



Inspired by Pierre Hermé's Ispahan

Lychee ganache, rose cream, lychee, fresh raspberries, rose & lychee macarons (Gluten free)







Whipped Callebaut dark chocolate ganache with caramel passion fruit cream, crispy salted caramel pearl, chocolate sponge, milk chocolate glaze, popping candy, edible chocolate garnishes (Nut free)

One size only (6-8 serves, 16cm round) **\$50**



Delivery is upon request only. Additional \$5 for message writing on a chocolate plaque.



A play on milkshake flavours

Baked choc chip cookie dunked into strawberry & banana cream, white chocolate milkshake mousse, flourless chocolate sponge, caramel glaze (Nut free)

One size only (6-8 serves, 16cm round) **\$50**











EPIC CHOCOLATE CRAVINGS

Award winning

Rich Callebaut dark chocolate with hazelnut crust, caramel spheres, white chocolate sticks and baby salted caramel macarons (Gelatine free)

Small (6-8 serves, 7.5cm x 25cm) **\$50** Large (12-16 serves, 15cm x 25cm) **\$90** X Large (20 serves, 22cm x 25cm) **\$130** XX Large (30 serves, 30cm x 25cm) **\$170**







Pandan sponge cake with palm sugar caramel soaked desiccated coconut, kaya coconut jam, coconut blossom sugar Chantilly, coconut meringue (Gelatine free)

One size only (4-6 serves, 11cm x 11cm) **\$30**

Blue Calpis

Calpis & mascarpone mousse with white chocolate sponge, blueberry jelly, blueberry cream, edible silver (Nut free)

Strawberry/Jam Macaron

Filling: Sour strawberry buttercream with strawberry jam (Gluten/Gelatine free)

Lolly Bag Cake

7 layers cake starts with banana lolly Joconde, freckles crunch, mandarin jaffa ganache, musk mallow, more banana lolly Joconde, spearmint leaf buttercream and topped with a Redskins glaze

Lemon, Lime & Bitters Tart

Vanilla tart pastry filled with Angostura bitters jelly, lemon & lime curd, topped with Italian meringue (Nut free)



Endless Love Macaron with lychee

ganache, rose cream, lychee, fresh raspberries (Gluten free)

Green Tea/ Pistachio Macaron Filling: Green tea &

Filling: Green tea & pistachio white chocolate ganache (Gluten free)



Epic Chocolate Cravings

Rich Callebaut dark chocolate with hazelnut crust, baby salted caramel macaron (Gelatine free)

Green Tea Cheesecake

Green tea Joconde, Japanese rice wine, pistachio ganache, cream cheese, salted green tea crumble

Kuma

Baked choc chip cookie in chocolate tart pastry, filled with strawberry & banana cream, topped with white chocolate milkshake mousse, caramel glaze (Nut free)

One size only, 9 pieces of tasting size cakes/macarons **\$38**

We love all our creations but these are our all time favourite. And with this tea set, you get to taste all our signature cakes at one go!





Order your personal Macaron Tower today, impress your guests with something extraordinary and make your special occasion even more special. (Gluten free)

Available Flavours

Pandan/Coconut
Coconut/Calamansi
Yoghurt/Raspberry/Lychee
Strawberry/Jam
Earl Grey/Blackcurrant
Green Tea/Pistachio
Salted Butter/Caramel

1		1
Height	Approximate	Price
25cm	65 macarons	\$200
35cm	115 macarons	\$300
45cm	180 macarons	\$400
55cm	250 macarons	\$500

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*Indicative image only as we are changing our macaron flavours from time to time.