

TUXEDO CAFÉ & PATISSERIE UNVEILS A NEW CAKE & PASTRY SELECTION OF REFINED FLAVOURS



Clockwise from the left: Dark Chocolate Acai Pear, Chocolate Raspberry Gateau, Peach Oolong Cube, Passionfruit Banana Cake, Sudachi Cheese Yoghurt Gateau, Strawberry Citron Sphere, Apricot Hazelnut Crème, Blueberry Lemon Cheese Tart, Lemon Basil Tart, and Coconut Latte

May 2025, Singapore – Tuxedo Café & Patisserie is delighted to present its latest collection of seven handcrafted cakes and three pastries. Designed for discerning palates, this new range highlights unique flavour pairings, thoughtful craftsmanship and refined presentation.

From citrus-infused creations to decadent chocolate indulgences, the new cakes highlight the pastry team's innovative approach to contemporary desserts. Each cake is a celebration of multi-dimensional flavours and creativity, including the zesty and herbaceous **Lemon Basil Tart**, the vibrant **Strawberry Citron Sphere**, an aromatic **Coconut Latte** and the delicate **Peach Oolong Cube**. These cake additions join Tuxedo Café & Patisserie's beloved signatures of **Blueberry Lemon Cheese Tart**, **Passionfruit Banana Cake**, and **Apricot Hazelnut Crème**.

The new pastries showcase a nostalgic local flavour, **Pulut Hitam Yam Bun**, a savoury classic, **Ham and Cheese Loaf**, and an indulgent sweet treat, **Choco Macadamia Danish**, adding a diversified variety to the existing handcrafted lineup.

Elegantly crafted and thoughtfully balanced, these new offerings are available for dine-in and takeaway starting from **2 June 2025** at Tuxedo Café & Pâtisserie. To place a delivery order, please visit the [Oddle eShop](#).



Clockwise from the left: Pulut Hitam Yam Bun, Choco Macadamia Danish and Ham and Cheese Loaf

Coconut Latte (\$9.90) | New!

A rich and aromatic creation that pairs bold coffee notes with smooth coconut. Featuring layers of coffee crumble, coconut sponge, coconut crèmeux, and coffee Baileys mousse, finished with a light Baileys coconut whipped ganache for a creamy, indulgent finish.

Peach Oolong Cube (\$9.90) | New!

This visually stunning pink cake showcases layers of vanilla biscuit, soft peach sponge, and peach confit. Topped with smooth oolong crèmeux and an airy peach mousse, offering a delicate balance of fruity sweetness and floral elegance in every bite.

Chocolate Raspberry Gateau (\$9.90) | New!

A delicate fusion of chocolate and raspberry, this gâteau features moist brownie layers with tangy raspberry, enveloped in creamy chocolate mousse, resulting in a decadent yet balanced treat that bursts with flavours.

Dark Chocolate Acai Pear (\$9.90) | New!

An indulgent dessert that blends the boldness of dark chocolate with chunks of fruity acai and pear. Featuring moist pear sponge, a fruity confit, and a creamy acai brûlée, all crowned with acai chantilly and a velvety dark chocolate mousse.

Lemon Basil Tart (\$9) | New!

A refreshing treat featuring a delicate citrus frangipane base with shredded honey basil jelly and tangy lemon curd. A perfect combination of tarty brightness and sweet peppery balance.

Sudachi Cheese Yoghurt Gateau (\$9) | New!

Blending tangy and creamy elements, this refreshing creation features a light chiffon layer, crunchy biscuit base, a vanilla-lime cheese crèmeux, and a silky yoghurt cheese mousse.

Strawberry Citron Sphere (\$9) | New!

A masterpiece, enveloped in creamy vanilla Chantilly, offering delicate textures alongside strawberry and citrus flavours in each bite. It is perfect for those seeking a light and indulgent post-meal treat.

Ham and Cheese Loaf (\$8.80) | New!

Packed with layers of flavourful ham and melted cheese, this savoury delight offers a deliciously familiar taste, making it an ideal choice for a quick bite at any time of day.

Pulut Hitam Yam Bun (\$5.80) | New!

A new pastry inspired by the beloved local dessert. The soft and fluffy bun is filled with a smooth blend of black glutinous rice paste and creamy yam purée, offering a nostalgic yet comforting flavour in every bite.

Choco Macadamia Danish (\$5.80) | New!

Baked to perfection with a crisp, nutty sweetness, this decadent delight layers velvety ganache, macadamia bits, and buttery flaky pastry, making it the perfect mid-day treat for chocolate lovers.

For more information, please visit www.carltonhotel.sg/tuxedo or call +65 6415 7887.

Please refer to [Appendix A](#) for the full selection of items and prices.

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About Carlton Hotel Singapore

Carlton Hotel Singapore is an upscale business hotel offering the best of Singapore. Combining international standards with exceptional service and local charm, our warm welcome and cosmopolitan facilities create a seamless stay. The hotel offers 940 well-appointed guest rooms with 13 meeting rooms, the award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, TUX Bar & Lounge, Premier Club Lounge, Executive Club Lounge, a gym, and a swimming pool.

Visit www.carltonhotel.sg for more information, or follow Carlton Hotel Singapore on [Instagram](#) and [Facebook](#).

Appendix A



PASTRY

Ham and Cheese Loaf New	\$8.8
Caramel Nut Danish	\$5.8
Choco Macadamia Danish New	\$5.8
Cream Cheese Charcoal Brioche	\$5.8
Blueberry Muffin	\$4.8
Burnt Cheese Bacon Quiche	\$4.8
Chicken Curry Puff	\$4.8
French Baguette	\$4.8
Pulut Hitam Yam Bun New	\$4.8
Yam and Blueberry Danish	\$4.8
Almond Croissant	\$4
Anchovy Garlic and Cheese Loaf	\$4
Black Olive and Pine Nut Focaccia	\$4
Carlton Chicken Pie Signature	\$4
Croissant Popular	\$4
Pain au Chocolat Popular	\$4
Pain au Raisin	\$4
7 Muesli Bread	\$4

CAKE

Blueberry Lemon Cheese Tart	\$9.9
Chocolate Raspberry Gateau New	\$9.9
Coconut Latte New	\$9.9
Dark Chocolate Acai Pear New	\$9.9
Peach Oolong Cube New	\$9.9
Apricot Hazelnut Creme	\$9
Lemon Basil Tart New	\$9
Passionfruit Banana Cake	\$9
Strawberry Citron Sphere New	\$9
Sudachi Cheese Yoghurt Gateau New	\$9

SWEET TREAT

Melt-In-Your-Mouth Butter Cookie, <i>Jar</i>	\$28
Handcrafted Bonbon, <i>8pcs</i>	\$18
Macaron Box, <i>8pcs</i>	\$12.9

All prices are in Singapore dollars, subjected to 10% service charge and prevailing government taxes.