Origin + Bloom

Name: ___________________________  Collection Date & Time: ___________________________

Contact No.: ______________________  Ordered By: ________________________________

No. Of Candies: ____________________  Special Wordings: ___________________________

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### Cakes

**Lemon**
- Praline Feuilletine, Sugar Dough, Lemon Madeleine, Swiss Meringue, Lemon Cream
  - Small (4 pax) – $35  Qty
  - Medium (8 pax) – $50  Qty

**Cheesecake**
- Almond Crumble, Baked Cheese Fillings, Açaí Compote, Lime Cheese Mousse, White Chocolate Spray
  - Small (6 pax) – $50  Qty
  - Medium (10 pax) – $80  Qty
  - Large (20 pax) – $140 Qty

**Black Symphony**
- Pecan Brownie Sponge, Chocolate Crumble, Salted Caramel, Creameux, Dark Chocolate Glaze
  - Small (6 pax) – $50  Qty
  - Medium (10 pax) – $80  Qty
  - Large (20 pax) – $140 Qty

**Mont Blanc**
- Cranberry Compote, Sugar Dough, Chestnut Cream, Meringue
  - Small (4 pax) – $35  Qty
  - Medium (8 pax) – $50  Qty

**Charlotte**
- Genoise, Joconde Biscuit, Berries, Mousseline Pistachio, Strawberry Juice
  - Special Shape – $90 (10 pax) Qty
  - Round Shape – $140 (20 pax) Qty

**Harmony**
- Flourless Chocolate Biscuit, Passion Ganache, Light Chocolate Mousse
  - Small (6 pax) – $50 Qty
  - Medium (10 pax) – $80 Qty
  - Large (20 pax) – $140 Qty

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All prices are inclusive of 7% goods and services tax.
Cakes of special sizes weighing 2kg and above must be ordered 7 days in advance.

Hotel Lobby Tower 3 | 6688 8588