



Layers of perfection, crafted for you

Elevate every occasion with a touch of
French elegance.

Sofitel Auckland Viaduct Harbour now
offers a selection of beautifully
handcrafted cakes, available to order
for your special moments.

To enquire, send an e-mail to
achut.dhungana@sofitel.com





A moist and flavourful banana cake paired with rich salted caramel, topped with caramelised popcorn for an irresistible combination of textures and flavours

Banana Salted Caramel Cake

Banana cake, cream cheese icing, caramelised popcorn, salted caramel

	8"	10"	12"
Standard (2 layers)	\$49 (portion: 12 to 15)	\$59 (portion: 18 to 22)	\$79 (portion: 24 to 30)
Tall (3 layers)	\$69 (portion: 18 to 22)	\$89 (portion: 24 to 3)	\$119 (portion: 30 to 38)



A classic red velvet cake with a velvety cream cheese frosting, complemented by a luscious berry sauce for a delicate balance of richness and tang

Red Velvet Cake (Eggless)

Red velvet, cream cheese frosting, berry sauce

	8"	10"	12"
Standard (2 layers)	\$49 (portion: 12 to 15)	\$59 (portion: 18 to 22)	\$79 (portion: 24 to 30)
Tall (3 layers)	\$69 (portion: 18 to 22)	\$89 (portion: 24 to 30)	\$119 (portion: 30 to 38)



A wholesome carrot cake, topped with Philadelphia cream cheese frosting for a perfect balance of richness and texture

Carrot Cake with Cream Cheese Frosting

Rich carrot cake, cream cheese frosting
(contains nuts)

	8"	10"	12"
Standard (2 layers)	\$49 (portion: 12 to 15)	\$59 (portion: 18 to 22)	\$79 (portion: 24 to 30)
Tall (3 layers)	\$69 (portion: 18 to 22)	\$89 (portion: 24 to 3)	\$119 (portion: 30 to 38)



A deep, decadent chocolate mud cake enveloped in a smooth 56% Callebaut whipped ganache, finished with delicate chocolate chard for a refined touch

Chocolate Mud Cake

Rich chocolate mud cake, 56% Callebaut whipped ganache, chocolate chard

	8"	10"	12"
Standard (2 layers)	\$45 (portion: 12 to 15)	\$55 (portion: 18 to 22)	\$75 (portion: 24 to 30)
Tall (3 layers)	\$65 (portion: 18 to 22)	\$85 (portion: 24 to 3)	\$115 (portion: 30 to 38)



Light chiffon cake layered with vanilla mascarpone Chantilly and silky vanilla custard, topped with the finest selection of seasonal fresh fruit

Fresh Seasonal Fruit Cake

Chiffon cake base, vanilla mascarpone Chantilly, vanilla custard, seasonal fresh fruit

	8"	10"	12"
Standard (2 layers)	\$49 (portion: 12 to 15)	\$59 (portion: 18 to 22)	\$79 (portion: 24 to 30)
Tall (3 layers)	\$69 (portion: 18 to 22)	\$89 (portion: 24 to 30)	\$119 (portion: 30 to 38)



A chocolate chiffon cake infused with 56% Callebaut whipped ganache and vanilla custard, finished with a vibrant seasonal berry sauce

Fresh Seasonal Berry Cake

Chocolate chiffon cake base, 56% Callebaut whipped ganache, vanilla custard, seasonal berry sauce

	8"	10"	12"
Standard (2 layers)	\$49 (portion: 12 to 15)	\$59 (portion: 18 to 22)	\$79 (portion: 24 to 30)
Tall (3 layers)	\$69 (portion: 18 to 22)	\$89 (portion: 24 to 30)	\$119 (portion: 30 to 38)



A rich chocolate mud cake layered with smooth 56% Callebaut whipped ganache and luscious salted caramel, topped with delicate chocolate chard

Dark Chocolate and Caramel Cake

Rich chocolate mud cake, 56% Callebaut whipped ganache, salted caramel, chocolate chard

	8"	10"	12"
Standard (2 layers)	\$49 (portion: 12 to 15)	\$59 (portion: 18 to 22)	\$79 (portion: 24 to 30)
Tall (3 layers)	\$69 (portion: 18 to 22)	\$89 (portion: 24 to 30)	\$119 (portion: 30 to 38)



A bold chocolate mud cake enhanced by the smoothness of 56% Callebaut whipped ganache and the bright contrast of homemade raspberry coulis

Dark Chocolate and Raspberry Cake

Rich chocolate mud cake, 56% Callebaut whipped ganache, homemade pure raspberry coulis

	8"	10"	12"
Standard (2 layers)	\$49 (portion: 12 to 15)	\$59 (portion: 18 to 22)	\$79 (portion: 24 to 30)
Tall (3 layers)	\$69 (portion: 18 to 22)	\$89 (portion: 24 to 30)	\$119 (portion: 30 to 38)



A light and airy chiffon cake layered with silky vanilla mascarpone Chantilly and creamy, tangy homemade lemon curd

Lemon Curd Cake

Chiffon cake base, vanilla mascarpone Chantilly,
homemade lemon curd

	8"	10"	12"
Standard (2 layers)	\$49 (portion: 12 to 15)	\$59 (portion: 18 to 22)	\$79 (portion: 24 to 30)
Tall (3 layers)	\$69 (portion: 18 to 22)	\$89 (portion: 24 to 30)	\$119 (portion: 30 to 38)



A velvety chocolate mud cake infused with fresh espresso, layered with light mascarpone Chantilly and finished with a glossy espresso glaze

Coffee and Chocolate Cake

Rich chocolate mud cake with fresh espresso mascarpone Chantilly and a shiny espresso glaze

	8"	10"	12"
Standard (2 layers)	\$49 (portion: 12 to 15)	\$59 (portion: 18 to 22)	\$79 (portion: 24 to 30)
Tall (3 layers)	\$69 (portion: 18 to 22)	\$89 (portion: 24 to 30)	\$119 (portion: 30 to 38)



Special offer: Crêpe Cake

Price: \$115

Availability: Limited numbers available per week. Please enquire with our staff.

Flavours: lemon and vanilla/blueberry and lemon/strawberry and pistachio/real vanilla/rich chocolate/vanilla and chocolate

Indulge in the delicate elegance of our handcrafted 25-layer Mille Crêpe Cake. Made with thin, buttery crêpes stacked between layers of light and luscious flavoured cream, this cake offers a melt-in-your-mouth experience with every bite.



*Special offer:
Basque
Cheesecake
(Gluten-Free)*

Price:

8" (portion: 8 to 10): \$60

10" (portion: 10 to 14): \$80

Availability: Limited numbers available per week. Please enquire with our staff.

A caramelised Basque Cheesecake with a beautifully burnt top and a rich, creamy centre. Unlike traditional cheesecakes, this masterpiece has a light, airy texture with a deep, caramelised flavour that adds a hint of smokiness.



*Special offer:
Classic
Tiramisu*

Price:

8' (portion: 8 to 10): \$59

10' (portion: 10 to 14): \$69

Availability: Limited numbers available per week. Please enquire with our staff.

Espresso-soaked ladyfingers layered with airy mascarpone cream and dusted with fine cocoa for a harmonious blend of bold coffee and delicate sweetness



Special offer: Romantic Heart

Price: \$115 (portion: 12 to 16)

Availability: Limited numbers available per week. Please enquire with our staff.

Flavours: Dark chocolate and mixed berry, white chocolate and raspberry, strawberry and pistachio, caramel, hazelnut and dark chocolate, espresso chocolate

A beautifully crafted heart-shaped mousse cake with a light, airy texture, available in an array of refined flavours