



# Arsu CAKE STUDIO

Ambalamukku Jn, Anchal



- Live cakes
- Designer Cakes
- Fresh Cream Cakes
- Wedding Cakes
- Birthday Combo Cake set

Contact us on:

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📠 8606 475766  
Instagram: arsucakes

We take Orders for all Occasions!



## Vanila FLAVOURS



### WHITE FOREST NORMAL

Vanila cake layers filled with white chocolate, decorated with chocolates and fresh cherries

Rate of.	Prep. Time	Minimum Order Qty
1Kg 600	1 Hr	250g



### WHITE FOREST PREMIUM

Vanila sponge Cake layered with white chocolate grated, pralines, cashew choped with white chocolate ganache and decorated with chocolate garnishes and fresh cherries

Rate of.	Prep. Time	Minimum Order Qty
1Kg 700	1 Hr	250g



### CARAMEL FIESTA

Vanila sponge layered with prepared caramel sauce and top decorated with caramel glaze and garnishes.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 750	1 Hr	250g



### BUTTERSCOTCH CAKE

Vanila sponge layered with butterscotch fillings, pralines and milkmaid. Topped with butterscotch glaze and garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 800	1 Hr	250g



## Vanila FLAVOURS



### HONEY ALMOND

Vanila sponge layered with honey, cream and chopped almonds. Topped with white honey ganache and almonds.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 850	1 Hr	250g



### NUTTY BUBBLE

Vanila sponge layered with cashews, almonds, white and dark chocochips with slight boost flavour and milkmaid on layers. Topped with bubbles and nuts.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 900	1 Hr	250g



### PISTACHIO

Vanila sponge layered with pista elaichi cream and pistachios. Topped with pista ganache decorated with garnishes and pista.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 900	1 Hr	250g



### TENDER COCONUT

Vanila sponge soaked with tender coconut water and layered with fresh coconut pulp and white ganache topped with garnishes...

Rate of.	Prep. Time	Minimum Order Qty
1Kg 900	24 Hrs	1 Kg



# Chocolate FLAVOURS



## BLACK FOREST NORMAL

Chocolate Cake Layered with dark chocolates and topped with chocolates and fresh cherries

Rate of.	Minimum	Order Qty
1 Kg	Prep. Time	250g
600	1 Hr	



## BLACK FOREST PREMIUM

Chocolate Cake Layers filled with pralines, cashews chopped and grated chocolates. Top decorated with ganache garnishes and fresh cherries.

Rate of.	Minimum	Order Qty
1 Kg	Prep. Time	250g
700	1 Hr	



## OREO CAKE

Chocolate Cake Layers filled with oreo biscuit cream, chocolate ganache with crunchy oreo biscuits. Top decorated with Oreo Biscuit, ganache & garnishes

Rate of.	Minimum	Order Qty
1 Kg	Prep. Time	250g
800	1 Hr	



## CHOCOLATE TRUFFLE

Chocolate Cake Layers filled with chocolate ganache topped with chocolate sauce and decorated with garnishes

Rate of.	Minimum	Order Qty
1 Kg	Prep. Time	250g
750	1 Hr	



# Chocolate FLAVOURS



## MOCHA COFFEE CAKE

Chocolate sponge cake soaked with coffee syrup and layers filled with chocolate coffee cream.

Top decorated with chocolate ganache and garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 850	24 Hrs	1 Kg



## CHOCO CHIP CAKE

Chocolate sponge cake layers filled with chocolate ganache and dark chocochip fillings.

Top decorated with choco chips, ganache and garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 850	1 Hr	250g



## CHOCO BUTTERSCOTCH

Chocolate sponge layered with butterscotch fillings and pralines. Topped with chocolate ganache, pralines and garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 850	1 Hr	250g



## CHOCO NUT CAKE

Chocolate sponge layered with chocolate ganache and nuts like badam, cashews, chocochips white and dark.. Topped with chocolates and nuts..

Rate of.	Prep. Time	Minimum Order Qty
1Kg 900	1 Hr	250g



# Fruit FLAVOURS



## MANGO TRUFFLE

Vanila sponge cake layered with mango fillings and White ganache. Topped with mango flavoured ganache and garnishes.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 700	1 Hr	250g



## PINEAPPLE TRUFFLE

Vanila sponge cake layered with pineapple fillings and White ganache. Topped with pineapple flavoured ganache and garnishes.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 700	1 Hr	250g



## ORANGE TRUFFLE

Vanila sponge cake layered with orange fillings and White ganache. Topped with orange flavoured ganache and garnishes.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 700	1 Hr	250g



## STRAWBERRY TRUFLE

Vanila sponge cake layered with strawberry fillings and White ganache. Topped with strawberry flavoured ganache and garnishes.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 700	1 Hr	250g



# Fruit FLAVOURS



## BLACK CURRENT CAKE

Vanila sponge layered with black current fillings and milkmaid topped with black current glaze and decorated with chocolate garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 700	1 Hr	250g



## GREEN APPLE CAKE

Vanila sponge layered with green apple fillings and white chocolate sauce topped with green coloured ganache and garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 700	1 Hr	250g



## FRESH FRUIT CAKE

Vanila sponge layered with fresh fruits and chopped nuts top decorated with fresh cut fruits and garnishes.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 1000	24 Hrs	1 Kg



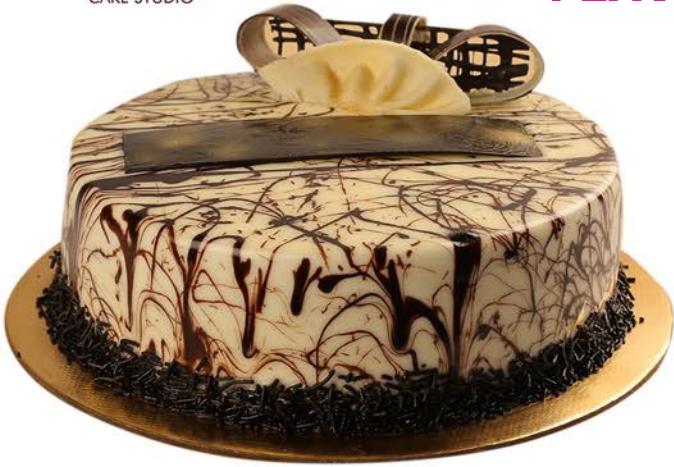
## BLUEBERRY CAKE

Vanila sponge layered with blueberry fillings and milkmaid topped with blueberry glaze and decorated with chocolate garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 850	1 Hr	250g



# Multi FLAVOURS



## VANCHO CAKE

Alternate layers of **vanilla sponge** and **chocolate sponge** layered with white ganache on vanilla base and chocolate ganache on chocolate base. Topped with white and dark chocolate combo.

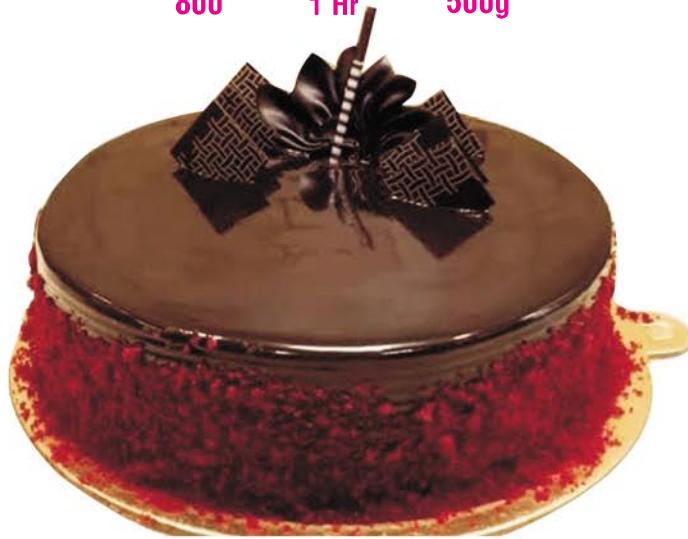
Rate of.	Prep. Time	Minimum Order Qty
1Kg 800	1 Hr	500g



## MANCHO CAKE

Alternate layers of **chocolate sponge** filled with chocolate ganache and **vanilla sponge** filled with mango fillings. Topped with Mango, chocolate ganache and garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 850	1 Hr	500g



## CHOCO VELVET

Alternate layers of **chocolate** and **redvelvet** sponge. Layered with chocolate ganache on chocolate base and strawberry fillings on redvelvet base. Topped with chocolate ganache and redvelvet cake crumbs

Rate of.	Prep. Time	Minimum Order Qty
1Kg 900	1 Hr	500g



## GOLDEN VANCHO CAKE

Alternate layers of **vanilla sponge** and **chocolate sponge** layered with Butterscotch fillings on vanilla base and chocolate fillings on chocolate base. Topped with white ganache and caramel glaze combo.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 850	1 Hr	500g



# Other FLAVOURS



## MANSTRAW CAKE

Vanila sponge Cake layered with Mango and Strawberry fillings separately on alternative layers. Topped with ganache, designed with mango and strawberry flavours and decorated with garnishes.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 800	1 Hr	250g



## VANSTRAW CAKE

Vanila sponge Cake layered with white Chocolate ganache and strawberry fillings separately on alternative layers. Topped with ganache, designed with vanilla and strawberry flavours and decorated with garnishes.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 800	1 Hr	250g



## REDVELVET NORMAL

Redvelvet sponge layered with mix of cream and Strawberry fillings. Top decorated with garnishes and cake crumbs.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 750	1 Hr	250g



## REDVELVET PREMIUM.

Redvelevt sponge layers alternatively filled with Cream, Strawberry fillings, pralines and nuts along with slightly boost flavor. Top often decorated with chocolate ganache, cake crumbs, garnishes etc.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 850	1 Hr	250g



# Premium FLAVOURS



## KULFI CAKE

Vanila sponge cake soaked with freshly prepared kulfi syrup and layered with yummy kufi cream prepared on milk with badam, pista, cashews, cardomon etc and decorated with chocolate ganache and garnishes.

Rate of.	Minimum	
1 Kg	Prep. Time	Order Qty
1000	24 Hr	1 Kg



## RAFFAELLO CAKE

Vanila sponge cake layered with coconut powder, white chocolate, badam cream with chopped almonds on fillings and top decorated with almonds and homemade Raffaello candies.

Rate of.	Minimum	
1 Kg	Prep. Time	Order Qty
1000	1 Hr	500g



## GULAB JAMUN CAKE

Vanila sponge cake soaked with gulab jamun syrup and layered with gulab jamun pieces as well as cream and decorated with gulab balls.

Rate of.	Minimum	
1 Kg	Prep. Time	Order Qty
1000	1 Hr	500g



## SPANISH DELIGHT

Chocolate sponge cake layered with special Delight cream made of boost, nutella, caramel, coffee flavour and pralines. Top decorated with dark chocolate ganache and pralines.

Rate of.	Minimum	
1 Kg	Prep. Time	Order Qty
1000	1 Hr	500g



# Premium FLAVOURS



## KITKAT CAKE

Chocolate sponge Cake layered with dark chocokate ganache and chopped kitkat as fillings top decorated with ganache, gems, garnishes and vertically kitkat candy bars all the way around the cake wrapped with a ribbon

Rate of.	Prep. Time	Minimum Order Qty
1Kg 1100	1 Hr	500g



## CHOCO HAZELNUT CAKE

Chocolate sponge layered with dark chocolate ganache,hazelnut chopped and hazelnut spread . Top decorated with chocolate ganache, hazelnuts and garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 1000	1 Hr	500g



## CHOCOLATE FUDGE CAKE

Chocolate cake layered and decorated with pure premium thick chocolate fillings only. No other ingredients.

Rate of.	Prep. Time	Minimum Order Qty
1Kg 1100	6 Hrs	500g



## FERRERO ROCHER CAKE

Chocolate sponge cake layered with nutella, hazelnut spread, hazelnuts choped and top decorated with chocolate ganache , Ferrero Rocher Chocolates and garnishes

Rate of.	Prep. Time	Minimum Order Qty
1Kg 1100	1 Hr	500g



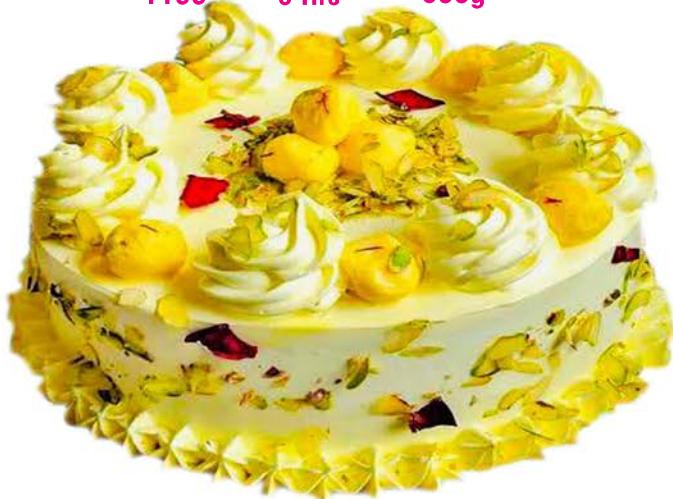
# Premium FLAVOURS



## TRESLECHES CAKE

Vanila sponge Cake soaked with specially prepared milk syrup (made of condensed milk, freshcream and pure milk) and Pistachio flavour. Top decorated with Tres Milk, dried rose and pista. Extra milk syrup is given additionally.

Rate of.	Minimum	Order Qty
1Kg	Prep. Time	500g
1100	6 Hrs	



## RASAMALAI CAKE

Vanila sponge Cake soaked with rasamalai syrup and layered with freshly prepared yummy rasamalai pulp as fillings. Top also decorated with Rasamalai and Nuts as well.

Rate of.	Minimum	Order Qty
1Kg	Prep. Time	1Kg
1200	24 Hrs	



## RAINBOW CAKE

Vanila base Cake baked separately with 7 rainbow colors and layers filled with different flavoured fillings as per the layer colors. Top designed with 7 Rainbow colours and ganache as well. Basic model (1 Kg) has only 4 colors.

Rate of.	Minimum	Order Qty
1Kg	Prep. Time	1Kg
1100	24Hrs	



## KIFAYA CAKE

Vanila sponge Cake soaked with pineapple syrup and layered with strawberry, pista and mango fillings separately on each layers.... Topped with ganache and decorated with garnishes and Pista.

Rate of.	Minimum	Order Qty
1Kg	Prep. Time	500g
1100	1 Hr	



# Premium FLAVOURS



## REDBEE CAKE

Alternate layers of **vanila, chocolate and redvelvet** sponge layered separately with White ganache, dark ganache and strawberry fillings respectively. Top designed with white, black and red chocolate ganache and garnishes as well.

Rate of.	Minimum	Order Qty
1Kg	Prep. Time	500g
1000	1 Hr	



## NEOPOLITAN CAKE

Alternate layers of **vanila, chocolate and strawberry** sponge layered separately with white chocolate ganache, dark chocolate ganache and strawberry fillings respectively. Top decorated with white, black and strawberry flavored ganache and garnishes.

Rate of.	Minimum	Order Qty
1Kg	Prep. Time	1Kg
1100	24 Hrs	



## LOTUS BISCOFF CAKE

Vanila sponge Cake soaked with lotus milk syrup and layered with special cream, Lotus spread and crunchy lotus biscuits. Top decorated with melted lotus spread, Lotus biscuit and chocolate garnishes...

Rate of.	Minimum	Order Qty
1Kg	Prep. Time	500g
1200	1 Hr	



## RUSSIAN MEDOVIK HONEY CAKE

Specially Prepared Caramalised honey sponge Cake layered as thin layers and filled with pure honey and special cream. Outer is often decorated with honey cake crumbs, edible honeybees,honey comb, garnishes etc.

Rate of.	Minimum	Order Qty
1Kg	Prep. Time	1Kg
1300	24 Hrs	