

Treat

g o u r m e t

Indulge
IN THE SWEET LIFE



Dessert

 Treat Gourmet

 treatgourmet

Phone - 04-3386682 | Website www.treatgourmet.ae

Petit Gateaux

Coconut yuzu mousse

Pistachio lemon curd mousse

Guanaja Almond mousse

Lemon basil tart

Yuzu Tofu cheesecake

Passion fruit éclair

Banana berries tart

Almond chocolate cake

Hazelnut praline green apple mousse

Raspberry mousse with Dulce de leche whipped ganache mousse

Salted caramel éclair

Mocha éclair

Pistachio choux

Apple crumble

Tiramisu

Coconut mango panna cotta, with cardamom and coriander

Cinnamon churros with chocolate dip

Tropical Fruit salad

Vanilla rose mille-feuille

Chocolate and palm sugar savarin with rum raisin



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Bonbon

Salted caramel ganache
Hazelnut Chocolate ganache
Passion fruit and mango ganache
Raspberry chili ganache
Guanaja Chocolate ganache
Berry and milk ganache
Coconut ganache
Citrus ganache
Pistachio caramel ganache
Apricot milk ganache
Lavender ganache
Yuzu ganache
Nuts
Nougat
Dark chocolate
Vanilla White chocolate

Bonbons



Gianduja



Lavender



Passionfruit mango



Salted Caramel

Whole Cakes

Gianduja mousse, passion fruit cremeaux, hazelnut streusel dacquoise

Milk chocolate mousse, peanut financier apricot jelly, cocoa sable

Pistachio, dulce de leche and berries lemon tart

Carrot cake, yogurt mousse, carrot cremeaux

Chocolate, mango and sable tart

Coconut cheese cake

Yuzu, green tea and coconut mousse, green tea sponge, yuzu jelly

Pistachio mousse, mixed berries gel, white chocolate sponge

Milk chocolate Jivara mousse 40%, blackberry jam, earl grey cremeaux, flourless chocolate sponge and praline crunch

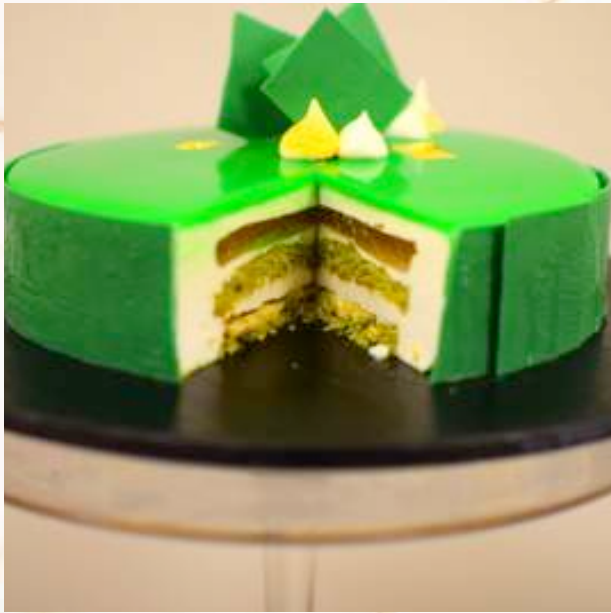
Blueberry cheese cake, praline base

Tiramisu, mascarpone vanilla cream, coffee jelly, coffee crumble, ladyfinger sponge with espresso syrup, milk chocolate

Naked cake with Chantilly cream, buttercream, with fresh edible flowers, berries

Caramel nougat cake

Tropical fruit tart, basil, mango glaze



Notes:

All our pricing is inclusive of service charge and municipality taxes

Minimum number of guests is 20

Additional packages for staff, beverages and equipment hire are also available

A deposit of 50% is required for all functions

Confirmation of numbers is required 4 days prior to the event

Cancellation of the event within 4 working days will incur a 50% cancellation fee

Cancellation of the event within 48 hours will incur a 100% cancellation fee