeles Desserts that We Just Can't Keep Our Hands Off
May 2015	Chihuo	Dine with Lady M and Ken Romaniszyn
June 2015	BRIDES	An Ethereal Wedding at One Family's Home in Oyster Bay
December 2015	Architectural Digest	7 High-Design Bakeries Where You Can Get Your Sugar Fix in Style
March 2016	Vogue	Dream Weeding Inspiration: Black Tie
June 2016	INSIDER	This Crepe Cake Has Too Many Layers To Count
June 2016	Departure Magazine	Personal Effects: Kareem Rashed
June 2016	Tribeca Citizen	Seen & Heard: Lady M Confections Is Opening
June 2016	Boston Eater	Lady M Cake Boutique Is Now Open in Back Bay
June 2016	Crave Mag	New York's famed Mille Crêpes Layer Cake Arrives
July 2016	Time Out LA	Lady M
July 2016	Boston Metro	Hot Plate: Lady M's Signature Mille Crepes Cake
July 2016	EJ Insights	Indulge Yourself in Little Sweet Treats

Press

DATE	PUBLICATION	TITLE
August 2016	Boston Globe	Where the Cakes are Like Art
August 2016	Flatiron District NYC	New Neighbor: Lady M
August 2016	The Heights	Let Them Eat Cake: Lady M Brings Elegance to Newbury Street
September 2016	Coveteur	Love Letters To New York: Upper East Side
November 2016	Goop	The New York City Party Planning Guide
November 2016	OC Weekly	Now Open: Lady M Cake Boutique in Irvine
December 2016	Martha Stewart Weddings	Hey, Sugar
February 2017	Los Angeles Magazine	The 50 Desserts Every Angeleno Must Eat At Least Once
April 2017	BuzzFeed	Worth it: New York Cheesecake Episode
April 2017	Huffington Post	Mar-a-Lago may have nothing on these award-winning slices
April 2017	Orange Coast Magazine	Smackdown: Mille-Feuille Crepe Cake
May 2017	Boston Magazine	Mother's Day Gifts for Moms Who Like to Cook
May 2017	ANGLE info	Online Shipping Special Issue
May 2017	Eater New York	Ask Eater: Where Can I Take My Hard-to- Impress Mom On Her Birthday?
June 2017	GLITTER (Japanese Magazine)	American New Food
July 2017	Eater – Washington DC	D.C. Gets Its First Taste of Cult Bakery Lady M This Weekend
July 2017	Eater – Washington DC	Try These New Pop-Ups Before They Disappear
July 2017	Bake Mag	Lady M Cake Boutique Brings Twenty-layer Cakes to Washington, D.C.
August 2017	L'Officiel Levant	Matcha Mania
September 2017	Trip 101	21 Desserts For Your New York City Bucket List
October 2017	South China Morning Post	Shanghai customs warns Lady M cake contract buyers to 'drop it'
October 2017	Eater	Try These Seattle Pop-Ups Before They Disappear
October 2017	Huffington Post	Fall Downtown New York City Getaway
October 2017	Dallas Eater	Cult Favorite NYC Bakery Lady M Is Popping Up in Dallas
November 2017	The Orange County Register	Best thing I ate: In Irvine, Lady M's cake is so popular, they need a bouncer

Press

DATE	PUBLICATION	TITLE
November 2017	The Moodie Davitt Report	Diversifying the dining offer: Hong Kong International Airport plans wave of F&B openings amid expansion
November 2017	The New York Times	Living in Bryant Park
December 2017	The Moodie Davitt Report	A diet of delight: Hong Kong Airport unveils exciting F&B openings
January 2018	Kopitiam Bot	Lady M Cake Boutique – Famous For Mille Crepes Cake, Crowded Space At New York
February 2018	Forbes	Top 10 Airports For Food In 2018
March 2018	NBC 12	Lady M Launches Sakura Berry Mille Crepes
May 2018	New York Magazine	What Cassandra Grey Can't Live Without
May 2018	Houstonia	Hi Mom!: Houston Food News This Week
May 2018	Culture Map Houston	9 last-minute brunch options sure to make Mom happy
May 2018	ABC 13	Customers await their 20-layer cake from NYC pop up store in Houston
June 2018	Elite Daily	Boozy Ice Cream & Slushies Are Here Just In Time For Negroni Week 2018
June 2018	AOL	From poptarts to sushi, these Negroni-inspired menu items go straight to charity in honor of this year's Negroni Week
June 2018	VOGUE	11 Vogue Staffers on the Best Places to Eat Before a Broadway Play
July 2018	Inside Retail	Lady M Macau store opens at Sands Cotai
July 2018	Culture Magazine	A Story About a Man and His Lady
August 2018	Eater Washington DC	Diners Give Japanese Barbecue a Try at Clarendon's New Gyu-Kaku Grill
September 2018	Forbes	These Desserts and Cocktails Are The Perfect Way To Celebrate National Coffee Day
September 2018	That's Mag	These Desserts and Cocktails Are The Perfect Way To Celebrate National Coffee Day
September 2018	That's Mag	New Beijing Bars & Restaurants: October
September 2018	China Daily	Pastry-makers develop a taste for innovation
September 2018	The Beijinger	Lady M Brings its Signature Mille-Crêpes Cakes from New York to Chaoyang Joy City

Press

DATE	PUBLICATION	TITLE
October 2018	Her Campus	Top 5 Dessert Places in LA
October 2018	Eater: Los Angeles	14 Fantastic Signature Desserts in Los Angeles, 2018 Edition
October 2018	Bake Mag	Lady M Confections to launch holiday flavors
October 2018	OC Weekly	Dessert for Every Personality: A Lady M Cake Boutique Guide
November 2018	DuJour	Where to Try Apple Pie 5 Ways
December 2018	Patch	Crepe Cake Maker Is Latest Addition To Tysons Food Hall
December 2018	Tysons Reporter	Lady M Cake Boutique Opens in Tysons Galleria
December 2018	The Wall Street Journal	Sofia Coppola's Insider Tips for Style and Celebration
January 2019	Bake Mag	Lady M Confections launches heart-shaped cakes for Valentine's Day
January 2019	Hollywood Reporter	13 Valentines Day Gifts Hollywood-loved brands
January 2019	Austin Eater	Cult Favorite Japanese-French Bakery brings Crepe Cakes to Austin
January 2019	Bella Vita Style	Inside My Bridal Shower: The Perfect Tea Party
January 2019	Where	30 Things We Love
February 2019	Coast Mag	Lady of the Cake
February 2019	OC Register	Taste: Sweet Indulgences at Lady M Cake Boutique
February 2019	The Daily Meal	Valentine Gifts for Food Lovers
February 2019	The Daily Meal	What's Happening Los Angeles: Love is in the Air
February 2019	LA WEEKLY	Valentine's Day: Love it or hate it, Here's something for Everyone
February 2019	MYDOMAINE	The Only Kitchen Organization Tools Worth Buying, According to Top Chefs
February 2019	Modern Luxury	Let Them Eat Cake!
March 2019	LA WEEKLY	Sweet Deals at Pie Hole, Smoky Mexcal Tastings at Wally's and Women's History Month with Lady M

Press

DATE	PUBLICATION	TITLE
March 2019	Beverly Press/ Park La Brea News	Restuarant News
March 2019	WHERE Los Angeles	30 Things We Love
March 2019	Beverly Press/ Park La Brea News	Restuarant News

Contact and Locations



New York Locations

UPPER EAST SIDE FLAGSHIP BOUTIQUE



41 East 78th St
New York, NY 10021

STORE HOURS
Monday-Friday: 10am-7pm
Saturday: 11am-7pm
Sunday: 11am-6pm

PHONE
212-452-2222

THE PLAZA FOOD HALL



One West 59th Street
New York, NY 10019

STORE HOURS
Monday-Saturday: 11am-8pm
Sunday: 11am-6pm

PHONE
212-452-2222

ROCKEFELLER CENTER



30 Rockefeller Plaza, Suite U
New York, NY 10111

STORE HOURS
Monday-Friday: 10am-8pm
Saturday-Sunday: 11am-6pm

PHONE
212-452-2222

BRYANT PARK



36 West 40th Street
New York, NY 10018

STORE HOURS
Monday-Thursday: 9am-8pm
Saturday: 11am-10pm
Sunday: 11am-6pm

PHONE
212-452-2222

NOMAD



1178 Broadway
New York, NY 10001

STORE HOURS
Monday-Friday: 9am-8pm
Saturday: 11am-8pm
Sunday: 11am-6pm

PHONE
212-452-2222

WORLD TRADE CENTER



101 Liberty Street Suite 1415
New York, NY 10007

STORE HOURS
Monday-Saturday: 10am-9pm
Sunday: 11am-7pm

PHONE
212-452-2222

U.S. Locations

BOSTON, MASSACHUSETTS



304 Newbury Street
Boston, MA 02115

STORE HOURS

Monday-Thursday: 11 am-8pm
Friday-Saturday: 11 am-9pm
Sunday: 11 am-6pm

PHONE

617-329-5555

CHICAGO, ILLINOIS



100 E Algonquin Rd,
Arlington Heights, IL 60005
(Mitsuwa Marketplace)

STORE HOURS

Monday-Sunday: 11 am-7pm

PHONE

312-625-3333

LOS ANGELES, CALIFORNIA



8718 West 3rd Street
Los Angeles, CA 90048

STORE HOURS

Monday-Saturday: 11 am-7pm
Sunday: 11 am-6pm

PHONE

323-825-8888

IRVINE, CALIFORNIA



2967 Michelson Drive Suite B
Irvine, CA 92612

STORE HOURS

Monday-Saturday: 11 am-7pm
Sunday: 11 am-6pm

PHONE

323-825-8888

ARCADIA, CALIFORNIA



400 S Baldwin Ave
Arcadia, CA 91007

STORE HOURS

Monday-Saturday: 11 am-9pm
Sunday: 11 am-7pm

PHONE

312-625-3333

International Locations

TSIM SHA TSUI, HONG KONG



Shop OT215K, Level 2, Ocean Terminal, Harbour City, Kowloon

STORE HOURS

Sunday-Thursdays: 10am-9pm
Friday-Saturday: 10am-10pm

PHONE

+825 2873 2356

CENTRAL, HONG KONG



Shop No. 2096A, Podium Level 2, IFC No. 8 Finance Street

STORE HOURS

Monday-Saturday: 10am-9pm
Sunday: 10am-8pm

PHONE

+825 2865 1099

CAUSEWAY BAY, HONG KONG



Shop C, G/F, 1-3 Cleveland Street, Food Street, Fashion Walk, Causeway Bay, Hong Kong

STORE HOURS

Sunday-Wednesday: 11am-10pm
Thursday-Saturday: 11am-11pm

PHONE

+825 2861 1866

SHA TIN, HONG KONG



Shop 309A, Level 3, New Town Plaza (Phase I), Sha Tin, New Territories

STORE HOURS

Sunday-Thursdays: 11am-10pm
Friday & Saturday: 11am-11pm

PHONE

+825 2866 1210

INTL AIRPORT, HONG KONG



Unit No. 7E142A & 7E151, East Hall, Level 7, Passenger Terminal 1, Hong Kong International Airport Tower (South Area, Departures L7)

STORE HOURS

Daily: 7am-11pm

KOWLOON TONG, HONG KONG



Unit UG-22 Festival Walk 80 Tat Chee Avenue Kowloon Tong, Hong Kong

STORE HOURS

Sunday - Thursday 10am-9pm
Friday & Saturday 10am-10pm

International Locations

WESTGATE, SINGAPORE



3 Gateway Drive #02-25/26
Singapore 608532

STORE HOURS
Daily: 10:30am-10pm

PHONE
+65 6250 8993

ORCHARD CENTRAL, SINGAPORE



Orchard Central Shopping Mall
181 Orchard Road, Orchard Central
#01-27 & #02-07
Singapore 238896

STORE HOURS
Daily: 11am-10pm

PHONE
+65 6509 3673

SOUTH BEACH AVENUE, SINGAPORE



26 Beach Road #01-17
South Beach Avenue
Singapore 189768

STORE HOURS
Daily: 10am-10pm

PHONE
+65 6702 6735

SCOTTS SQUARE, SINGAPORE



6 Scotts Road #01-06/07
Singapore 228209

STORE HOURS
Daily: 10am-10pm

PHONE
+65 6443 5717

International Locations

TAIPEI, TAIWAN



1st Floor, No. 26, Lane 240
Guangfu South Road
Daan District
Taipei Taiwan 10694

STORE HOURS

Daily: 10am-9pm

PHONE

+886 2 7730 8660

REGENT TAIPEI, TAIWAN



1st Floor, No. 3, Lane 39, Section 2
Zhongshan N Rd
Zhongshan District
Taipei City, Taiwan 104

STORE HOURS

Daily: 10am-9pm

PHONE

+886 2 7730 8660

SANDS COTAI, MACAU



Shop 2203b, Level 2, Shoppes at
Cotai Central, Sands Cotai Central,
The Cotai Strip, Taipa, Macau

STORE HOURS

Monday-Thursday: 10am-10pm
Friday-Sunday: 10am-11pm

VENETIAN, MACAU



K2, Grand Canal Street, Level 3
Shoppes at Venetian, Taipa, Macau

STORE HOURS

Monday-Thursday: 10am-10pm
Friday-Sunday: 10am-11pm

International Locations

IFC, SHANGHAI



LG2-22 8 Century Avenue Lujiazui,
Pudong Xinqu,
Shanghai, China 200085

STORE HOURS

Daily: 10am-9:30pm

XIN TIAN DI, SHANGHAI



118 Xing Ye Road, Xin Tian Di
Huangpu District,
Shanghai, China, 200000

STORE HOURS

Daily: 11am-11pm

GRAND GATEWAY 66E, SHANGHAI



171/172, 1/F
North Tower, Henglong Ganghui Plaza
No. 1 Hongqiao Road, Xuhui District
Shanghai, China 200000

IAPM, SHANGHAI



lg2-272 No.999 Middle Huai Hai
Road, Xuhui District, Shanghai

STORE HOURS

Monday-Sunday: 10am-12am

MIXC MALL, HANGZHOU



Mixc Mall Hangzhou, B1S28
701 Fuchun Road,
Hangzhou, Zhejiang Province

STORE HOURS

Monday-Thursday: 10am-9:30pm
Friday-Sunday: 10am-10pm

IN77, HANGZHOU



Mixc Mall Hangzhou, B1S28
701 Fuchun Road,
Hangzhou, Zhejiang Province

STORE HOURS

Monday-Thursday: 10am-9:30pm
Friday-Sunday: 10am-10pm

International Locations

CHAoyANG JOY CITY, BEIJING



2F-17/72
2F Chaoyang Joy City
No. 101, Chaoyang North Road
Chaoyang District, Beijing

STORE HOURS
Daily: 10am - 10pm

XIDAN JOY CITY, BEIJING



Xidan Joy City
2F-33/50, 2nd Floor
Xidan Joy City, 131 Xidan North Street
Beijing, China

STORE HOURS
Daily: 10am - 10pm

SANLITUN TAIKOO LI, BEIJING



s5-21, 2nd Floor, No.5 Building
19 sanlitun Road, Chaoyang District,
Beijing (Taikoo Li South District)

STORE HOURS
Daily: 10am - 10pm

NANJING, JIANGSU PROVINCE



Deji Plaza, B105
18 Zhongshan Rd, XinJieKou
Xuanwu District

STORE HOURS
Daily: 10am-10pm

MIXC MALL, SHENZHEN



L183 The MIXC Shenzhen Bay,
No.2888, South Keyuan Road, Nanshan
District, Shenzhen

STORE HOURS
Daily: 10am-10pm

Contact

NEW YORK

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OFFICE 718-937-8877
EMAIL cs@ladym.com

CALIFORNIA

PHONE 323-825-8888
EMAIL cs@ladym.com

BOSTON

PHONE 617-329-5555
EMAIL cs@ladym.com

CHICAGO

PHONE 312-625-3333
EMAIL cs@ladym.com

SINGAPORE

PHONE +65 6822 2095
+65 6820 0830
EMAIL cs@ladym.com.sg

HONG KONG

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