



# BESPOKE CELEBRATION CAKES

by Emporium Hotel's Executive Sous Chef Alex Liddle

## EMPORIUM SIGNATURE

Layered torte of flourless chocolate sponge, Valrhona Tainori Mousse, sour cherry jelly, cocoa nib crème brulee, vanilla cream (GF, NF, R)

For 2-4 people \$35 | For 8-10 people \$75

## ISAPHAN SPONGE

Vanilla sponge cake, lychee syrup, raspberries, rose buttercream.  
Semi naked vanilla sponge cake (NF)

For 2-4 people \$25 | For 8-10 people \$65

## ELDERFLOWER CHEESECAKE

Lime and anzac crumb, elderflower cheesecake, lime and apple jelly,  
granny smith apple, white chocolate décor (NF, R)

For 6-8 people \$65

*(GF) Gluten free (NF) Nut free*

*(R) Cake requires refrigeration 30-45 minutes from collection*

Customised orders on request,  
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