

CHAMPAGNE & PASTRIES

An exquisite experience of bubbly and decadent pastries in celebration of the empowered and remarkable woman.

“R” DE RUINART CHAMPAGNE

SIGNATURE PETIT SWEETS TRIO

Berries Champagne Baba

A light and delicate pastry that have ladies falling over, the classic French cake is lovingly soaked in Champagne in place of the traditional and bold rum, then studded with raspberry coulis, diplomat cream and the perfect accompaniment of mixed berries.

Chocolate Tart

Delicately decorated with 24k gold leaves, the chocolate ganache tart is luxuriously laden in bittersweet chocolate that delivers a burst of happiness with every mouthful!

Mandarin Explosion

White chocolate mousse is layered over a delightfully zesty core of rose water-infused mandarin curd that softens the acidity of the Champagne.

COFFEE OR TEA

38.00