THE CAKE BOOK



CHOIX

PATISSERIE TT RESTAURANT

Par Pierre Gagnaire

Pierre Gagnaire



RASPBERRY TART

Serving size: 6 to 8 pax
Requires ordering 24 hours in advance
Price: AED 220

CHOIX's Raspberry Tart is a wonderfully adorable and sophisticated dessert with a traditional sweet dough base, baked into a flaky crust that is filled with almond cream, vanilla whipped ganache and raspberry jam. Topped with juicy raspberries, it is bursting with flavour.

Allergens:
Nuts | almond
Dairy | cream, milk, butter
Gluten
Egg

NOCCIOLE

Serving size: 5 to 6 pax
Requires ordering 2 hours in advance
Price: AED 190 (1 kg)
(2 & 3 kg available with 24 hours' notice)

A rich entremet infused with hazelnuts from Piedmont, which bring a unique fragrance to its mousse and provide an unparalleled crunch. A vanilla-flavoured cream with orange zest balances the flavours to delight all your senses.

Gluten-free

Allergens:
Nuts | almond, hazelnut
Dairy | cream, milk
Egg





Did you know?

Created in 1910 by chef Louis Durand to celebrate the famous Paris-Brest-Paris bicycle race, which led from the centre of Paris past the door of his pastry shop in Maisons-Laffitte to Brittany and back, this decadent dessert is a true French classic. Its circular shape intended to represent the wheel of a bicycle.

PARIS BREST

Serving size: 6 to 8 pax
Requires ordering 24 hours in advance
Price: AED 220

Paris Brest is a true gem.
This wheel-shaped pastry is made with a ring of pâte à choux - a puffy hollow pastry, sliced horizontally - and filled with a rich hazelnut mousseline praliné cream, while the upper crust is generously topped with toasted almonds and powdered sugar.

Allergens:
Dairy | cream, milk, butter
Nuts | almond, hazelnut
Gluten
Egg

MEGA RHUM BABA

Serving size: 6 to 8 pax
Requires ordering 48 hours in advance
Price: AED 470



Allergens:
Dairy | cream, milk, butter
Gluten
Egg
Contains alcohol

CHOIX's Mega Rhum Baba is a lovely yeast-risen cake studded with citrus fruits and topped with vanilla Chantilly - made with the best natural vanilla from Madagascar - and soaked in a hot syrup flavoured with citrus, vanilla, dark rhum and an assortment of spices.

Did you know?

Babà very well represents the art of Neapolitan confectionery: soft, soaked in a flavourful syrup, gourmet and traditional. The Neapolitan dessert is one of the most appreciated sweets. It was invented in France by a Polish king in exile who decided to add rhum syrup to the ingredients to make kugelhopf, a traditional Alsatian dessert he loved, less dry.



OPERA

Serving size: 5 to 6 pax
Requires ordering 2 hours in advance
Price: AED 185 (1 kg)
(2, 3 & 4 kg available with 24 hours' notice)

Indulge in the Opéra cake, a French pastry creation, combining multiple layers of Joconde sponge cake soaked in coffee, a generous coffee cream, and a rich chocolate ganache. Its shiny glaze makes it an irresistible choice, both elegant and flavorful.

This iconic dessert was created in Paris in the 1950s by the Dalloyau pastry shop, inspired by the Palais Garnier Opera House in Paris, and remains a staple of French gastronomy.

Allergens:
Nuts | almond
Dairy | cream, milk, butter
Gluten
Egg



MIXED BERRY TART

Serving size: 6 to 8 pax
Requires ordering 48 hours in advance
Price: AED 220

A buttery, flaky traditional crust, almonds, a creamy vanilla whipped ganache filling, and juicy berries make this berry tart the ultimate cake for any occasion!

Allergens:
Dairy | cream, milk, butter
Nuts | almond, hazelnut
Gluten
Egg



LEMON TART

Serving size: 6 to 8 pax
Requires ordering 24 hours in advance
Price: AED 185

CHOIX's Lemon Tart is a delicious sweet and sour experience with a zesty lemon tang and creamy almond filling that will surely delight your guests. This traditional French-style lemon tart has a sweet dough base filled with velvety lemon curd that is flavoured with a home-made lemon paste. The flamed Italian meringue topping makes this cake extra tasty, elegant and beautiful.

Allergens:
Nuts | almond
Dairy | cream, milk, butter
Gluten
Egg



RIVOLI

Serving size: 6 to 8 pax
Requires ordering 4 hours in advance
Price: AED 185

A truly impressive cake that is fit for the most glamorous celebration. CHOIX's Rivoli cake boasts a hazelnut dacquoise sponge base with praliné for extra crunchiness, and is filled with a rich and creamy, yet light and fluffy chocolate mousse and vanilla caramel cream.

Allergens:
Nuts | hazelnut
Dairy | cream, milk, butter
Gluten
Egg

CHARLOTTE AUX FRUITS ROUGES

Serving size: 5 to 6 pax
Requires ordering 2 hours in advance
Price: AED 220 (1 kg)
(2, 3 & 4 kg available with 24 hours' notice)

Discover our Charlotte, featuring a Bavarian mousse infused with the richness of Madagascan vanilla and the sweetness of red fruits. Renowned for its subtle aromas and light-as-air texture, this indulgence is a high-quality treat designed to provide a pure moment of bliss.

Allergens:
Dairy | cream, milk, butter
Gluten
Egg





RASPBERRY MILLE-FEUILLE

Serving size: 6 to 8 pax
Requires ordering 48 hours in advance
Price: AED 220

This beautiful classic patisserie is a true work of art. CHOIX's Raspberry Mille-Feuille is a delicate, caramelized puff pastry layered with silky vanilla mascarpone mousse, raspberry jam, and fresh raspberries.

Allergens:
Dairy | cream, milk, butter
Gluten
Egg



CHOCOLATE SAINT - HONORE

Serving size: 6 to 8 pax
Requires ordering 48 hours in advance
Price: AED 220

The flaky layers of this caramelized puff pastry are topped with incredibly rich 66% cocoa chocolate and a smooth milk chocolate whipped ganache. The tonka beans add flavours of vanilla and subtle notes of clove, magnolia and sandalwood. A Saint-Honoré wouldn't be complete without the addition of choux pastries making it a true delight for any occasion.

Allergens:
Nuts | almond
Dairy | cream, milk, butter
Gluten
Egg



TROPÉZIENNE

Serving size: 6 to 8 pax
Requires ordering 24 hours in advance
Price: AED 185

Savour the elegance of a true French masterpiece, first created by the esteemed pastry chef Alexandre Micka in Saint-Tropez in 1955. Our delicate cake features a soft, airy brioche, perfectly complemented by a smooth vanilla cream and subtle citrus infusions. A timeless indulgence that brings a touch of French sophistication to any moment.

Allergens:
Nut | almond
Dairy | cream, milk, butter
Gluten
Egg



SICILIAN CAKE

Serving size: 5 to 6 pax
Requires ordering 2 hours in advance
Price: AED 185 (1 kg)
(2, 3 & 4 kg available with 24 hours' notice)

If you're a lover of all things chocolate, you certainly won't want to miss CHOIX TT's Sicilian Cake. This delicious treat is based on a decadent chocolate sponge filled with dark chocolate mousse and pistachio cream. And it's gluten free.

Gluten-free

Allergens:
Nut | almond, pistachio
Dairy | cream, milk, butter
Egg

RASPBERRY CHEESECAKE

Serving size: 5 to 6 pax
Requires ordering 24 hours in advance
Price: AED 185 (1 kg)
(2, 3 & 4 kg available with 24 hours' notice)

An incredibly rich and creamy baked cheesecake with an intense raspberry flavour. The light and creamy mascarpone mousse and the raspberry jelly topped with fresh berries adds a wonderful tangy freshness, transforming this cheesecake into a truly unforgettable dessert.

Allergens:
Nut | almond
Dairy | cream, milk, butter
Gluten
Egg

Available in individual portion size.





TIRAMISU

Serving size: 6 to 8 pax
Requires ordering 24 hours in advance
Price: AED 220

Indulge in the classic allure of Tiramisu, featuring a delicate lady finger sponge cake imbibed with rich espresso coffee. Wrapped in a crisp chocolate shell, it is layered with a light and velvety vanilla mascarpone cream, creating a harmonious balance of bold and smooth flavours. A timeless dessert that captivates with every moment.

Allergens:
Nuts | almond
Dairy | cream, milk, butter, mascarpone
Gluten
Egg

The renowned French Chef Pierre Gagnaire abides by a profound philosophy: “Cooking is not measured in terms of tradition or modernity, but by the tenderness of the chef.”

Born into a culinary family, Pierre Gagnaire soon discovered his passion for cooking and has since delighted food enthusiasts in his native France and all over the world – including Dubai. Since earning his first Michelin star at Le Clos Fleury, in Saint Etienne in 1976, his restaurants have continued to receive the highest accolades. The highly acclaimed Pierre’s TT and CHOIX Patisserie & Restaurant are his culinary home at InterContinental Dubai Festival City, listed among the best French restaurants in Dubai.

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