

# FLAVOURS 2024

- Most of my sponge cakes are **chiffon cakes**, with a special recipe that mixes the batter with meringue, That's why they are **extra-light and fluffy**.
- I only use **Italian meringue buttercream**. It takes more time to make, but it's silky smooth, beautiful, stable and **not overly sweet**.
- I don't make red velvet. All my sponge cakes are without food colouring.

*Kiss*  
THAT CAKE

# EARL GREY LOVERS

Signature flavour



- EARL GREY CAKE + ORANGE CAKE
- LAVENDER & WHITE CHOCOLATE CREAM

*Taste like spring*

ALL HOMEMADE WITH NATURAL  
INGREDIENTS

# CLASSIC MATCHA

## Signature flavour



- MATCHA CAKE
- LAVENDER & WHITE CHOCOLATE CREAM
- STRAWBERRY COMPOTE

*Authentic Japanese*

TASTE EARTHY AND ELEGANT

# VANILLA CAKE

## Choose a filling

- VANILLA CUSTARD + TOASTED ALMOND + PEACH AND THYME
- CREAM CHEESE + TOASTED ALMOND
- COFFEE CREAM + TOASTED ALMOND
- DARK CHOCOLATE CREAM + TOASTED NUTS

# ORANGE CAKE

## Choose a filling

- CINNAMON CREAM + PEACH AND THYME
- SALTY CARAMEL BUTTERCREAM
- LEMON CREAM

# CARROT CAKE

## Choose a filling

- CINNAMON CREAM + APPLE COMPOTE
- CREAM CHEESE
- COFFEE CREAM

\*THERE ARE WALNUTS INSIDE  
THE CARROT CAKE

# CHOCOLATE CAKE

## Choose a filling

- VANILLA CUSTARD +  
TOASTED NUTS
- CREAM CHEESE +  
STRAWBERRY COMPOTE
- DARK CHOCOLATE MOUSSE  
+ STRAWBERRY COMPOTE
- COFFEE BUTTERCREAM +  
TOASTED NUTS