

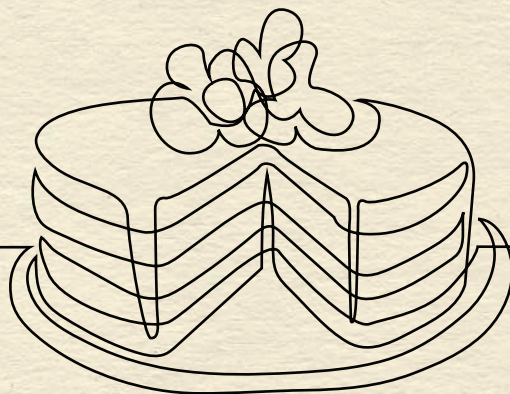


HÔTEL DES ARTS

— SAIGON —

MGALLERY VIETNAM

Cake
CATALOGUE



Let us be a part of your special day by bringing you a delightful sweet treat from our artisan cake collection. Savor beautiful artworks featuring delightful flavors handcrafted by our talented pastry chef.



TIRAMISU




HÔTEL DES ARTS
SAIGON

Tiramisu

Savor an Italian cake in the style of des Arts, offering a blend of liqueur, coffee, and Mascarpone Cream

Lady Finger/ Mascarpone Cream/ Kalua/ Amaretto/ Coffee/ Cocoa Powder

(Order on request 48 hrs in advance)

 CAKE SIZE	
15cm	790,000
20cm	1,190,000



Alcohol



Dairy



Gluten

Prices are quoted in thousand Vietnamese Dong and subject to service charge and VAT
Please let us know if there is any dietary requirements or food allergies

VANILLA MILLE FEUILLE




Vanilla Mille Feuille

Indulge your taste buds with the perfect combination of the crispy Mille Feuille, fresh fruit, and a subtle hint of vanilla cream.

Puff Dough / Vanilla Cream / Assorted Fruit

(Order on request 24 hrs in advance)

 CAKE SIZE	
15cm	750,000
20cm	1,150,000



Dairy



Gluten

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CHOCOLATE
HAZELNUT
MOUSSE CAKE




Chocolate Hazelnut Mousse Cake

A silky mousse cake for chocolate lovers, featuring a rich, nutty blend with premium chocolate.

Hazelnut Crunchy / Hazelnut Sponge / Chocolate Mousse / Salted Caramel

(Order on request 48 hrs in advance)

 CAKE SIZE	
15cm	790,000
20cm	1,190,000



Nut



Alcohol



Dairy



Gluten

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BERRY CHEESE MOUSSE CAKE




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SAIGON

Berry Cheese Mousse Cake

A beautiful velvet cake that's not only delightful in flavor with its creamy cheese mousse but also visually appealing with its eye-catching color.

Cocoa Sponge / Berry Jelly / Cheese Mousse

(Order on request 48 hrs in advance)

 CAKE SIZE	
16cm	890,000



Dairy



Nut



Gluten

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ORANGE MOUSSE CAKE




Orange Mousse Cake

Not only does the cake feature the creamy texture of mousse, but it also treats your taste buds to a hint of citrus from orange, offering a refreshing fruitiness that complements the milky mousse flavor.

Vanilla Sponge / Orange marmalade / Orange mousse

(Order on request 48 hrs in advance)

 CAKE SIZE	
15cm	790,000
20cm	1,190,000



Dairy



Gluten

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STRAWBERRY TART



Strawberry Tart

Enjoy the authentic flavor of pastry tart combined with the fruity sweetness of strawberry.

Sablé / Vanilla Cream / Strawberry
(Order on request 24 hrs in advance)

 CAKE SIZE	
18cm	890,000



Nut



Alcohol



Dairy



Gluten

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MANGO MIXED FRUIT MOUSSE CAKE




Mango Mixed Fruit Mousse Cake

Immerse yourself in the beautiful artwork of a tropical "painting", featuring a touch of sour mango that pairs perfectly with fruity caramel and the creamy flavor of mousse.

Mixed Fruit Caramel / Mascarpone Mousse / Mango Passion Jelly / Vanilla Sponge / Sablé

(Order on request 24 hrs in advance)

 CAKE SIZE	
15cm	790,000
20cm	1,190,000



Dairy



Nut



Gluten

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HÔTEL DES ARTS SAIGON | MGALLERY COLLECTION

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