

Desserts

MORE THAN CAKE

SINGLES

MAPLE CRÈME BRÛLÉE

individual portions of rich maple-infused crème brûlée, served in elegant ceramic ramekins with a perfectly caramelized sugar crust.

MAPLE PISTACHIO CRÈME BRÛLÉE

silky vanilla custard with a crisp caramelized sugar top, served with maple syrup and pistachio whipped cream.

TRIO OF POT DE CRÈME

a refined selection of three flavors: dark chocolate with sea salt, vanilla bean with madagascar bourbon, and earl grey tea-infused cream, served in small jars, garnished with gold flakes, fleur de sel, or micro-herbs.

SPECIALTY FILLED ÉCLAIRS

a modern take on éclairs with fillings like pistachio cream, hazelnut praline, and lemon verbena custard. elegantly topped with glaze or edible flowers and gold dust.

STRAWBERRY SHORTCAKE VERRINES

deconstructed strawberry shortcake served in glass verrines with layers of tender shortcake, fresh strawberry compote, and mascarpone cream. finished with strawberry slice, mint leaf, and powdered sugar.

PEACH COBBLER W BOURBON VANILLA CREAM

a refined peach cobbler with caramelized peaches and flaky almond shortcrust biscuit, served warm in individual cast iron skillets or porcelain ramekins. accompanied by bourbon vanilla cream or vanilla gelato.

CHOCOLATE MOUSSE CUP

light and creamy chocolate mousse topped with whipped cream.

BITES

VANILLA PEACH TART

buttery tart shell filled with smooth vanilla cream and sweet peach compote.

MINI CHEESECAKE CUPS

creamy cheesecake topped with berry compote or chocolate drizzle.

ASSORTED FRENCH MACARONS

light almond cookies with a variety of fillings: chocolate, raspberry, and vanilla.

LEMON CURD TARTLET

crisp tart filled with zesty lemon curd and a dollop of cream.

SALTED CARAMEL BROWNIE BITE

rich chocolate brownie topped with salted caramel and a sprinkle of sea salt.

RED VELVET MINI CUPCAKE

classic red velvet cake with cream cheese frosting.

CHOCOLATE CHIP SHORTBREAD

buttery shortbread with chunks of chocolate.



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STATIONS

ICE CREAM SUNDAE BAR

a luxurious sundae bar featuring artisanal ice cream flavors such as madagascar vanilla bean, dark chocolate, salted caramel, and maple bourbon.

- TOPPINGS: handcrafted toppings like candied nuts, dark chocolate shavings, fresh seasonal berries, caramelized banana slices, house-made caramel and chocolate sauces, and edible gold flakes.
- SAUCES: warm salted caramel, dark chocolate ganache, and berry compote in elegant carafes.
- garnishes: vanilla bean whipped cream, pickled cherries, and a choice of finely chopped mint or basil.

CANNOLI BAR

a cannoli station with shells filled with classic ricotta with citrus zest, dark chocolate & mascarpone, and pistachio ricotta.

- DIPS: melted chocolate, finely chopped pistachios, powdered sugar, spumoni tartufo, pickled cherries, crème anglaise

BINGSU BAR

a customizable bingsu bar with a selection of shaved ice bases, toppings, and garnishes. create a unique dessert experience blending creamy, fruity, and crunchy elements.

- SHAVED ICE BASES: milk, matcha, or fruit-infused (e.g. strawberry or mango)
- TOPPINGS: sweetened red beans, chewy rice cakes, fruity pebbles, fresh fruits, mini marshmallows, chocolate chips, crushed oreos, roasted soybean powder.
- SAUCES & DRIZZLES: sweetened condensed milk, chocolate syrup, berry compote.
- GARNISHES: pickled cherries, edible flowers, mint leaves.

CHURRO BAR

warm mini churros.

- DIPS: chocolate, caramel, and vanilla glaze.

