

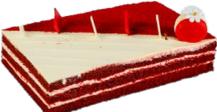
CAKES
GERARD MENDIS CHOCOLATIER

	PRODUCT	NAME	DESCRIPTION	PRICE, SLR
1		ALMONDINE	Almond sponge butter cake sandwiched with almond sponge butter cream	3000
2		BATTENBERG	Double colored butter cake squares, vanilla butter icing, marzipan, distinctive two-by-two check pattern design.	3700
3		BLACK FOREST GATEAUX	Delicious chocolate sponge, whipped fresh cream, dark pitted cherries in kirsch with dark chocolate shavings	2950
4		CHOCOLATE BRANDY HARLEM	Rich chocolate harlem sponge layered with dark chocolate truffle cream, infused with brandy syrup and topped with dark chocolate ganache.	3000
5		CHOCOLATE EXPRESS	Esterhazy sponge complemented by a soft chocolate butter sponge with vanilla butter cream	2900
6		CHOCOLATE FUDGE GATEAUX	Chocolate butter cake with chocolate fudge butter cream.	2850

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7		CHOCOLATE PAVLOVA	Harlem chocolate sponge, chocolate truffle cream, rum, meringue and chocolate ganache	2850
8		DARK CHOCOLATE GIFT BOX	Ribbon cake layered with butter icing, nougat and marzipan. Sprayed with green, white, purple or dark chocolate.	5500
9		GREEN CHOCOLATE GIFT BOX	Ribbon cake layered with butter icing, nougat and marzipan. Sprayed with green chocolate.	5500
10		PURPLE CHOCOLATE GIFT BOX	Ribbon cake layered with butter icing, nougat and marzipan. Sprayed with purple chocolate.	5500
11		WHITE CHOCOLATE GIFT BOX	Ribbon cake layered with butter icing, nougat and marzipan. Sprayed with white chocolate.	5500
12		CHOCOLATE TRUFFLE GATEAUX	Chocolate butter cake, chocolate butter icing, chocolate truffle cream, adorned with our famous chocolate truffles.	2750
13		CINDERELLA CAKE	Silky butter cake, smooth butter icing with a Cinderella marzipan slipper.	4500

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14		GOOEY CHOCOLATE CAKE	Premium dark chocolate base, topped with praline rosettes	3100
15		MARZIPAN RIBBON BROWNIE	Pastel ribbon cake base, vanilla butter icing, fudgy brownies, topped with marzipan	5500
16		MARZIPAN RIBBON CAKE	Pastel ribbon cake base, vanilla butter icing, topped with marzipan	4500
17		MILK CHOCOLATE NOUGAT MERINGUE	Vanilla chocolate butter cake, milk chocolate nougat mousse and topped with a baked meringue crumble.	3000
18		PINEAPPLE NOUGAT GATEAUX	Soft buttery sponge, vanilla butter cream, stewed pineapple in cinnamon sugar, sprinkled with spicy nougat	2800
19		PREMIUM BELGIUM CHOCOLATE CHEESECAKE	Creamy, velvety baked premium Belgium dark chocolate cheesecake	3500
20		RED VELVET	Red velvet butter sponge, cream cheese, butter icing, chocolate butter cake	2900

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21		ROSE BLANC	Almond macaroon bisquit, butter cream, maraschino cherries, white chocolate shavings, vanilla sponge	2900
22		SWISS CHOCOLATE ROULADE	Chocolate swiss roll, chocolate sponge, chocolate butter cream coated in chocolate ganache topped with chocolate shavings.	2400
23		SWISS STRAWBERRY ROULADE	Vanilla swiss roll, fresh strawberry compote, butter cream topped with white chocolate shavings.	2400
24		TIRAMISU GATEAUX	Vanilla sponge, mascarpone cream, bisquit fingers soaked in Kahlua syrup	2900
25		STRAWBERRY CHEESECAKE	Velvety baked premium cheesecake, topped with strawberry compote	3400
26		BLUEBERRY CHEESECAKE	Velvety baked premium cheesecake, topped with blueberry compote	3400

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27		WILD BERRY CHEESECAKE	Velvety baked premium cheesecake, topped with wild berry compote	3400
28		NEW YORK CHEESECAKE	Our New York Cheesecake is pitch-perfect: Baked, smooth and creamy with just the right balance of sweetness and the tang of fresh cheese. It's crowned with fluffy whipped cream that adds to the cheesecake's silky perfection.	3400
29		FRESH STRAWBERRY CHEESECAKE	Creamy and velvety premium New York cheesecake is topped with fresh strawberries	4200
30		MARZIPAN RIBBON NOUGAT	Pastel ribbon cake base, vanilla butter icing, crunchy nougat, topped with marzipan	5500
31		CHOCOLATE OPERA CAKE	Chocolate sponge, layered chocolate ganache & mocha cream	2850
32		RICH DARK CHOCOLATE CAKE	Rich moist dark chocolate cake, chocolate buttercream with a hint of bitter orange	2950

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33		VIP	<p>If you're in the mood for a celebration cake that commands attention, the VIP is the one for you. It's a luscious strawberry ribbon cake made with sweet buttercream icing and covered in rich red marzipan.</p>	5500
34		MONDRIAN	<p>Inspired by the modern Dutch painter, Piet Mondrian, we are proud to introduce our contemporary version of a traditional Battenberg cake. It's a chocolate and vanilla creation that echoes the cool geometric design of a Mondrian painting. The cake has a moist interior with delicious buttercream, covered in scrumptious marzipan and accented by bold chocolate lines, angles and circles.</p>	5500
35		TIFFANY	<p>This luscious ribbon cake is layered with buttercream and blueberry compote and covered in sweet signature Tiffany-blue marzipan. The cake is topped with an elegant white sugar rose and sparkling sugar pearls.</p>	5500
36		APPLE CRUMBLE TART	<p>Sweet pastry shell filled with fresh sliced apples and raisins marinated in brown sugar, cinnamon, rum, topped with crumble mix and baked</p>	3000
37		PINEAPPLE UPSIDE DOWN CAKE	<p>Caramelized pineapple, vanilla buttercake, butter caramel drizzle</p>	2200