

Cakes descriptions

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1. Torta della Nonna Amore (G)

This heartwarming cake brings the soul of Tuscan kitchens into your home. Torta della Nonna Amore is inspired by the timeless Italian tradition of Sunday lunches, where love is baked into every crumb. Its delicate vanilla sponge is soaked in a subtle limoncello syrup, giving it a tender citrus warmth, while the smooth ricotta-cream filling whispers of centuries-old recipes passed down through generations.

The golden pine nuts on top aren't just a garnish—they're a tribute to the rolling hills of Tuscany, where pine trees line ancient paths. Dustings of powdered sugar make it look like it's been kissed by a light snowfall, a nod to cozy winters in rustic Italian homes. This cake brings a slice of Italy into every bite.

Torta della Nonna Amore is rich yet balanced, making it a favorite at family gatherings and cultural festivals. Each serving is moderately high in energy, so it's best enjoyed slowly, paired with a strong espresso or a glass of vin santo.

Note: This cake contains wheat, milk, and nuts. It's crafted in a facility that processes other allergens. Keep chilled and consume within the same day for the freshest experience.

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2. Festiva della Sicilia (G)

Bursting with the brightness of Sicilian sunshine, Festiva della Sicilia is a vibrant celebration in cake form. Its almond sponge base is infused with orange zest and honey, filled with layers of pistachio mascarpone cream and a sweet surprise of candied blood orange.

The bold flavors are unmistakably Sicilian—sweet, nutty, citrusy, and slightly exotic. The decoration features marzipan fruits and crushed pistachios, echoing the famous markets of Palermo where sweets and colors compete for your attention. Every slice is a postcard from southern Italy.

This is a slightly heavier cake, ideal for indulgent moments or festive tables. Its distinct Mediterranean identity makes it a perfect centerpiece for those who crave something unusual and unforgettable.

Allergy note: Includes nuts (almond and pistachio), wheat, and milk. Please store at 0-4°C and consume within 24 hours.

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3. Dubai Midnight Pistachio Fantasy (G)

This luxurious chocolate cake pays homage to the opulence of Dubai nights. Built with alternating layers of dark Belgian chocolate and Middle Eastern spiced ganache, it's enveloped in a silky pistachio mousse that melts into the palate like desert sands under moonlight.

Glistening with edible gold dust and garnished with hand-carved pistachio shards, this cake feels like a jewel box. The contrast between the intense cocoa and the nutty, aromatic pistachio is utterly captivating—it's an indulgence worthy of royalty.

Created to impress, Dubai Midnight Pistachio Fantasy is rich in energy and ideal for celebrations where nothing less than extraordinary will do. It's best served chilled, with Arabic coffee or a splash of rosewater syrup.

Contains nuts, dairy, eggs, and gluten. Please avoid if you have related allergies. Certified under HACCP and ISO 22000 for food safety.

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4. Ferrari Redline Fudge (G)

Rev your engines—this cake is for the speed enthusiast. Ferrari Redline Fudge is designed for the fast and the flavorful. Its interior is built with layers of red velvet cake laced with dark chocolate ganache, and a core of chili-infused raspberry coulis that adds just the right kick.

The exterior is a sleek red mirror glaze, polished to perfection, and adorned with white chocolate "tire tracks" and edible silver leaf. This is not just dessert—it's a high-octane experience.

This cake delivers a sugar and energy rush fitting for a race day celebration. It's an ideal gift for motorsport lovers or themed parties with a touch of drama.

Contains wheat, eggs, dairy. May contain traces of soy. Please contact us before ordering if allergies are a concern.

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5. Goalpost Delight - Soccer Fan Cake (G)

For the champions of the pitch and the fans in the stands, Goalpost Delight is a playful and punchy cake that brings the excitement of match day to your table. Its vanilla base is speckled with bursts of chocolate chips, and inside hides a vibrant green mint cream—our own tribute to freshly cut grass.

Topped with a tiny chocolate football and piped vanilla frosting shaped like goal nets, it's a treat designed for celebration. Whether your team wins or loses, you'll feel victorious with every bite.

This mid-sized cake is great for birthday parties, fan meetups, or even World Cup events at home. The mint flavor adds freshness that makes it perfect even during warmer months.

Contains milk, eggs, and gluten. Mint flavor may not suit all palates. Please keep chilled and consume within the day.

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6. Trophy Cake – Champions Edition (G)

Celebrate your sports heroes with the Trophy Cake – Champions Edition. Its golden sponge is soaked in a light syrup made with orange blossom water, then filled with layers of whipped chocolate truffle cream. It's shaped like a winner's cup and topped with a sugar medal that reads "#1."

This cake is not just delicious—it's a showstopper, designed for proud photo moments before the first slice is ever cut. The combination of flavors is indulgent yet light, appealing to kids and adults alike.

Whether for football fans, esports teams, or school competitions, it brings a sense of ceremony and joy. Trophy Cake is slightly denser to support its sculpted form and is best served chilled.

Please note: Contains milk, eggs, wheat, and soy. Store in a cool area and avoid direct sunlight before serving.

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7. Birthday Blast Berry Bomb (G)

Designed to turn any birthday into a festival of flavors, the Birthday Blast Berry Bomb is an explosion of fruit and color. Layers of vanilla sponge are soaked in strawberry syrup and sandwiched with mixed berry compote and whipped cream cheese frosting. Each slice delivers sweet tanginess and joyful texture.

This cake is generously topped with fresh strawberries, blueberries, and blackberries, then sprinkled with confetti-colored chocolate curls. It screams celebration, and its vibrant pink-and-purple hue makes it a party favorite—especially for younger celebrants or fans of bright aesthetics.

Though high in energy (it's a birthday after all!), it balances fruitiness with creaminess, ensuring no flavor overwhelms the others. A light glaze keeps the cake moist and photo-ready throughout the party.

Contains dairy, gluten, and berries. Please consume on the same day and keep at chilled temperatures (0-4°C). Decor may slightly vary by season.

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8. ChocoCaramel Birthday Surprise (G)

This decadent number is crafted for those who believe birthdays should be celebrated with serious chocolate. A deep chocolate cake filled with layers of gooey salted caramel and smooth fudge, it's covered in a luscious dark chocolate ganache and topped with golden sprinkles and birthday candles.

Inside, a hidden layer of popping candy surprises your taste buds and adds a fun twist. The cake's rich texture and caramelized aroma make it perfect for late-night celebrations and big milestones.

Even though it leans into the richer side, the careful layering keeps each bite balanced. It's a birthday showpiece meant to be shared—but you might want to save a slice for yourself.

Allergens include milk, eggs, and soy. Keep at 0-4°C and consume within 24 hours. Not suitable for nut allergies due to shared equipment.

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9. Velvet Dream Cloud (G)

This cake is the stuff of dessert fantasies—a silky, ultra-light vanilla bean sponge with layers of mascarpone cream and a surprise white chocolate mousse core. Decorated like a cloud with edible silver stars and cotton-candy tufts, it's ethereal and elegant.

Velvet Dream Cloud was designed as a universal celebration cake—ideal for engagement parties, baby showers, or self-indulgent afternoons. Its understated sweetness and fluffy texture make it an easy crowd-pleaser.

Despite its light look, this cake has a decent energy content thanks to its rich cream layers. Serve it chilled for the ultimate airy experience—it practically melts in your mouth.

Allergens include dairy and wheat. Gluten-free version available upon request. Please refrigerate and avoid direct sunlight.

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10. Hazelnut Toffee Crown (G)

This indulgent masterpiece brings the best of Italian hazelnut praline and English sticky toffee pudding together in one regal cake. With caramelized sponge, layers of hazelnut

cream, and chunks of toffee scattered throughout, it's a rich and nutty delight for any occasion.

Finished with spun sugar and caramel crowns, it truly looks like a dessert fit for royalty. The cake is dense and satisfying, best paired with a dark roast coffee or a small glass of amaretto.

Allergens: nuts, milk, wheat, and eggs. Made in an HACCP-certified kitchen. Not suitable for nut-allergic individuals.

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11. Molten Mango Lava Cake (G)

This tropical treat hides a molten mango core within a fluffy coconut-infused sponge. The cake erupts with flavor the moment you cut in—oozing bright mango coulis that blends with its creamy coconut base like a beach sunset in dessert form.

Its mango-lime frosting adds a zesty lift, and dried pineapple flowers create a playful, beachy aesthetic. A favorite in the warmer months, this cake was wildly popular during summer but is now temporarily off the menu.

Contains dairy, eggs, and coconut. Keep refrigerated. Please contact us for mango allergen concerns.

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12. Black Forest Cake (R)

A beloved classic from the Black Forest region of Germany, this cake layers moist chocolate sponge with fluffy whipped cream and tart cherries. Kirsch-soaked layers add a slight boozy twist, perfect for grown-up celebrations.

Its elegance lies in its balance—rich but not overwhelming, sweet with a touch of sour, creamy but light. Dark chocolate shavings and cherry toppers give it a timeless, regal look.

This cake is a staple in cafés and birthday parties worldwide for good reason. It never goes out of style and always impresses.

Contains dairy, gluten, eggs, and alcohol. May contain traces of nuts.

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13. Tiramisu Cake (R)

A modern twist on the Italian dessert, Tiramisu Cake combines coffee-soaked sponge with mascarpone cream in neat, tall layers. Dusted with cocoa powder and served chilled, it delivers sophistication and comfort in equal measure.

This cake is less sweet than others, making it a favorite among coffee lovers. Its creamy texture and coffee notes make it ideal after a big meal.

Often requested at office parties and family dinners, it's an elegant yet understated option that wins over skeptics every time.

Allergens: dairy, gluten, eggs. Store chilled.

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14. Red Velvet Cake (R)

Known for its stunning red hue and velvety crumb, this cake is paired with tangy cream cheese frosting for a rich and romantic profile. Soft, dense, and moist—it's a sensory delight.

The slight cocoa base gives it a hint of chocolate, while the vibrant look makes it perfect for Valentine's Day and romantic occasions.

It's also a common pick for weddings due to its dramatic appearance and crowd-friendly flavor.

Contains dairy, wheat, and eggs.

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15. Carrot Cake (R)

Earthy and sweet, this spiced cake is made with fresh carrots, walnuts, and cinnamon, topped with a thick layer of cream cheese frosting. It's hearty, satisfying, and just the right level of indulgent.

Carrot Cake is the brunch cake. It fits in anywhere—birthdays, family reunions, even office celebrations.

It's slightly denser than a sponge cake, but that makes it more filling. Each bite feels wholesome and warming.

Contains nuts, dairy, and gluten.

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16. Opera Cake (R)

A French classic, Opera Cake is made with almond sponge soaked in coffee syrup, layered with ganache and coffee buttercream, and topped with a chocolate glaze. Each slice is a symphony of textures and flavors.

Elegant, refined, and not too sweet, it's the pastry chef's dream and often served at upscale events.

It's not the fluffiest cake, but its rich layers offer pure satisfaction in small bites.

Contains dairy, eggs, nuts, and gluten.

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17. Sacher Torte (R)

This Austrian beauty is a dense chocolate sponge filled with apricot jam and coated in dark chocolate glaze. Traditionally served with unsweetened whipped cream, it's simple but deep in flavor.

Sacher Torte is a slow burn—a cake for real chocolate aficionados. It's rich, dry, and meant to be savored slowly.

Often gifted in wooden boxes, it travels well and gets better with time.

Allergens: eggs, dairy, gluten.

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18. Strawberry Shortcake (R)

A light sponge cake layered with whipped cream and fresh strawberries, it's summer in dessert form. Simple, airy, and beloved by all age groups.

It's popular for garden parties, afternoon teas, and kids' birthdays alike. Strawberry Shortcake's freshness is its signature.

Best served cold, and eaten fast—it disappears quickly at gatherings!

Contains dairy, eggs, and gluten.

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19. Lemon Drizzle Cake (R)

Zesty, moist, and fragrant—this cake bursts with lemon flavor and has a crisp sugar glaze that crackles as you slice in. It's light enough for breakfast and sweet enough for dessert.

A favorite with tea, it's especially loved in the UK. Its simple charm makes it perfect for casual gifting.

Lemon Drizzle is refreshing, not cloying, and ideal on hot days.

Contains eggs, dairy, gluten.

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20. Cheesecake (R)

From New York-style to Japanese jiggy versions, cheesecake spans continents. Ours features a rich cream cheese base over a buttery graham cracker crust, topped with seasonal fruit compote.

It's cool, smooth, and indulgent—a summer classic and a no-bake marvel.

You can't go wrong with cheesecake—it pleases every palate and feels like a soft pillow of flavor.

Contains dairy, eggs, and wheat.

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21. Rainbow Cake (R)

Bright and layered like a prism, this cake is a visual treat. Each layer is a different color, all united by a fluffy vanilla flavor and rich buttercream frosting.

Popular with kids and Instagram influencers alike, it's a cake that brings smiles before it's even cut.

Rainbow Cake is light on complexity but big on impact. It's a birthday blockbuster.

Contains eggs, gluten, dairy, and artificial colorants.

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22. Chocolate Truffle Cake (R)

A pure chocolate indulgence, this cake features dense chocolate layers filled and topped with rich truffle ganache. It's moist, rich, and designed for chocolate purists.

Chocolate Truffle Cake is a celebration cake, but also an emotional support cake—one slice fixes everything.

Best served slightly warm for that melt-in-your-mouth effect.

Contains dairy, gluten, and soy.