

Other Desserts

Vanilla Bean Panna Cotta with Berry Compote

Creamy, silky panna cotta infused with real vanilla bean, layered with a bright raspberry-blueberry compote. Served in elegant glass jars for dine-in or takeaway.

Chocolate Lava Dome

A molten mini cake with a hard chocolate shell—crack it open to reveal flowing ganache. Garnished with edible gold leaf and chocolate pearls.

Passionfruit Tartlets

Mini buttery tart shells filled with passionfruit curd and topped with glossy meringue peaks. Tart, tropical, and perfectly bite-sized.

Raspberry Almond Financiers

Tiny French almond cakes with a raspberry nestled in the center. Moist, chewy, and subtly nutty—ideal for tea parties or gifting sets.

Matcha White Chocolate Blondies

Fudgy matcha squares with white chocolate chunks, served chilled. Grassy, sweet, and super Instagrammable with their jade-green hue.

Mini Fruit Pavlovas

Crispy-on-the-outside, gooey-inside meringues topped with whipped cream and seasonal fruit. Think strawberries, kiwi, and dragonfruit spirals.

Banana Split Jars

Layered dessert jars with banana mousse, fudge sauce, strawberry cream, and crushed vanilla cookies. Topped with sprinkles and a cherry!

Tiramisu Shots

Bite-sized versions of the Italian classic served in mini cups with espresso-soaked cake, mascarpone, and a dusting of cocoa. Perfect for dessert platters.

Earl Grey Shortbread Cookies

Delicate buttery cookies infused with bergamot tea and a hint of lemon zest. Pairs beautifully with your afternoon brew.

Caramel Popcorn Brittle

Thin sheets of buttery brittle laced with crunchy popcorn and sea salt. Sweet, crackly, and wildly addictive.