

CAKES ◦ ◦ ◦

Please find a selection of the finest creations from our acclaimed pastry chef, Lionel Bodros.

All tarts & cakes are made with carefully selected ingredients.

Kindly note that the order will need to be made 24 hours prior for the cake to be served/picked-up.



cakes

classic new york cheese cake

topped with

- or mixed seasonal berries
- or blue berries
- or mango



napoleon

caramelized sheets of puff pastry, diplomat cream & seasonal berries





mixed berry tart

thin sweet paste, frangipane, diplomat cream
& seasonal berries



exotic fruit tart

thin sweet paste, frangipane, diplomat cream
& seasonal exotic fruits



bourdaloue tart

poached pears, almond cream
& toasted almonds

ice cold ◦ ◦ ◦

vacherin

crispy meringue sheets with raspberry sorbet & vanilla ice cream

(not recommended for take away, as it melts quickly)





opera

layered coffee sponge with mocha cream & valrhona chocolate ganache



sacher

layered chocolate sponge
bitter chocolate ganache & glaze



ultimate chocolate brownie cake

crispy base with rich valrhona chocolate brownie, chocolate mousse & caramel brûlée

PRICE LIST

all prices in hong kong dollars and subject to 10% service charge

	1 pound (for 2-6 people)	1½ pounds (for 6-8 people)	2 pounds (for 8-12 people)
CHEESE CAKE			
with mixed seasonal berries	288	388	528
with blue berries	318	428	588
with mango	278	380	518
NAPOLEON	288	388	528
MIXED BERRY TART	258	348	478
EXOTIC FRUIT TART	248	338	468
BOURDALOUE TART	228	308	418
VACHERIN	268	358	498
OPERA	298	398	538
SACHER	298	398	538
ULTIMATE BROWNIE CAKE	298	398	538