VANILLA MIEL

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Inspired by art | Infused with love

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vanillamiel.com

(Sur)



OUR STORY

Inspired by art | Infused with love

Drawing inspiration from their favorite ingredients, our founders & sisters Mansi & Isha, began Vanilla Miel (honey) as a culmination of their passion for art and food – a brand that celebrates complexity in simple things. With family, familiarity & flavour at our very core, the kitchen is a space where memories, emotions & moments are expressed through concepts. From the layered entremets to multi-textural tarts, our creations celebrate ingredients while seamlessly interweaving flavors to create dimensional but nostalgic experiences that hope to remind you of the sweeter moments in life.

"What we hope to achieve is a nexus where adventure meets nostalgia, a way to transport minds to places with a morsel of our desserts"



- Mansi & Isha

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PATISSERIE

Deceptively minimal on the exterior, our desserts hide a complexity of flavour pairings that elicit uninhibited indulgence

SIZE GUIDE



TARTS

Our tarts have an almond biscuit shell containing various layers & textures of flavour combinations - almost like a layered cake inside the tart shell



ENTREMETS

The entremets are layered French mousse cakes that are closer in shape and experience to a traditional cake

These can also be made in custom sizes according to the party size



ENTREMETS

Our entremets are essentially cakes comprising of deliberately curated flavour & texture pairings, encased in a skilen mousse layer & enrobed with a glaze.

Grande INR 3,750 | Petit INR 3,250 | Individual INR 625





TARTS

Our signature desserts, the tarts are built in an almond shortbread shell with varying layers and textures to create multi-dimensional palate experience.

Grande INR 2,650 | Petit INR 2,250 | Individual INR 575





SET OF FOUR

Our unique dessert box allows you to create a set of four individual desserts, with flavours that can be curated from either our tart or entremet section. INR 2,300 onwards

These sets can be customised to reflect your celebration's theme, incorporating elements from your decor or overall aesthetic.



Minimum order for customisation is 15 sets with an additional fee starting INR 100 per dessert depending on the nature of customisation.

HANDPAINTING

Without the use of fondant or buttercream, all of our hand painted customisations are made with by-products of Belgian couverture chocolate & can be done on both - our tarts & entremets.



This customisation heroes the initial of a person's name or the digits of their age. The monogram itself is hand painted with florals and other personalised elements.

Price | INR 1850 onwards

3D

Each element is hand sculpted or cut with couverture chocolate & meticulously painted to create a composition that is at the perfect juncture between ornate and minimal.

Direct or Flat

This illustrative style artwork goes either directly onto the mirror glazed dessert or is painted on a disc of chocolate depending on the detail of the painting.

Price | INR 2,800 onwards

Human Portraits

Capturing an expression can sometimes say more than a million words and our caricature paintings aim to do just that. We recreate photo images in an illustrative style.

Price | INR 3,000 onwards



Price | INR 2500 onwards





INCLUSION BARS

The distinctive aromas of each variety of cocoa are deliberately paired with complementing inclusions to create a collection of truly unique bars.

Regular Bars INR 495 | Sugar Free Bars INR 575





Dark Smoked Almond 70%



White Pistachio Raspberry 28%



Milk Hazelnut Croquant 32.6%



Blonde Roasted Macadamia 30.4%



Dark Caramelized Pecan 55%



Milk Spiced Speculoos 32.6%



Dark Sugar Free Smoked Almond



Dark Sugar Free Roasted Hazelnut

CHOCOLATE THINS

Tempered couverture chocolate bars sprinkled generously with nuts & other flavours Regular Bars INR 295 | Sugar Free Bars INR 350



All flavours are available in dark & milk We have sugar free, gluten free & vegan options

CHOCOLATE GIFT SETS

PRALINE SPRIGS

Box of 5 | 40g each

Milk Hazelnut | Pistachio Dark | Milk Coconut Dark Toffee Almond | Dark Coffee

INR 1275

BOX OF BON BONS

Box of 10 | 10g each



Raspberry | Hazelnut | Orange & Pine Nut | Arriba | Peanut | Earl Grey Caramelised Almond | Mint | Passion Fruit & Coconut

INR 1300

CHOCOLATE GIFT SETS

LOVE SCRABBLE



Box of 4 | 40g each

Dark Chocolate & Smoked Almonds | Milk Chocolate & Hazelnut Croquant | Blonde Chocolate & Spiced Biscoff | Dark Chocolate & Caramelized Pecan

INR 1250

CHOCOLATE SPRIGS



Box of 4 | 40g each

Dark Coffee Praline | Milk Hazelnut Praline | Blonde Biscoff Inclusion | White Pistachio Raspberry Inclusion

INR 1,000



STAPLES

Using familiar flavours & textural nuances that flirt with sweet cravings, the staples selection has been curated as a dalliance of nostalgia and indulgence

SPREADS

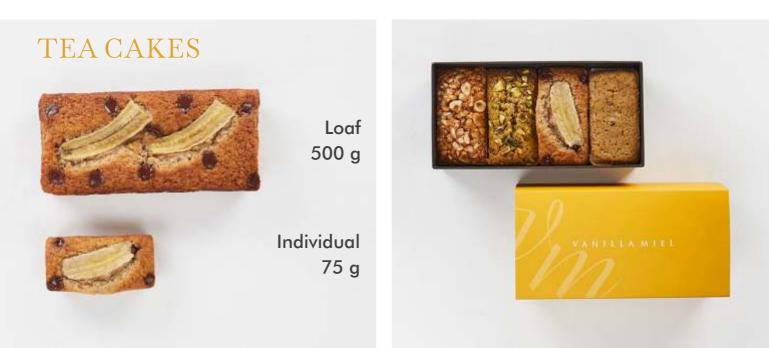
Add a touch of elegance to your daily snacks with Vanilla Miel's jars and spreads INR 350 | 125g





TEA CAKES & BROWNIES

Our moist and fuss free tea cakes are just the perfect pick me up whether it's to go with your morning coffee, an addition to a gift hamper or simply for a mid-week sugar craving



Flavours: Banana Chocolate | Roasted Pistachio | Masala Chai | Almond Hazlenut Loaf INR 1,100 | Assorted set of 4 INR 1,100

BROWNIES

Triple Chocolate Set of 4 bars | 90 g each INR 850

NANILLA MIEL



CINLETTES

INR 600 | 12 pieces Layered cinnamon crisps, that snap perfectly & pair beautifully with a cup of steaming coffee



INR 585 | 3 pieces

Flavours: Dark Chocolate & Pecan Gianduja & Hazelnut Macadamia Toffee

VANILLA MIEL 1209



SNACK BARS

Moist tea cakes enrobed in nut rocher glaze

INR 775

Mandarin peel enrobed in dark chocolate

> Hazelnut Almond in Milk chocolate

Apricot Almond Streusel Enrobed in Blonde Chocolate

Pistachio Tea cake enrobed in White Raspberry



POP CORN

INR 750

Himalayan pink salted oven caramelised pop corn



ANTELAMIEL

VANILLAMIEL SALTED CARAMEL POPCOTH



CATERING

Celebrations, intimate or large, are incomplete without dessert. Our curated dessert sets add an elegant touch to your event with bite sized desserts.

Pre-Plated



How it works?

Each dessert comes with a particular number of units (indicated for each product).

The dessert with these pre-set units comes pre-plated on a clear tray.

Select the items you would like to create your dessert table with.

Select a date you need these delivered.

Sit back & enjoy!

We plate the desserts on boards, ready for service and deliver them at your doorstep.

Curated



How it works?

Some events require a concept driven dessert table set up, and we at VM are happy to assist.

Once you reach out to us with your requirements, we ideate & share a concept proposal post which we host a tasting.

Once the desserts flavour palates & designs are finalised, our team ensures coordination with your event management team.

All you have to do is come to your event & see your vision come to life.



GIFTING PRE-SETS

Gifts tell a story; they connect people, make memories and transform relationships.



HUGS & LILLIES INR 5,525



PETAL MET SUGAR INR 5,250



SPRINKLE & SUGAR INR 5,385



LOVE, SUGAR INR 5,050



INR 4,400





LOVE BLOOM INR 3,050



GARDEN TEA PARTY INR 3,150



ALL HEART INR 2,700



INCLUSION SET OF 5 INR 2,450



A LITTLE LOVE INR 2,150





CORPORATE GIFTING

Thoughtfully curated gifts that leave a lasting impression. From employee milestones to branded client and partner gifts, let our team take care of every last detail.

How does customisation for our corporate clients work?

We ask you to share your requirements, quantity, budget and dietary restrictions, if any. Our team then thoughtfully curates options that we think would work best within the scope of your gifting.

Once you choose the option of products you would like to go with, flavour profiles and packaging options are discussed and curated keeping your order requirements in mind.

Post the final product selection we either work with our team of designers to tie in your logo, colours of your brand and any other details you may require onto your gift set.

Helping you curate the perfect give away, be it for your team or for your key clients is something we take great pride in.



Customised box & products





Customised box & existing products



Gold lettering on



Customised sleeve existing pachaging on existing packaging

Some of the brands we have worked with in the past





LIFE VERVE JOB ake juge VERVE INSIGHT AD









BIRTH & WEDDING ANNOUNCEMENTS

Curating gifts for loved ones is a special journey & we hope to be a part of this memorable process.

How it works?

We ask you to share you requirements, quantity, budget and dietary restrictions, if any. Our team then thoughtfully curates options that we think would work best within the scope.

Once products, flavour profiles & packaging preferences are discussed, the team will curate options.

Post the final product selection we work with our team of designers to tie in the products, personalisation & practicality seamlessly.

Customisation Options:



Customised Product Boxes MOQ - 100



Customised Hamper Bags MOQ - 50





Customised Wedding Favours MOQ - 30

Elaborate Wedding Invites MOQ - 35

Customisation as per MOQ:



Custom Tags, Sleeves & Ribbon



Custom Tags, Sleeves & Ribbon, Custom Hamper Bags



Custom Tags, Sleeves & Ribbon, Custom Hamper Bags, Custom Printed Boxes

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