

Gourmet Desserts

Additional Costs Apply

Individual Cheesecakes:

*Strawberry Cheesecake
Mixed Berry Cheesecake
Rose Petal (made with rose petal paste) Cheesecake
Pistachio and Cardamom Cheesecake
Mango Cheesecake
Passion fruit Cheesecake
Oreo cheesecake
Lemon Cheesecake*

Mousse Cakes:

*Chocolate Truffle cake – A chocolate mousse set on chocolate sponge
Pistachio and cardamom mousse set on cardamom sponge
Chocolate mousse with raspberry filling and topped with raspberry puree
Salted caramel chocolate mousse set on a brownie
Masala chai mousse set on a chai infused sponge
Lychee and strawberry mousse set on a plain sponge
Pistachio and coconut mousse set on a joconde sponge
Mango mousse set on a coconut base, finished with raspberry jelly
Raspberry and white chocolate mousse set on a joconde sponge*

Tarts:

*Mixed Nut Tart
Sweet pastry filled with pistachios, walnuts and almond
Fresh Fruit Tart
Sweet pastry filled with pastry cream and decorated with fresh fruits and glaze
Lemon Meringue Tart
Sweet pastry with lemon posset and meringue
Chocolate Tart
Sweet pastry filled with sweet chocolate
Apple Crumble Tart
Sweet pastry filled with cooked apples and topped with crumble
Banoffee Tart
Sweet pastry filled with toffee sauce, banana and whipped cream*

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Shot Glass Desserts:

Raspberry & white chocolate mousse
Raspberry and milk chocolate mousse
Triple chocolate mousse (white chocolate, milk chocolate and dark chocolate)
Passion fruit and dark chocolate mousse
Traditional Fruit Trifle
Chocolate Fruit Trifle
Lemon mousse with tapioca
Dark chocolate Mousse
Pistachio mousse with dark chocolate mousse
Apricot, custard and cream (traditional Hyderabadi dessert)
Pistachio and cardamom mousse on a cardamom cake
Passion fruit posset and tapioca
Eton mess
Pistachio and cardamom trifle
Masala chai mousse
Salted caramel mousse

Petite Fours:

Mini cupcakes
Cookies
Mango in a chocolate cup
Mango mousse
Coffee mousse
Pistachio mousse
Rose mousse