

WHOLE CAKES

CHOCOLATE MOUSSE CAKE

Crunchy Base, Dark Cacao sponge, layers with Dark Chocolate Mousse
(Add flavours: Vanilla, Rum or Orange)

CROQUEMBOUCHE

Choux puffs filled with vanilla, chocolate cream, garnish with fresh edible flowers Fresh strawberries
and edible gold dust (minimum 30 pax)

FRUIT MOUSSE CAKE

Sponge Layered cake with your choice fruits mousse (white or dark sponge)

SPONGE CAKE

White Sponge cake filled with custard, vanilla Cream and Fresh Strawberries

TIRAMISU

Classic Tiramisu – Coffee flavoured Italian Custard Cake

MILLEFEUILLE

Custard and Fresh Strawberries cake

CHEESECAKE

Classic Cheesecake by La Sosta Patisserie Chef

DESSERTS

PETIT FOURS

Desserts miniatures (minimum 10pax)

SLICE OF ALASKA

Fine Vanilla Sponge, Tonka Bean, Raspberry, Salted Caramel Icecream, Sweet Meringue

PANNA COTTA ALLA NICCOLA

Hazelnut pannacotta, Roasted cherries, red wine fluid gel, hazelnut cake, citrus crocante

TIRAMISU

Traditional Flavor with Modern Twist: Kaluaa Gelee, Mascarpone Mousse, Chocolate Tuile.

CREME BRULEE

Vanilla Creme Brulee, Raspberry Compote

BROWNIE

Chocolate In-House Made Brownie, Short Bread Crumbs, Candied Popcorn & Peanuts, Fudge
Sauce, Homemade Caramel Ice Cream

HOMEMADE ICE CREAM



La Sosta

