

B U T T E R F L Y
Pâtisserie

LARGE CAKES

LYCHEE AND OOLONG TEA

Oolong Tea Sponge, Lychee Mousse, Lychee Fruit Filling, and Light Oolong-Infused Syrup

TRIPLE CHOCOLATE

Chocolate Sponge, Dark Chocolate Mousse, Milk Chocolate Mousse, White Chocolate Mousse

ORANGE POPPY SEED CAKE

Poppy Seed Butter Cake, Orange Syrup, Orange Cream, Orange Gel, White Chocolate Mousse

58

INDIVIDUAL CAKES

COCONUT MANGO LIME CHEESECAKE

Coconut Biscuit Base, Mango Compote, Mango-Lime Gel, Cold Cheesecake Mousse

MATCHA WHITE CHOCOLATE MILLE-FEUILLE

Matcha Cream, White Chocolate Cream, Raspberry Gel

FIG CAKE

Vanilla Sponge, Fig Syrup, Fig Compote, Fig Gel, Cold Cheesecake Mousse

PEACH CAKE

Vanilla Sponge Base, Vanilla Mascarpone Cream, Peach Compote, Peach Gel

6

BLACKBERRY VANILLA TART

Sablé Crust, Almond Cream, Crunchy Layer, Blackberry Sauce, Vanilla Cream, and Blackberry Gel

CITRUS TART

Sablé Crust, Almond Cream, Lime Zest, Vanilla Cream, Orange Compote, Orange Sauce, and Orange Gel

PLUM TART

Sablé Crust, Almond Cream, Vanilla Cream, Plum Compote with Red Wine, and Plum Gel

RASPBERRY PISTACHIO TART

Sablé Crust, Pistachio Paste, Almond Cream, Vanilla Cream, Raspberry Compote, Raspberry Gel, Fresh Raspberries

8

CHOCOLATE PRALINES

CARAMEL PEANUT

Creamy Peanut Paste Paired with a Rich Caramelized Peanut Filling

ORANGE WITH HONEY

Smooth Orange Ganache Infused with Natural Honey

MIXED BERRY

Smooth Mixed Berry Ganache with a Crunchy Hazelnut Praline Layer

MILK CHOCOLATE WITH RUM

Milk Chocolate Ganache with Rum, Crunchy Praline

4 pieces - 8 | 9 pieces - 15 | 12 pieces - 20

Prices in USD including applicable taxes.