

SAINT HONORÉ

MOP288 / For 3-6人用
泡芙蛋糕

Featuring flaky layers of puff pastry, underneath a crown of delectable choux filled with vanilla pastry cream and glazed with caramel. Every layer of this legendary French pastry is expertly baked to crispy perfection, providing a heavenly contrast to the velvety filling.

这款经典法式甜点由金黄的千层酥皮、幼滑的鲜奶油及香甜的焦糖泡芙所组成，一口咬下，感受三种不同元素的相互协调，绽放丰富的口感。

craquelin

*white chocolate
whip ganache*



mille-feuille

APPLE TARTE TATIN

MOP288 / For 3-6人用

焦糖苹果蛋糕

A creative spin on the classic French apple tart with layers of melt-in-your-mouth vanilla namelaka, yuzu crèmeux and hazelnut joconde coming together in perfect harmony. Yuzu is added to the apple and caramel topping to infuse the cake with a cheery citrus tang. 传统法式苹果焦糖挞的变奏，香草奶油酱、柚子奶油及榛子海绵蛋糕层层相间。特别为面层的焦糖苹果加入柚子，合成果香飘逸的甜蜜滋味。

yuzu
caramel apple



hazelnut
joconde

vanilla
namelaka



BLACK

MOP288 / For 3-6人用

黑森林蛋糕

FOREST

A classic dessert reimagined. The bright and tangy cherry coulis perfectly balances the indulgently velvety chocolate almond mousse and rich almond cake, pain de gènes.

Sprinkled with hazelnut crisps, this cake offers a harmonious blend of smooth, creamy and crunchy textures.

杏仁饼底及榛子脆脆的香酥口感，搭配丝滑的杏仁巧克力慕斯，樱桃果酱为浓郁的蛋糕增添微酸的果香，合奏成没法抵挡的经典巧克力诱惑。

*cherry
coulis*

*hazelnut
crisps*

*chocolate and
almond mousse*



MONT MOP288 / For 3-6人用 法式栗子蛋糕 BLANC

A sumptuous blend of chestnut mousse, fluffy chestnut chantilly cream and feather-light chestnut sponge cake, infused with sweet pear for a refreshing note that contrasts the warm, nutty flavor of the chestnut.

将栗子香缇的丝滑、栗子海绵蛋糕的绵软、

栗子慕斯的浓郁融合在一起，质感绵密细腻。

特别加入香梨提味，让栗子的坚果香气交织着丝丝果香。

pear gel

*chestnut
chantilly*

*chestnut
sponge*



BERRY

MOP288 / For 3-6人用

莓果起司蛋糕

CHEESECAKE

A luscious treat with creamy cheesecake layered on a buttery shortcrust base. The mildly tangy strawberry gel and fresh berries perfectly complement the rich filling.

酥香的饼底上是幼滑细腻、味道浓郁的起司蛋糕，微酸的草莓凝胶与面层铺满的新鲜什锦莓果，为喜欢起司蛋糕的您带来一抹清新。

*edible flower
and leaf*

*mixed
berry fruits*



*cheesecake with
crumble base*



STRAWBERRY

草莓戚风蛋糕 CHIFFON

MOP338 / For 6-8人用

Heavenly light, soft and fluffy, our signature chiffon cake combines layers of strawberry Chantilly cream and strawberry compote to offer a decadent treat.

草莓香缇鲜奶油、新鲜草莓酱和戚风蛋糕层层相间，轻盈清新，香甜诱人。

*strawberry
chiffon*

*strawberry
chantilly
cream*

*strawberry
compote*



EARL GREY

伯爵茶戚风蛋糕 CHIFFON

MOP338 / For 6-8人用

The delicate flavor of Earl Grey comes through the layers of fluffy chiffon, smooth custard and 70% dark chocolate ganache, with an orange compote evoking the tea's signature citrus aroma.

湿润绵密的戚风蛋糕渗透细腻的伯爵茶香，加上伯爵茶奶油、香浓的70%黑巧克力淋酱和酸香清新的鲜橙酱，与伯爵茶的橘香完美呼应！

*earl grey
chiffon*

*white
chocolate*

*earl grey
custard*

*earl grey &
cream cheese
macaron*



BLACK MOP338 / For 6-8人用 黑芝麻戚风蛋糕 SESAME

A celebration of Japanese flavors. Uji green tea chiffon is layered with light black sesame Chantilly cream. The rich aroma of tea and sesame is balanced by the refreshing sharpness of yuzu compote.

满载日本风情的美味之选。松软的宇治绿茶戚风蛋糕配上黑芝麻香缇鲜奶油，再加上酸香的柚子酱，增添一抹清新。

*black sesame
chantilly
cream*

*toasted
sesame crisp*

*white
chocolate
mousse*

*yuzu
compote*



LEMON DRAGON

香柠火龙果蛋糕 **MOP438** / For 6-8人用

Vanilla sponge is layered with refreshing red dragon fruit jelly and deliciously light and fluffy lemon cream.

CHA BEI's handcrafted bean paste blossoms make this elegant cake a real showstopper.

轻柔的柠檬奶油、清新的红肉火龙果冻与香草蛋糕酸甜相间，缀上高贵脱俗的甜豆蓉花，令这个精美手作蛋糕轻易成为全场焦点。

bean paste flower

*lemon
cream*

*vanilla
sponge*

*red dragon
fruit jelly*



MINTY

MOP438 / For 6-8人用

薄荷巧克力蛋糕

CHOCOLATE

Valrhona chocolate cake with indulgent layers of chocolate ganache is coated with mint chocolate butter cream. This cake is topped with blossoms crafted by hand with the signature flair of CHA BEI.

蛋糕上布满CHA BEI精致的甜豆蓉花朵，这个恍如艺术品的蛋糕将香浓的法国Valrhona巧克力蛋糕、巧克力淋酱和薄荷巧克力奶油巧妙地交叠在一起，令人心花怒放。

bean paste
flower

valrhona
chocolate cake

70%
chocolate
ganache

mint chocolate
butter cream

