

Bars and Pastries



Chocolate hazelnut symphony



Layers of hazelnut biscuit with chocolate truffle ganache and chocolate mousse topped with toasted hazelnuts

Raspberry Bavarian Gelee



Layers of white cake, raspberry preserves, raspberry mousse and Bavarian cream topped with red raspberry glaze.

Raspberry Key Lime Duo



Graham cracker crust with raspberry preserves topped a layer of key lime cheesecake and another layer of raspberry cheesecake.

Espresso Vino



Espresso cream with coffee soaked chocolate cake and feuilletine

Lemon Blueberry



Cookie crust topped with blueberry preserves, fresh wild blueberries and baked lemon curd finished with streusel topping.

White Chocolate Almond Capacino



Almond cake and chocolate cake layered with chocolate espresso ganache and white chocolate cappuccino mousse. Finished with chocolate truffle drizzle and toasted almonds

Lemon Streusel



Baked lemon cream with traditional streusel over the top

Tiramisu



Traditional ladyfinger soaked with coffee syrup layered with mascarpone cream, chocolate and cocoa.

Triple Chocolate Blackout



Chocolate cake with rich chocolate mousse and chocolate truffle ganache