

CELEBRATION CAKES



DARK CHOCOLATE MOUSSE

50

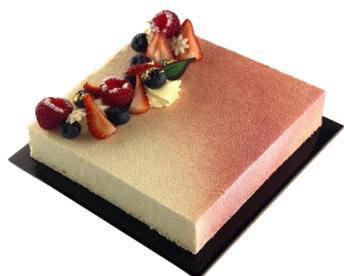
The ultimate blend of flavours and textures with layers of dark chocolate cake and dark chocolate mousse



OPERA CAKE

50

Espresso soaked almond sponge with dark chocolate and whipped coffee ganache, with a rich coffee glaze



CLASSIC CHEESE CAKE

50

A smooth and creamy vanilla cheesecake with a light almond sponge base, topped with fresh berries



CARAMEL PECAN & PASSION FRUIT

60

A pecan sponge with layers of rich caramel cream, exotic fruit jelly and pecan mousse covered with a white chocolate glaze



PISTACHIO & RASPBERRY CAKE

60

A crunchy pistachio base with white chocolate & tonka cream layered between pistachio sponge, raspberry jam, and creamy mousse



MIXED BERRY CHEESECAKE

60

A smooth and creamy vanilla cheesecake, with a mixed berry jelly, crunchy base, topped with fresh berries with a white velvet spray



BLACK FOREST (VEGAN)

60

Classic sponge cake with a crunchy dark chocolate and hazelnut base, vanilla mousse, and cherry compote



DARK CHOCOLATE & GIANDUJA

60

A dark chocolate sponge with Gianduja cream, decadent chocolate ganache, and dark chocolate mousse

CAKE SLABS

Available in Opera Cake, Chocolate Mousse & Classic Cheese Cake

16CM X 16CM 50

28CM X 28CM 120

60CM X 40CM 320

CUSTOM NAME PLAQUE 5

*48 hour pre order notice required. Products subject to availability. Images are for illustrative purposes only. Crown does not guarantee completely allergy-free meals. Please refer to Crown's food allergy statement.