

IN ROOM DINING

BREAKFAST

6 a.m. – 11 a.m.

Continental Breakfast

11,400

Selection of freshly squeezed juice: *Orange, grapefruit, apple, carrot, tomato or multi-vitamin*
Choice of cereal: *Granola, Cornflakes, Special K, Coco Pops, Honey Smacks with choice of milk*
Fresh Fruit Salad
Assorted bakery basket, selection of all varieties or selection of toast – *whole meal or white served with a selection of preserves, honey and butter*
Coffee or tea

American Breakfast

13,700

Selection of freshly squeezed juice: *Orange, grapefruit, apple, carrot, tomato or multi-vitamin*
Choice of cereal: *Granola, Cornflakes, Special K, Coco Pops, Honey Smacks with choice of milk*
Fresh Fruit Salad
Natural or Fruit yoghurt
Two eggs served any style: *Fried, poached, boiled, over easy, over hard, omelette, accompanied with grill tomatoes, hash brown, bacon, baked beans, chicken or veal sausages*
Assorted bakery basket, selection of all varieties or selection of toast – *whole meal or white served with a selection of preserves, honey and butter*
Coffee or tea

Wellness Breakfast

12,250

Selection of freshly squeezed juice: *Orange, grapefruit, apple, carrot, tomato or multi-vitamin*
Fresh Fruit Salad
Low fat natural yoghurt
Bircher Muesli or Porridge, choice of: *oats, rice or buckwheat*
Three egg white omelette with sautéed spinach and grill tomato
Brown toast and olive oil
Coffee or tea

BREAKFAST A LA CARTE

To Start

Selection of freshly squeezed juice: <i>Orange, grapefruit, apple, carrot, tomato or multi-vitamin</i>	3,150
Selection of freshly sliced seasonal fruit	5,000
Fresh Fruit Salad	2,500
Natural or Fruit yoghurt: <i>wild berry, apricot or raisin</i>	1,500
Bircher muesli with fresh green apple, yoghurt, mixed nuts	2,200

Breakfast Cold

Assorted Cold Cuts - <i>smoked beef, turkey ham, prosciutto, bresaola</i>	5,000
Assorted Cheese - <i>Brie, blue, Emmental, goat cheese</i>	4,350
Assorted Smoked Fish - <i>salmon, halibut, trout</i>	6,500
Smoked Salmon with Russian blinis, sour cream	5,000
Salmon Caviar with cottage cheese, sour cream, Russian blinis	3,600
Slice of fresh vegetables, tomato, cucumber, radish, peppers, herbs	2,200

From the Bakery

Selection of baked Danish pastries or sweet muffins – <i>2 pieces</i>	1,700
Freshly baked croissants, almond croissants or pain au chocolat – <i>2 pieces</i>	1,700
Selection of toast: <i>whole meal or white</i>	1,350
Toasted English muffins or gluten free bread – <i>3 pieces</i>	1,350
Assorted Bakery Basket, selection of all varieties	3,600

All bakery items are served with a selection of preserves, honey and butter.

Selection of cereals:

Choice of milk: <i>full fat, low fat or skimmed milk</i>	
Granola	2,200
Cornflakes	2,200
Special K	2,200
Weetabix	2,200
Coco Pops	2,200
Honey Smacks	2,200

Breakfast Sweet

Porridge choice of: <i>oat, rice or buckwheat, served with honey, brown sugar, raisins, almonds</i>	2,200
Cinnamon French Toast with honey, banana, strawberry	2,200
Buttermilk Pancakes with fresh berries, whipped cream, maple syrup	2,200
Belgian Waffle with fresh berries, banana, whipped cream, maple syrup	2,400
Russian Blinis with choice of banana, berries, Nutella or maple syrup	2,400
“Syrniki” Russian Pancakes made with cottage cheese, cream cheese with choice of jam, honey, sour cream	2,400

Breakfast Eggs

Eggs Benedict, on toasted English muffin, glazed with Hollandaise sauce, served with a choice of: <i>thinly sliced turkey ham, crispy bacon or smoked salmon</i>	2,400
Two eggs served any style: <i>Fried, poached, boiled, over easy, over hard</i>	2,000
Three egg omelette, plain or choice of filling: <i>mushroom, tomato, onion, ham, peppers, cheese</i>	2,000
Three eggs white omelette plain or choice of filling: <i>tomato, onion, peppers, mushroom</i>	2,000

Sides

Sautéed Mushrooms	1,350
Hash Brown	1,350
Chipolata Sausage: <i>veal, chicken or pork</i>	1,800
Pork Bacon	1,800
Baked Beans	1,350

LUNCH & DINNER

11 a.m. – 11 p.m.

Appetizers and Salads

Red Caviar 50 gr with blinis, sour cream, condiments	9,400
Assorted Charcuterie Board with pickles, vegetables	6,750
Assorted Smoked Fish Plate	6,500
with crispy iceberg salad, horse radish, capers, lemon wedge	
Classic Caesar Salad, ice-berg lettuce, shaved Parmesan cheese, freshly baked garlic croutons and a choice of:	3,850
-Chicken	4,800
-Shrimp	5,200
-Smoked salmon	5,400
-Crispy bacon	4,100
Mixed leaves (V)	4,100
asparagus, toasted pine nuts, lemon vinaigrette	
Vitello Tonnato, poached and thinly sliced veal tenderloin, tuna and caper sauce	6,500
Bruschetta, Roma tomatoes, marinated mozzarella, fresh basil on toasted baguette (V)	5,000
Heirloom Tomato and Burrata, red chard, sherry vinaigrette(V)	7,100
Seared Scallops and Prawns, fennel confit, mixed leaves, candied lemon	7,100
Pan Roasted Horse Filet, baby rocket, parmesan shavings, oven dried tomatoes, aged balsamic dressing	5,800

Soups

Soup of the day (12.00 am till 00.00 pm)	4,100
Classic Minestrone with basil pesto (V)	4,100
Borsch soup with sour cream, fresh dill, garlic boursak	4,100

Sandwiches and Burgers

Club Sandwich, toasted sandwich filled with roasted chicken, egg, bacon, tomato, cheese, mayonnaise, lettuce	6,500
Steak Sandwich, grilled tenderloin steak served with caramelized onions, grain mustard, lettuce, tomato on grilled Turkish bread	7,950
Black Angus Beef Burger, with lettuce, tomato, bacon, onion, cheddar cheese, fried egg	8,200
Chicken Burger, grilled chicken fillet with lettuce, tomato, onion	7,100
Mozzarella Cheese and Grilled Vegetable Sandwich, pesto, frizee (V)	6,500

All sandwiches are served with French fries or a side of green salad

Pasta

Pasta of your choice:

Penne, fettuccini, spaghetti or linguini

Served with your choice of sauce:

- <i>Classic Bolognese</i>	7,200
- <i>Napoli (V)</i>	6,500
- <i>Pesto (V)</i>	6,500
- <i>Chicken and mushroom-cream</i>	7,200

Brick Oven Pizza

Margherita	5,900
tomato sauce, buffalo mozzarella, fresh basil	
Quattro Formaggi	6,200
mozzarella, gorgonzola, taleggio, mascarpone cheese	
Vegetariana	6,200
marinated vegetables (V)	
Diavola	6,700
tomato, mozzarella, spicy salami (P)	
Ricca	6,700
mushroom, parma ham, rucola (P)	
Marinara	7,200
mix seafood, capers, olives	

Main Courses

Baked Swordfish Papillote, potatoes, capers, olives, fresh herbs	12,950
Char Grilled King Prawns, with celeriac puree, preserved lemon salsa	15,850
Traditional Fish and Chips, lightly battered Black Cod fillet with aioli, brown toast	11,550
Kazakh "Manty" with sour cream, spicy "Lagzhan" sauce	7,200
Russian "Pelmeni" with bullion, sour cream, fresh dill	7,200
Russian "Vareniky" with dill-butter, sour cream (V)	6,500

From the Grill

Tenderloin steak (200 gr)	18,000
Rib-eye steak (400 gr)	19,450
Char-grilled Lamb Cutlets (250 gr)	13,700
Free Range Grilled Chicken Breast (200 gr)	9,400

All grills are garnished with sautéed vegetables, onion jam and your choice of mushroom, peppercorn, béarnaise or red wine sauce.

Side orders

French Fries	2,200
Mashed Potatoes	2,200
Roasted Potato	2,200
Rocket and Parmesan salad	2,200
Grilled Oyster Mushrooms	2,200

Desserts

The Ritz-Carlton Chocolate Cake	4,950
Honey Cake with berry compote	4,950
Seasonal fresh Fruit Plate	5,000
Selection of Ice Cream (<i>flavors upon availability</i>)	4,000
International Cheese Plate with honey comb and chutney	4,950

NIGHT MENU

11 p.m. – 6 a.m.

Appetizers and Salads

Assorted Smoked Fish Plat	6,500
with crispy iceberg salad, horse radish, capers, lemon	
Classic Caesar Salad, ice-berg lettuce,	3,850
shaved Parmesan cheese, freshly baked garlic croutons	
choice of:	
-Chicken	4,800
-Shrimp	5,200
-Smoked salmon	5,400
-Crispy bacon	5,800
Pan roasted Horse Filet, baby rocket, parmesan shavings,	5,800
oven dried tomatoes, aged balsamic dressing	

Soups

Classic Minestrone with basil pesto (V)	4,100
Borsch soup with sour cream, fresh dill, garlic boursak	4,100

Sandwiches and Burgers

Club Sandwich, toasted sandwich filled with roasted chicken,	6,500
egg, bacon, tomato, cheese, mayonnaise, lettuce	
Black Angus Beef Burger, with lettuce, tomato, bacon, onion,	8,200
cheddar cheese, fried egg	
Mozzarella Cheese and Grilled Vegetable Sandwich,	6,500
pesto, frizee (V)	

Pasta

Pasta of your choice:

Penne, fettuccini, spaghetti or linguini

Served with your choice of sauce:

- Classic Bolognese	7,200
- Napoli (V)	6,500
- Pesto (V)	6,500
- Chicken and mushroom-cream	7,200

Brick Oven Pizza

Margarita	5,900
tomato sauce, buffalo mozzarella, fresh basil	
Vegetariana	6,200
marinated vegetables (V)	
Ricca	6,700
mushroom, parma ham, rucola (P)	

Main Courses

Baked Swordfish Papillote, potatoes, capers, olives, fresh herbs	12,950
Russian "Vareniky" with dill-butter, sour cream (V)	6,500

From the Grill

Tenderloin steak (200 gr)	18,000
Char-grilled Lamb Cutlets (250 gr)	13,700
Free Range Grilled Chicken Breast (200 gr)	9,400

All grills are garnished with sautéed vegetables, onion jam and your choice of mushroom, peppercorn, béarnaise or red wine sauce

Side orders

French Fries	2,200
Mashed Potatoes	2,200
Grilled Oyster Mushroom	2,200

Desserts

The Ritz-Carlton Chocolate Cake	4,950
Honey Cake with berry compote	4,950
Selection of Ice Cream (<i>flavors upon availability</i>)	4,100
International Cheese Plate with honey comb and chutney	4,950

RITZ KIDS MENU

BREAKFAST

6 a.m.– 11 a.m.

Healthy

5,800

Includes 2 items and juice of your choice

Two hard boiled eggs

Irish Steel Cut Oatmeal, icing sugar, banana, honey

Corn flakes, Frosted Flakes, Raisin Bran, Nutri-Grain,

Chocolate Loops, choice of milk

Granola Bars with green apple and berries

Tomato and Cucumber Salad, extra virgin olive oil,

fresh lemon **(GF)**

Fruit salad **(GF)**

Fresh Juices - *orange, apple or grapefruit*

Traditional

5,800

Includes 2 items and juice of your choice

Two fried eggs, smoked turkey

Russian Blinis with smoked salmon, crème fraiche

or

Pancakes: *Banana, strawberry or blueberry served with maple syrup and Nutella*

Syrnikis, berries compote

“Organic” Yoghurts, plain or fruit, Actimel

Strawberry or mango smoothie

Fresh Juices - *orange, apple or grapefruit*

ALL DAY DINING

11 a.m. – 6 a.m.

Healthy

6,500

Includes 2 items and juice of your choice

Chicken Broth, diced vegetables and chicken

Tomato Soup

Tomato and Cucumber Salad, olive oil **(GF)**

Steamed Cod, broccoli florets, fresh lemon **(GF)**

Steamed Chicken Breast, carrots and green peas **(GF)**

Fresh Juices - *orange, apple or grapefruit*

Traditional

6,500

Includes 2 items and juice of your choice

Tuna Mayonnaise Wrap, lettuce salad

Ham and Cheese Sandwich, French fries

Penne Pasta with tomato sauce, fresh basil

Roast Chicken Breast, potato puree

Minced Beef Steak, French fries

Fish Fingers, tartar sauce, French fries

Chicken Nuggets, cheddar dip, French fries

Desserts

Seasonal fresh fruit or fruit salad

2,900

2 scoops of "Movenpick" ice cream

2,900

"Organic" Yoghurts, plain or fruit, Actimel

2,900

Warm Apple Pie

2,900

Honey Cake

2,900

Any item can be pureed for infants upon request

All items in our kids menu is hormone and preservative free

(GF) *Gluten free*



THE RITZ-CARLTON

ALMATY

AIRLINE CATERING MENU

BREAKFAST

Freshly Squeezed Juices (price per ltr.)

Orange – 14,000
Grapefruit – 14,000
Pineapple – 14,000
Carrot – 14,000

Milk (price per ltr.)

Fresh milk (3,5% fat) - 2,400
Semi-Skimmed milk (1,5% fat) – 2,400
Skimmed milk (0,1 – 0,3% fat) – 2,400

Hot Beverages (price per liter)

Filtered Coffee – 2,400 KZT
Hot Water
Tea Bags price per bag – 1,700

Healthy

Selection of freshly sliced seasonal fruit – 5,000
Fresh fruit salad – 2,500
Natural or Fruit yoghurt (wild berry, apricot or raisin) – 1,500
Bircher muesli with fresh green apple, yoghurt, mixed nuts- 2,200

Breakfast Cold

Assorted cold cuts - smoked beef, turkey ham, prosciutto, bresaola – 5,000
Assorted cheese - Brie, blue, Emmental, goat cheese – 4,350
Assorted smoked fish - Salmon, halibut, trout – 6,500
Smoked salmon with Russian blinis and sour cream – 5,000
Salmon caviar with cottage cheese, sour cream and Russian blinis – 3,600
Slice of fresh vegetables, tomato, cucumber, radish, peppers and herbs – 2,200

From the Bakery

Danish pastries ; raisin roll, apple, strawberry – 1,700
Sweet muffins; chocolate, berries, whole meal – 1,700
Croissants; Plain, Almond croissants pain au chocolate – 1,700
Selection of toast – whole meal or white – 1,350
Toasted English muffins or gluten free bread – 1,350

Selection of cereals:

Granola – 2,200
Cornflakes - 2,200
Special K - 2,200
Weetabix, - 2,200
Coco Pops - 2,200
Honey Smacks - 2,200

Breakfast Sweet

Porridge choice of oat, rice, buckwheat served with honey, brown sugar, raisins and almonds – 2,200
Cinnamon French toast with honey, banana, strawberry – 2,200
Buttermilk pancakes with fresh berries and maple syrup – 2,200
Belgian waffle with fresh berries, banana, maple syrup – 2,400
Russian blinis with choice of banana, berries, Nutella or maple syrup – 2,400
“Syrniki” Russian pancake made with cottage cheese, with choice of jam, honey, sour cream – 2,400

Breakfast Eggs

Three egg omelette, plain or choice of filling: mushroom, tomato, onion, ham, peppers, cheese – 2,000
Three eggs white omelette plain or choice of filling: tomato, onion, peppers, mushroom – 2,000
Two egg any style, your choice – 2,000

Sides

Sautéed Mushrooms – 1,350
Hash brown 3 pcs – 1,350
Chipolata Sausage; veal, chicken or pork 7 pcs – 2,900
Crispy Pork bacon 10 slices – 2,900
Baked beans – 1,350

SALADS and APPETIZERS

Jumbo shrimp cocktail – 16,500
Lobster cocktail – 18,250
Grilled octopus, cumin cannellini bean salad, orange dressing, chipotle aioli – 7,500
Spicy tuna tartar & osetra caviar, avocado, soy-wasabi dressing – 9,150
Red caviar 50 gr with blinis, sour cream and condiments – 9,400
Assorted smoked fish plate with crispy iceberg salad, horseradish, capers and lemon – 6,500
Seared scallop and prawns on fennel confit, mixed leaves and candied lemon – 7,100
“Vitello Tonnato” poached and slow roasted veal tenderloin, tuna and caper sauce – 6,500
Assorted charcuterie board with pickles, vegetables – 6,750
Caesar salad, romaine, chili & lemon
-Chicken – 4,800
-Shrimp – 5,200
-Smoked salmon – 5,400
Shaved vegetable salad, oregano-lemon dressing (v) – 5,750
Baby beets & crispy goat cheese salad, Tuscan kale, citrus, pistachio, grapefruit vinaigrette (v) – 5,500
Kale & green apple salad, mushroom beignet, wholegrain horseradish (v) – 4,100
Heirloom tomatoes, Burrata cheese, red chard, sherry vinaigrette – 7,100
Baby spinach salad with red onion and orange wedges – 4,500
Baby rocket, parmesan shavings oven dried tomatoes and aged balsamic dressing (v) – 4,500

ROLL

Shrimp nigiri, ginger, honey, wasabi glaze (5 pcs) – 5,950
Spicy tuna & osetra caviar, kempisriracha, crispy shallots – 7,500
Sesame crusted salmon tataki, green apple, yuzu mayonnaise – 5,950
Spicy rock shrimp california, crab, cucumber, chili-lime mayo – 6,500
Crispy lobster yuzu kosho, spicy lime mayo – 9,700
Coconut - macadamia shrimp, cilantro – 6,600
Philadelphia osaka style, smoked salmon, crème cheese & scallion – 5,950
Dragon roll, teriyaki eel, avocado, cucumber, tempura flake – 7,950

Sashimi or Nigiri

Kobe beef tataki - chimichurri, bbq, pickle chilies – 7,100
Hamachi, yuzu kosho, thai chili – 5,500
Tuna toro nigiri, dashi, nori salt, cilantro (4 pcs) – 11,100
Spicy tuna – 6,200
King salmon – 4,850
Yellow tail – 4,100
Salmon roe – 4,100
Blue fin Tuna Toro – 9,500
Eel – 5,950
Shrimp – 5,950

SANDWICHES

Kindly choose your bread type and we will prepare freshest sandwiches for you; Baguette, white toast, brown toast, gluten free, Russian black bread or tortilla bread.

Club sandwich,

roast chicken, egg, bacon, tomato, cheese, mayonnaise and lettuce – 6,500

Steak sandwich,

grilled tenderloin steak served with caramelized onions, grain mustard, lettuce and tomato – 7,950

Mozzarella cheese and grilled vegetable sandwich, pesto and frizee (V) – 6,500

Smoked Turkey sandwich, cucumber, lettuce, mayonnaise - 3000

Smoked Salmon sandwich, cucumber ,cream cheese, lettuce - 3000

COLD CANAPES

Beetroot & horseradish open ravioli (V) – 1,300
Spanish omelet, Feta and Black Olives (V) – 1,300
Ratatouille stuffed zucchini (V) – 1,300
Pink pepper marinated shrimp, tomato tartar – 1,500
Smoked Salmon and Blinis Roll, Soft Cheese and Red Caviar – 1,500
Grilled Zucchini & Feta Focaccia (V) – 1,300
Tomato & pomegranate mini bruschetta (V) – 1,300
Smoked salmon millefeuille, rye bread & lemon – 1,500
Bell pepper mousse, crab salad – 1,500
Pekin Duck Roll – 1,500
Confit calamari, carrot, fennel & Anis – 1,500

HOT CANAPES

Hummus falafel, pomegranate (V) – 1,300
Potato pulp, beurre blanc, soya & bonito flakes – 1,500

Sesame Chicken Kebab, sweet Chili Sauce – 1,500
Lamb kofta, coriander raita – 1,500
Warm goat cheese & dried tomato mini cake (V) – 1,300
Prawn tempura – 1,500
Chicken satay, peanut butter sauce – 1,500
Lamb Tandoori, Coriander Dip-1,500
Mini beef shashlik- 1,500
Thai Curry Crab Cake, Spicy Fish Sauce – 1,500
Salmon & Shrimp Kebab, Salsa Verde – 1,500
Lamb loin, tomato compote, dried olive - - 1,500
Beef & Baby Potato Skewer, BBQ sauce – 1,500

FINGER FOOD

Thai spring roll (v) – 1,300
Vegetable Samosa – 1,500
Mozzarella stick – 1,500
Chicken wing – 1,500
Chicken nugget – 1,500
Mini schnitzel – 1,500
Fish fingers – 1,500

Dips for Finger Food per 40 ml

Sweet Chili
BBQ
Sweet Sour
Soy Sauce
Mango Chili
Guacamole
Yogurt mint
Peanut butter sauce

Sauces in individual portions

Ketchup “Heinz” 1000 kzt per portion
Mustard “Heinz” 1000 kzt per portion
Mayonnaise “Heinz” 1000 kzt per portion

SOUPS

Classic minestrone with basil pesto – 4,100
Chicken mushroom barley soup, basil pesto – 3,750
Borsch soup with sour cream – 4,100
Seafood soup with garlic crouton – 4,400

PASTA

Kazakh “Manty” with sour cream and spicy “lagzhan” sauce – 7,200
Russian “Pelmeni” with bullion, sour cream and fresh dill – 7,200
Russian “Vareniky” with dill-butter, sour cream (V) – 6,500
Homemade tagliatelle with minced beef, tomatoes, basil and ricotta cheese – 3,850
Rigatoni pasta with red onion, pork bacon and wild mushrooms (p) – 3,850
Penne with braised shallots, fresh tomato, taggiasche olives and pecorino cheese – 3,300
Seafood spaghetti – 7,200

MAIN COURSE

FISH AND SEAFOOD

Char grilled king prawns, with celeriac puree and preserved lemon salsa - - 15,850

Alaskan black cod, soy marinated, caramelized endives, parsnip puree – 13,750

Artic char, fennel puree, whole grain mustard beurre noisette – 13,750

Seared Seabass, endive&carrot sauterne nage, cereriac puree - 14,300

Tuna steak black pepper crust, warm fennel salad and red pepper sauce- 9,900

Baked swordfish “papilotte”, potatoes, capers, olives and fresh herbs – 12,950

POULTRY

Baked corn fed baby chicken, wild mushroom stuffing, white polenta and gremolata sauce – 8,800

Organic roasted chicken “piccata”, brown butter, capers, lemon parsley stuffing – 8,600

Pistachio crusted lamb chop, sautéed chicory and fried semolina – 12,650

Chicken Shashlik – 9,400

LAMB

Herb crusted rack of lamb, eggplant-golden raisin caponata – 14,850

STEAK

Skirt steak SKIRT STEAK, black garlic charred, beech mushrooms / 19,250

USA Filet mignon, “café de Paris béarnaise” 12 Oz / 8 Oz – 42,350/31,350

USA New York steak, 7 peppercorn sauce 16 Oz / 12 Oz – 35,750/26,950

USA Cowboy rib eye steak, spices, blackened 26 Oz / 22 Oz- 38,500/29,700

RUS Filet mignon, “café de Paris béarnaise” / 8 Oz 15,950

RUS New York steak, 7 peppercorn sauce / 12 Oz 16,400

RUS Rib eye steak, spices, blackened / 16 Oz 25,300

Short rib “Provençal”, green olives, capers, preserved lemon, basil – 14,750

SIDES

Artichoke creamed spinach 3,850

Tomato braised eggplant, mozzarella – 2,450

Roasted local oyster mushrooms – 2,200

Beaufort mashed potato – 3,100

Grilled broccoli, almonds & lemon- 2,450

Grilled asparagus – 6,600

Truffle oil-parmesan fries – 3,850

Potato gratin soubise – 2,550

Steamed Rice – 2,500

Buttered rice – 2,200

Grilled vegetables – 4,000

Kids menu

Healthy - 6,500

Includes 2 items and juice of your choice

Chicken broth, diced vegetables and chicken

Tomato Soup

Tomato and cucumber salad, olive oil (GF)

Steamed cod and broccoli florets, fresh lemon (GF)

Steamed chicken breast, carrots and green peas (GF)

Fresh juices - orange, apple or grapefruit

Traditional - 6,500

Includes 2 items and juice of your choice:

Tuna mayonnaise wrap, lettuce salad

Cheese and ham sandwich, French fries

Penne and tomato sauce with fresh basil

Roast chicken breast, potato puree

Minced beef steak, French fries

Fish fingers, tartar sauce, French fries

Chicken nuggets, cheddar dip, French fries

Fresh juices - orange, apple or grapefruit

DESSERT

Tiramisu - 4,400

Caprese cake, vanilla cream 2,600

The Ritz- Carlton chocolate Cake – 4,950

Honey Cake – 4,950

Éclairs; Coffee, Chocolaté, Vanillé – 1,500

Black Forest Cake 1500

Cheese Cake 1600

Opera cake 1,500

Napoleon Cake 1600

PETIT FOURS 1950

Lemon tartlet 1500

Mini Éclairs: Coffee, Chocolaté, Vanillé 1500

Assorted Macarons 600

Mini Fraisier 1500

Exotic Fruit Tartlets 1500

Berries tartlet 1500

Mini Opera 1700

Mini Black Forest 1500

Cherry Chocolate Cake 1500

Chocolate Truffle

Please let us know if we can custom create your perfect cake. Our Pastry Chef will be more than happy to provide a cake to suit your personal needs and taste. Please note that special wishes can just be provided as whole cakes and they do need a notice of 3 days before delivery.