



THE FULLERTON HOTEL
SYDNEY

The Fullerton Cakes

The Fullerton Cakes selection offers a premium range of artisanal cakes created with fresh local ingredients to enhance the flavours of both modern and traditional recipes.

For enquiries, call +61 (0) 2 8223 1111 or email fsy.info@fullertonhotels.com.

Mini Cake (serves one person)	A\$18
Large Cake (between 850g and 1.5kg, serves 6-8 people)	A\$90
Kueh Lapis Cake (1.2kg, serves 6-8 people. Not available in a mini cake size)	A\$120

FULLERTON CAKES

Rose Lychee Crèmeux with Berry Crostata (1.1kg)

This Rose Lychee Crèmeux layered cake is a Mixed Berry Frangipane Tart with Rose and Lychee Jelly covered with a Chocolate Mirror Glaze.

Blueberry Philly Cheese Cake (1kg)

This lightly baked Cheesecake comprises Philadelphia Cheese and Sour Cream and a base made from Almond Biscuit surrounded by White Chocolate Pearls.

Manjari Chocolate Mousse Cake (850g)

A rich Dark Chocolate Mousse made with Valrhona 64% Manjari Chocolate layered with Raspberry Jelly, Flourless Chocolate Cake and Caramelised Cocoa Nib Crunch pieces.

Yuzu Pound Cake with Pistachio Chantilly (1.4kg)

This patisserie creation is The Fullerton Hotel Sydney's luscious take on the humble Pound Cake, filled with a Yuzu-soaked Syrup encased within a band of Yuzu-infused White Valrhona Chocolate.

Miso Savarin with Hazelnut Rocher (1.3kg)

The Miso Savarin with Hazelnut Rocher features White Miso Crèmeux layered with Valrhona Carmelia Chocolate Ganache inserts that sits atop a Praline-Glazed Hazelnut Cake.

Opera Cake (1.5kg)

A classic layered cake comprising Hazelnut Dacquoise, Coffee Buttercream and Chocolate Ganache, finished with a rich Dark Chocolate Glaze.

Exotique Cake (850g)

A delicate yet refreshing cake including a crunchy Almond Shortbread base, surrounded by Valrhona Dulcey Pearls topped with a fresh Mango and Lemongrass Mousse, layered with fragrant Basil Jelly, Hazelnut Cake and a Passionfruit Chocolate Crunch.

Kueh Lapis Legit (1.2kg)

A multi layered cake with a buttery, rich consistency flavoured with Cinnamon, Cardamom, Cloves, Nutmeg and Anise. This traditional cake is a popular treat in Singapore and offers a unique aroma and taste, a perfect complement to a freshly-brewed cup of coffee or tea.

Please note that menu prices and items are subject to change without prior notice.
Please note that orders must be placed at least 72 hours in advance.