

Please read this note before placing your order

Please place your order **2 days** in advance for the whole cake. Due to the nature of the products, customers are recommended to pick up the item(s) at the specified time and consume the products as soon as possible.

Terms & Conditions

This leaflet is valid until 31st December 2025. Payment must be made by credit card or cash. A 50% deposit is required upon placing the order. A handling charge of 50% of the total bill applies if a cancellation is made less than 48 hours of the pick up date.

Item is non refundable Free delivery for minimum spending of \$600

 Order Date: _____
 Pick Up Date: _____

 Time: ______
 Customer Name: ______

 Tel: ______
 Remarks: ______

Card/Cash Balance: (\$) _____

Handled By: _____

Enquiries, call **2118 6600**

Headland Hotel managed by Swire Properties Hotel Management Limited respects the privacy of all its customers and treats personal information (personal data) provided by you as confidential. The information we gather is processed and stored in Hong Kong and we comply with the applicable legal requirements of Hong Kong. For details of the purposes for which we may use your personal data collected from this form, please refer to our Privacy Policy (https://www.headland.com.hk/legal). Headland Hotel

Pastry & Cake Selection



TIRAMISU \$220 Mascarpone cheese cream,

lady fingers, espresso, cocoa, chocolate sponge cake



OPERA \$240 Chocolate glaze, sponge cake. cream, chocolate



FRESH FRUIT CREAM \$180

Vanilla sponge cake, cream chantilly, fresh fruit



BASQUE BURNT CHEESECAKE \$320

Classic cheesecake with distinctive burnt top and creamy centre



MARBLE CHEESECAKE \$200 Cream cheese cake, oreo cookies base, fresh fruit



MILK CHOCOLATE \$200 Earl Grey tea mousse, milk chocolate sponge cake

EARL GREY



BLACK FOREST \$200

Dark chocolate sponge cake, cream chantilly, dark cherries, chocolate flakes

SMALL INDIVIDUAL CAKES





ALL-TIME FAVOURITE

CLASSIC TASTE

MANGO MOUSSE CAKE	\$26
MARBLE CHEESECAKE	\$26
BLACK FOREST CAKE	\$26
FRESH FRUIT TART	\$28
DARK CHOCOLATE TRUFFLE CAKE	\$30
TIRAMISU	\$30
CHOCOLATE GANACHE TART	\$30
WALNUT TART	\$30
MIXED FRUIT NAPOLEON	\$32
SACHER CAKE	\$32
BASQUE BURNT CHEESECAKE	\$ 3 5



STRAWBERRY RED VELVET CAKE \$240 Vanilla sponge cake, cream chantilly, strawberries



WALNUT MERINGUE MILLE FEUILLE \$240 Cream cheese cake, oreo cookies base, fresh fruit



MANGO NAPOLEON \$240 Puff pastry, vanilla cream custard, mango chunks filling and decor

CHOCOLATE TRUFFLE \$220

Dark chocolate (60%) truffle,

glaze, chocolate discs

chocolate sponge, chocolate



BLUEBERRY CHEESECAKE \$220 Blueberry jelly, cream cheese filling, marie biscuit base, blue berries, chocolate decor

MANGO MOUSSE \$220

Mango bavarois, vanilla sponge

cake, fresh mango, cream chantilly

