

# CELEBRATION CAKES

## CARTE DU GATEAUX

Celebrate your special occasion with our made-to-order celebration cakes.



### TARTE AU CITRON

A buttery pastry case filled with baked lemon custard & crème fraîche.

22cm - \$95



### FRAISIER CLASSIQUE

A classic French cake of genoise sponge, Victorian strawberries & vanilla bavarois. Finished with fresh strawberry jelly, strawberries & meringue.

18cm - \$75

26cm - \$95

GF available on request +\$9



### PASSIONFRUIT & WHITE CHOCOLATE GATEAUX

Orange scented sponge, chocolate & cointreau mousse layered with passionfruit jelly. Finished with a white chocolate glaze, macarons, chocolate shards & a sprinkle of gold leaf.

18cm - \$85

26cm - \$110



### L'OPÉRA RA RA

Originating from the Parisian Dalloyau Patisserie in honour of the Paris Opera. Made with layers of almond sponge cake soaked in coffee & cardamon syrup, layered with ganache & coffee French buttercream. Finished with a chocolate mirror glaze, Ra Ra chocolate work, chocolate crisps & gold leaf.

15cm square - \$92



### BOMBE ALASKA DE LA MAISON

A frozen terrine of layered lemon curd, lemon verbena, white chocolate parfait & blackberry sorbet. Decorated with meringue & blow torched to brûlée. Flambéed at the table by your waiter for dramatic effect.

20cm - \$92