

TROPICAL PARADISE	229
Mango pineapple mousse on coconut cake with a vibrant tropical fruit filling, glazed with mango puree and topped with passion fruit seeds.	
CHOCOLATE CHERRY	219
Dark chocolate mousse on homemade chocolate cake layered with a delightful cherry filling. Topped with a red chocolate spray and a dark chocolate stick topping.	
RASPBERRY SYMPHONY	219
Mascarpone cream on a crunch almond base, filled with homemade raspberry filling and topped with fresh raspberry.	
CHOCOLATE DREAM	199
Flufly dark and white chocolate mousse on a base of chocolate cake, topped with rich dark chocolate glaze.	
TIRAMISU DELIGHT	
Light Tiramisu featuring layers of mascarpone cream, rich chocolate meringue cake, and coffee syrup, topped with a delicate chocolate spray.	209
MANGO YOGURT	
Light and refreshing Greek yogurt mousse on a yogurt cake base, topped with vibrant mango fruit and fresh blueberries.	219
ORANGE CHOCOLATE TRUFFLE	
Rich dark chocolate (70%) meets vibrant fresh orange, sweetened with honey. Coated in smooth dark chocolate finished with candied orange zest	69 PER PIECE P,
CHOCOLATE MADELEINES	
Decadent dark chocolate mousse with a pure hazelnut paste filling layered in a rich chocolate cake, coated in raw dark chocolate.	199
GIANDUJA HAZELNUT	
Gianduja mousse on a rich hazelnut cake layered with a delightful hazelnut paste crunch filling, topped with a chocolate glaze.	209
CHEESECAKE GLOW	
Light cheesecake on an almond crunch base, bursting with fresh mixed berries.	219