

Zcakes MENU



1. Chocolate Cake – 4 layers of juicy chocolate sponge, filled with chocolate mousse, and coated with chocolate buttercream.

6inch base (16-20) 8inch base(28-32)

2. Chocolate Hazelnut – 3 layers of soft vanilla sponge with chocolate chunks, raisins, and hazelnuts, filled with chocolate mousse and coated with chocolate buttercream.

6inch base (10-14) 8inch base (15-20)

3. Profiterole Cake – 3 layers of soft cocoa sponge, filled with chocolate mousse and profiteroles with egg custard cream.

6inch base (16-20) 8inch (28-30)

4. Heaven Cake – 3 layers of soft cocoa sponge, filled with egg custard cream, fresh cream, and caramelized pecans. Coated with vanilla buttercream and topped with white and dark chocolate.

6 inch (10-14) 8inch (15-20)

5. Stracciatella Cake – 4 layers of soft vanilla sponge with chocolate chunks, filled with fresh cream, mascarpone, chocolate chunks, and fresh raspberries. Coated with vanilla buttercream.

6 inch (16-20) 8inch (28-32)

6. Peach Cake – 4 layers of soft vanilla sponge filled with yogurt cream and peach jam.

6inch (16-20) 8inch (28-32)

7. Carrot Cake – 4 layers of carrot sponge with raisins and pineapples, filled with fresh cream and mascarpone. Coated with vanilla buttercream.

6inch (16-20) 8inch (28-32)

8. Fresh fruit Cake – 3 layers of soft vanilla sponge, filled with egg custard cream with fresh fruits. Naked cake, topped with fresh fruits

6inch (16-20) 8inch (28-32)

9. Red Velvet Cake – 4 layers of red velvet sponge, filled with special cream recipes, coated with vanilla buttercream

6inch (16-20) 8inch (28-32)

10. Victoria sponge Cake – 4 layers of soft vanilla sponge, filled with vanilla buttercream and jam (optional), coated with vanilla buttercream.

6inch (16-20) 8inch (28-32)

