

CAKE SHOP

The
Chocolate
BOUTIQUE

Cake Catalogue



HOTEL MULIA
SENAYAN-JAKARTA

Vanilla Fresh Cream Berries

16 cm | 22 cm

Soft vanilla sponge meets light vanilla cream, layered with strawberry confit and finished with a generous assortment of fresh berries. A refreshing take on a timeless favourite.



Exotic Cream Cheese Cake

16 cm | 22 cm

This elegant creation features an almond sponge base, layered with cheese mousse and passion fruit-infused cream, and finished with citrus marmalade and sable for a delicate crunch.



Mocca Shiffon Crunchy Cake

16 cm

Light mocca chiffon meets the rich flavour of praline hazelnut pastry cream, finished with a satisfying crunch for a nostalgic yet refined treat.



Carnation Red Velvet

16 cm | 22 cm

Soft red velvet layered with vanilla, cream cheese and strawberry confit, delicately balanced and elegantly presented.





Huzelnut - Praline Citrus Chocolate Cake Valrhona Jifara

16 cm | 22 cm

A decadent blend of hazelnut crunch and biscuit paired with the deep cocoa notes of Valrhona Jivara chocolate, brightened by a touch of lemon confit.

Bubble Framboise Cake

16 cm | 22 cm

A celebration of raspberries in every bite, with raspberry mousse, ganache, and coulis crafted for a balanced and delightful flavour experience.



Crumble Fromage Blueberry Cake

16 cm | 22 cm

A harmonious balance of rich cream cheese and sour cream layered with almond crumble and a vibrant blueberry confit. A refined creation offering both texture and depth.



Vanilla Fruit Cake

16 cm | 22 cm | 30 cm

It's a masterpiece that captivates your senses, layered with vanilla diplomat cream, adorned with a medley of sweet fruits and berries.



Basque Cheese Cake

16 cm | 22 cm | 30 cm

Savour the velvety delight of cheesecake, with a caramelized top, and creamy center, whispering indulgence with every forkful.



Raspberry Charlotte Cake

16 cm | 22 cm | 30 cm

Explore the nuanced flavours profile in our Viennese sponge cake, with raspberry compote, vanilla ganache, and juicy raspberries.



Death By Chocolate

16 cm | 22 cm | 30 cm

Indulge in pure chocolate bliss, rich mousse, velvety sponge, light cremeux, atop a decadent Gianduja crumble base.



Red Velvet Cake

16 cm | 22 cm | 30 cm

Perfect balance of cocoa-infused red velvet sponge and exquisite cream cheese icing.



Chocolate Fudge Cake

16 cm | 22 cm | 30 cm

Celebrate each bite with pure chocolate pleasure, sponge infused with fudgy goodness, and layered with luscious chocolate ganache.



Black Forest Cake

16 cm | 22 cm | 30 cm

Enjoy the decadent treat, featuring moist chocolate sponge, Kirsch syrup, sour cherry jelly, 66% chocolate mousse, encased in a dark chocolate cage.



Earl Grey Tea Cake

18 cm

Experience a unified indulgence with layers of devil's sponge, earl grey cremeux, praline crunch, and pecan nut brownie.



Tiramisu Cake

16 cm | 22 cm | 30 cm

Revel in the refined layers, with smooth tiramisu mixture and coffee-soaked ladyfinger sponge come together in perfect harmony.



Opera Revisited

16 cm | 22 cm | 30 cm

Discover refined pleasure where coffee jaconde, Jivara ganache, and praline buttercream are immersed in a coffee soaking syrup.



Mocca Cake

16 cm | 22 cm | 30 cm

A blend of fine flavors and textures in our Lapis Surabaya cake features a soft sponge, coffee buttercream, Kahlua infusion, and caramelized peanut crunch.





HOTEL MULIA

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