

CAPE GRACE

DESCRIPTION	SIZE	PRICE
CAPE GRACE decadently rich flourless chocolate cake surrounded with a scrunched dark chocolate collar - gluten free	8 persons	320
PASSION HAZELNUT sablée croustillant, hazelnut dacquoise, passion fruit crème, vanilla crème, 40% jivara milk chocolate, 66% caraibe dark chocolate mousse and cocoa glacage	12 persons	475
COCO praline milk chocolate croustillant, soft cocoa and marzipan sponge, crème brulee, dark chocolate mousse and cocoa glacage	8 persons 12 persons	200 320
BERRYLICIOUS lady fingers, vanilla-lemon sponge, red berries, white chocolate mousse and fresh fruits	8 persons 12 persons	200 320
CARROT baked carrot and pecan nut cake topped with cream cheese icing and toasted flaked almonds	8 persons	280
CHOCOLAT moist baked chocolate sponge, apricot jam and sacher glaze	8 persons	280
MACARON check with our pastry chef for flavours of the week		8 each

Should you wish to order one of our delicious cakes or a selection of macaron, please speak to one of the Guest Liaison's at Reception.

GLOSSARY

- Sablée – a shortcrust pastry
- Dacquoise – a hazelnut meringue sponge
- 40% Jivara – Valrhona milk chocolate with 40% cocoa solids
- 66% Caraibe – Valrhona dark chocolate with 66% cocoa solids
- Croustillant – a textured base made with chocolate, nuts and feuilletine
- Feuilletine – wafer
- Marzipan – almond paste
- Glacage – a cocoa glaze

SPECIAL OCCASION
CAKES