



Desserts

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Traditional New York cheesecake -- a tasty graham cracker crust filled with rich, smooth cream cheese

Chocolate lava cake -- warm dark chocolate cake filled with chocolate truffle

Petites gateaux -- layers of silky white, milk, and dark chocolate mousse

Chocolate pyramid -- hazelnut mousse dusted with cocoa powder and filled with crème anglaise

Flight of mousse -- trio of chocolate, maple, raspberry mousse surrounded by seasonal fresh berries

Crème caramel classic -- vanilla custard encrusted with a sweet caramelized sugar top

Turtle chocolate lava -- moist and fudgy chocolate bundt cake enrobed in chocolate, topped with toasted pecans and filled with a buttery – luscious caramel centre that oozes when warmed

Mango berry cheesecake -- mango flavoured cheesecake swirled with raspberries on a coconut shortbread pastry. Topped with mango cream, white chocolate curls and chocolate drizzle

Apple caramel cheesecake -- a rich smooth cheesecake with apple pie filling, a touch of cinnamon and just enough caramel to make your mouth water

Blueberry swirl cheesecake -- our creamy classic recipe with blueberries swirled-in – an all-time favourite