

SWEET INDULGENCES

by Werner Schanzl

*The
World
of
Menus*

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creation of
Werner Schanzl

SWEET INDULGENCES



Black Forest Cake

A blend of rich chocolate sponge cake, fresh cream and marinated Italian Amarena cherries drenched with Kirsh Liqueur, this juicy and moist bestseller reflects the bounties of the forest.



Mango Samurai Gateau

A soft and creamy mango mousse in a sugar crust topped with crêpes and garnished with a crispy tuile, this dessert combines one's all time favorite – French crêpes and mangoes.



Ivory Cherry Truffle

Swiss White Chocolate with marinated cherries and white chocolate truffle is finished off with a white cocoa butter, giving the cake a very smooth finish..



Ube Caramel Cake

With the Filipino's taste in mind, layers of sponge cake are filled with a creamy filling of ube, and topped with luscious caramel slices.

meal period:

Lunch
Dinner

menu
arrangement:

Set Menu

type of
occasion:

Casual Event
Business Event

category:
Fusion Set

suited for:
Min. 10
Max. 200

price range:
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created by:
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Brownie Pecan Delight

With an accented golden ball to reflect the rich flavor of the cake, this American brownie nougat cake is topped with a shiny chocolate glaze and is filled with pecans.



Banana Chocolate Tart

Gloria Bananas are combined with bitter-sweet, dark Belgian chocolate, garnished with almond crisps and caramelized bananas set in a sweet sugar crust.



Fresh Fruit Tart

A cake for the health buff, this tutti-frutti dessert is filled with a thick vanilla pastry cream custard and loaded with fresh fruits such as kiwi, mango, strawberry, melon, blueberry and red currants.



Coffee Chocolate Terrine

A mousse of coffee bean and Belgian chocolate is laid into an airy sponge cake and adorned with Valrhona Chocolate Curls – all this on a delightful chocolate brownie.



Shangri-La's Mango Cheesecake

Reinvented to a tropical flavor, this cheesecake is made with delicious Philippine Mangoes, complemented with a graham cracker crust and adorned with ripe fresh mangoes and chocolate curls.

meal period:
All day

menu
arrangement:
*Creative
desserts
& cakes*

type of
occasion:
Casual

category:
Pastry

price range:
\$\$\$\$

created by:
Werner Schanzl

