

CHERRY CHOCOLATE

MOP268 / For 4-6人用 樱桃巧克力蛋糕

A spin on the black forest gateau with a luscious mousse made with Sasha, a cacao from the amazon region. Juicy cherries are soaked in kirsch to create a compote which lifts the cake with a sour and boozy kick.

传统黑森林蛋糕的变奏，以樱桃白兰地浸泡的新鲜樱桃为浓郁的蛋糕增添微酸的风味，与来自亚马逊地区的巧克力丝滑慕斯完美融合。



O-CHA

御茶 MOP338 / For 6-8人用

Showcasing CHA BEI's love for tea, the smooth green tea mousse is made using top quality matcha from Nishimura in Kyoto. It is encased together with a smoky hojicha cremeux in bamboo charcoal sponge.

CHA BEI 特选京都西村番茶屋的高级抹茶制作香滑的慕丝，与带着浓郁烘焙香气的日本焙茶奶酱充分融和，再裹上竹炭蛋糕，充满东瀛风味。



DOUBLE CHEESECAKE

MOP268 / For 4-6人用 起司成双蛋糕

A luscious treat with two creamy layers of cheesecake in vanilla and blueberry flavors on a buttery short crust, with the mild tanginess of the berry perfectly complementing the sweet vanilla aroma.

香草起司蛋糕和蓝莓起司蛋糕带来双重浓厚的滋味，微酸的莓香与甜美的香草互相辉映，饼底酥香，蛋糕幼滑，风味绝佳。



MINTY CHOCOLATE

MOP438 / For 6-8人用 薄荷巧克力蛋糕

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，这个犹如艺术品的蛋糕将浓郁的法国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。



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。



SALTED CARAMEL & CHOCOLATE

MOP268 / For 4-6人用 焦糖巧克力蛋糕

Smokiness comes through a sinfully decadent mousse made from Madong chocolate from Papua New Guinea, with salted lava caramel and crumbly short bread adding to the flavor and texture.

以巴布亚新畿内亚的马顿巧克力造成带着烟熏香味的幼滑慕斯，配上流心海盐焦糖及酥脆酥饼，口感丰富，合奏成没法抵挡的浓郁巧克力诱惑！



JEWEL FRUIT TART

MOP268 / For 4-6人用 瑰宝鲜果挞

The sweetest and juiciest of seasonal fruits atop velvety almond cream and vanilla custard in a buttery short crust pastry case.

用当季最鲜甜的水果，为盛载着软滑杏仁酱和香草奶油的酥脆黄油饼底添上耀目的色彩。

EARL GREY CHIFFON

MOP338 / For 6-8人用 伯爵茶戚风蛋糕

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！

STRAWBERRY CHIFFON

MOP338 / For 6-8人用 草莓戚风蛋糕

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。

BLACK SESAME

MOP338 / For 6-8人用 黑芝麻戚风蛋糕

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。

