



Signature Flavors

Carrot Indulgence *

The ultimate carrot cake; carrots meet candied pecans, hazelnuts, pineapple, toasted coconut, golden raisins in a delightful combination of spices and brown sugar filled with maple mascarpone whipped cream, topped with cream cheese frosting & maple glaze

Nuts for Nutella * ♦

Chocolate cake, filled with Nutella and hazelnut fudge, topped with chocolate frosting, caramel & candied hazelnuts

The Red Velvet ♦

Light cocoa buttermilk cake filled with Maple Honey Mascarpone Mousse and cream cheese frosting

Vanilla Honey Sea Salt * ♦

Vanilla cake, filled with vanilla honey mousse, topped with honey frosting, honey glaze & sea salt

Chocolate Decadence ♦

Rich chocolate cake, filled with chocolate mousse, topped with milk chocolate frosting, dipped in dark chocolate and white chocolate shavings

Guava Dreams * ♦

Vanilla cake, infused with guava, filled with homemade guava cream and topped with guava Swiss buttercream

P & B Jelly Time *

Peanut based cake, filled with homemade berries preserves, topped with a fluffy peanut butter frosting, chopped peanuts and berries sauce. Variation of Almond and Cashew is available

Key Lime ♦

Graham buttery crumbs as a base, vanilla bean cake infused with key lime essence, filled with Key Lime pie filling and topped with whipped cream

Samoa *

Caramel cake with coconut flakes, filled with a thick chocolate sauce topped with a caramel buttercream and drizzled with chocolate sauce

Rolo Ganache

Chocolate cake, filled with Rolo ganache and topped with caramel meringue frosting and Rolo mini bites

S'mores

Moist Chocolate cake, layered with buttery graham cracker crumbs & dark chocolate chunks, filled with homemade marshmallow cream and topped with marshmallow frosting

Choco Caramel Toffee

Vanilla cake, filled with vanilla toffee cream topped with caramel frosting and toffee bites.

Crazy Coconut *

Airy Coconut cake with coconut cream, topped with coconut frosting & toasted coconut

Pistachio *

Pistachio cake, filled with lightly salted pistachio cream and topped with a light glaze

* Available in Gluten Free, Vegan and Non-Dairy
♦ Tasting Menu

sweet guilt

by angelica

Snickers

Chocolate cake, filled with a creamy nougat mousse & caramel topped with chocolate glaze, caramel & peanuts

Choco Almond Butter *

Chocolate cake, filled with a fluffy almond butter mousse, topped with vanilla almond frosting & dipped in chocolate sauce

Spicy Fierce Chocolate *

Chocolate spice cake, filled with ancho chili & cayenne fudge, topped with a spicy dark chocolate brown sugar frosting

Oreos ♦

Chocolate cake, filled with whipped Oreos cream & chocolate sauce, topped with vanilla bean frosting & Oreo minis

Twix

Chocolate cake, filled with caramel, topped with chocolate glaze, caramel & shortbread

Dulce de Leche *

Vanilla brown sugar crumble cake, filled with dulce de leche caramel, topped with Swiss buttercream & drizzled in dulce de leche

Madagascar Vanilla

Vanilla bean cake with a creamy vanilla bean center and topped with fluffy vanilla frosting. Finished off with vanilla bean soaked sugar crystals

Strawberry Fields ♦

Vanilla cake infused with strawberries, filled with homemade strawberry jam, topped with Swiss buttercream

Tres Leches

Vanilla cake, soaked with tres leches (condensed, coconut and almond milk) topped with fluffy whipped frosting and sprinkled with chocolate shavings

Salted Caramel ♦

Moist chocolate cupcake with gooey caramel core and topped with a lightly salted cream cheese caramel frosting and drizzled caramel

Crème Brûlée ♦

Vanilla bean cake, filled with crème brulee filling, topped with vanilla bean frosting & caramelized sugar chunks

Tiramisu

Vanilla bean and coffee cake, filled with fluffy mascarpone mousse, topped with whipped cream frosting & dusted cocoa

Turtle

Chocolate cake, filled with home-made caramel, topped with chocolate sauce, brown sugar frosting & candied pecans

Caramel Apple

Vanilla butter cake with spiced caramel apple filling, topped with caramel Swiss buttercream

Cinnamon Biscoff

Vanilla cinnamon cake, filled with Biscoff spread cream and topped with cinnamon buttercream frosting & a Lotus Biscoff Cookie

Monkey Business

Banana nut cake, filled with nutty fudge, topped with banana frosting & chopped walnuts

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Vanilla Caramel

Vanilla bean cake with a caramel cheesecake center, topped with a creamy white frosting & drizzled caramel.

Cinnamon Bun

Cinnamon sugar cake, filled with vanilla bean pastry cream, topped with cinnamon swirled cream cheese frosting

Lemon Drop

Vanilla lemon infused cake, filled with fresh lemon curd, topped with lemon frosting & dusted with fine sugar

Coconut Key Lime

Coconut cake with a fresh key lime filling, coconut frosting, sugared lime zest & coconut shavings

Strawberry Balsamic

Vanilla cake infused with strawberry balsamic, filled with strawberries & cream topped with a strawberry balsamic soaked strawberry wedge

Vanilla Honey Lavender

Vanilla cake, filled with honey mascarpone mousse, topped with honey & lavender frosting

ALOHA Pineapple Coconut Macadamia Nut

Coconut cake, filled with pineapple curd & toasted macadamia nuts, topped with coconut milk frosting & toasted macadamia nuts

Vanilla Rum Apple

Vanilla cake baked with rum soaked apples, filled with home-made spiced rum apple butter, topped with vanilla Swiss buttercream

Lemon Blackberry * ♦

Vanilla cake infused with lemon, filled with blackberry & topped with lemon Swiss buttercream

White Chocolate Raspberry * ♦

Vanilla cake, filled with raspberry preserve and topped with chocolate Swiss buttercream

Marble * ♦

A swirl of vanilla and chocolate cake, filled with your option of chocolate ganache or vanilla Swiss buttercream

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