



Thanks to Sweet Obsession our sister-store two doors down, we are blessed with the largest dessert selection in the entire city. We only bake with real ingredients - pure butter, cream & Belgian chocolate, and never use any artificial flavourings, colourings or stabilizers. So you can feel good about having a second piece!



Triple Chocolate Mousse: white-, mocha- and dark chocolate mousses, on a cake base



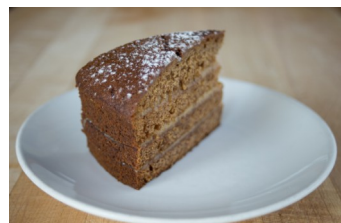
White Chocolate Raspberry Mousse: vanilla chiffon, white chocolate mousse & raspberries



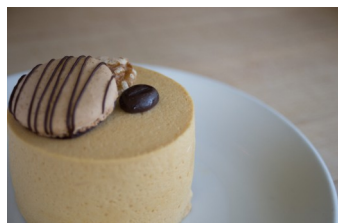
Pear, Almond & Chocolate Tart: almond & chocolate frangipane, caramelized pears in a puff pastry shell



Pecan Cranberry Tart: pecan tart, rich & sweet. Cranberries add just the right amount of zing



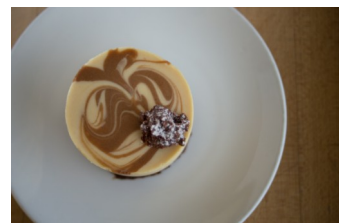
Toffee Cake: toffee infused cake, drenched in toffee sauce, heated & served with ice cream



Caramel Walnut Mousse: caramel mocha mousse, crunchy walnut centre. *Gluten Free Recipe*



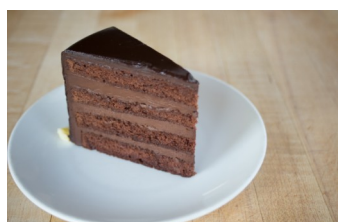
New York Cheesecake: creamy, smooth & rich. Choose blueberry, raspberry, or strawberry topping



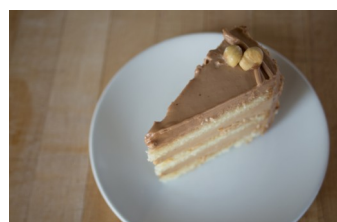
Peanut Butter & Chocolate Mousse: peanut butter & white chocolate mousse



Fruit Tart: chocolate brushed pastry shell filled with dark chocolate mousse, custard cream & topped with fresh fruit



Chocolate Ganache: layers of chocolate chiffon & ganache, with a hint of rum



Hedgehog: layers of hazelnut chiffon & hazelnut chocolate buttercream with Frangelico



Lemon Cheesecake: creamy, smooth & rich



Lemon Dacquoise: lemon buttercream with hazelnut meringue *Gluten Free Recipe*



Mango Cheesecake: creamy, smooth & rich with blended with mango pieces & puree



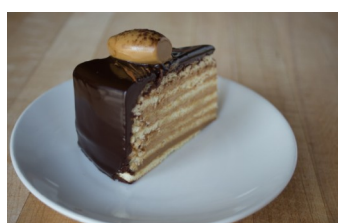
Lime Raspberry Flan: tart lime custard & raspberries baked in a pastry shell



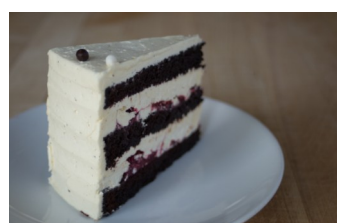
Mocha Dacquoise: mocha buttercream with almond meringue *Gluten Free Recipe*



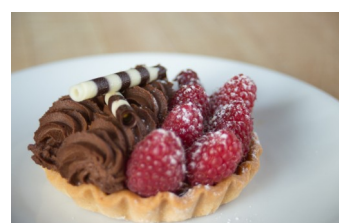
Lemon Mousse Cake: vanilla chiffon, lemon curd & lemon mousse



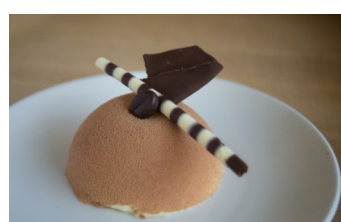
Mocha Torte: 6 layers of vanilla sponge & mocha buttercream, coated in chocolate ganache



Neopolitan: layers of chocolate cake, vanilla buttercream, raspberries & raspberry coulis



Salted Caramel: tart shell lined with salted caramel, topped with dark chocolate mousse & raspberries (in season)



Tiramisu: Italian sponge, zabaglione, mascarpone cream & espresso



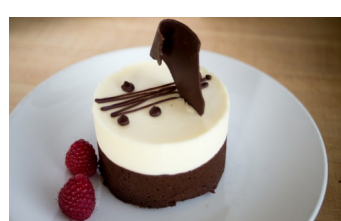
Dulce De Leche: pecan jaconde roulade, rolled with dulce de leche. Topped with milk chocolate glaze



Chocolate Obsession: dense chocolate truffle served with raspberry coulis. *Gluten Free Recipe*



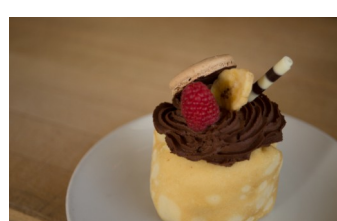
Crème Brulee: velvety vanilla bean custard, caramelized sugar topping. Served with sponge toffee



Black & White Mousse layered dark & white chocolate mousse *Gluten Free Recipe*



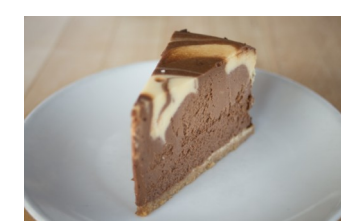
Zuccotto: chocolate chiffon filled with chocolate & hazelnut mousse covered in ganache



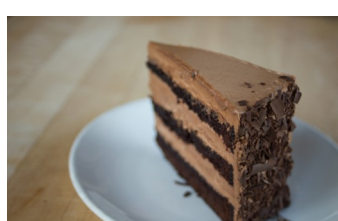
Banana Crepe: chilled, with caramelized banana, pastry cream & chocolate mousse



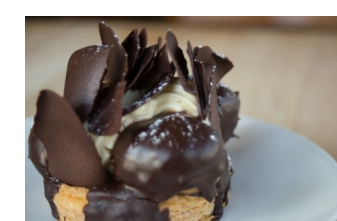
Carrot & Roasted Hazelnut Cake: topped with cream cheese & white chocolate icing



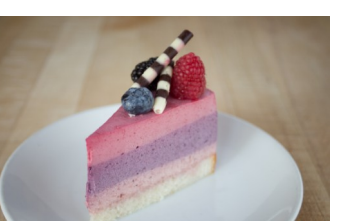
Marble Chocolate Cheesecake: swirled dark & white chocolate cheesecake



Bittersweet Chocolate Buttercream: chocolate cake layered with bittersweet chocolate buttercream



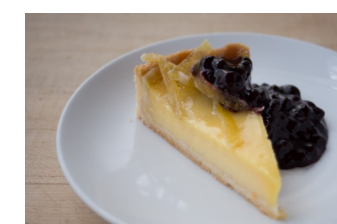
St. Honoré: puff pastry, choux balls filled with pastry cream drizzled with dark chocolate



Triple Berry Mousse: 3 layers of fruit mousses on a base of vanilla sponge cake, Grand Marnier splash



Crème Caramel: burnt caramel, topped with vanilla bean custard. Sponge toffee garnish



Lemon Orange Flan: citrus baked custard in a pastry shell. Blueberry compote garnish