

# THE CAKE BOOK



CHOIX

PATISSERIE TT RESTAURANT

Par Pierre Gagnaire

BEAUTIFULLY CRAFTED SWEET TREATS FOR EVERY OCCASION

*Pierre Gagnaire*



# RASPBERRY TART

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

CHOIX TT'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:  
Dairy  
Egg  
Nut | almond  
Gluten

*Available in individual portion size.*

# DULCEY VITA CAKE

Serving size: 5 to 6 pax  
Requires ordering 2 hours in advance  
(2 & 3 kg available with 24 hours' notice)  
Price: AED 170

This decadent 'Dulcey' Vita cake is moist, light, and super-rich. With its dark chocolate (66%) mousse and Dulcey cream filling, this sponge cake, thanks to the added rice pops, has a pleasant, crunchy finish.

Allergens:  
Dairy  
Egg  
Nuts | hazelnut, almond  
Gluten

*Available in individual portion size.*



## 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.

*Available in individual portion size.*

# PARIS- BREST

Serving size: 6 to 8 pax  
Requires ordering 24 hours in advance  
Price: AED 210

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  
Egg  
Nuts | almond, hazelnut  
Gluten

# MEGA RHUM BABA

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

Allergens:  
Dairy  
Egg  
Gluten  
Contains Alcohol

## 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 rum syrup to the ingredients to make kugelhopf, a traditional Alsatian dessert he loved, less dry.



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 and an assortment of spices.



## CHOCOLATE TART

Serving size: 6 to 8 pax  
Requires ordering 24 hours in advance  
Price: AED 170

Delightfully decadent and rich, CHOIX's chocolate tart is a crowd-pleasing dessert which serves as the ultimate sweet ending to any dinner party or extravagant occasion. This sweet treat is based on a traditional sweet dough that is filled with a dark chocolate cream (66%) and milk chocolate Tonka Chantilly.

Allergens:  
Dairy  
Egg  
Nut | almond  
Gluten

*Available in individual portion size.*

# MIXED BERRY TART



# MIXED BERRY TART

Serving size: 6 to 8 pax  
Requires ordering 24 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  
Egg  
Nut | almond  
Gluten

*Available in individual portion size.*

# LEMON TART



Serving size: 6 to 8 pax  
Requires ordering 24 hours in advance  
Price: AED 170

CHOIX TT'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:  
Dairy  
Egg  
Nut | almond  
Gluten

*Available in individual portion size.*



# RIVOLI

Serving size: 5 to 6 pax  
Requires ordering 2 hours in advance  
(2 & 3 kg available with 24 hours' notice)  
Price: AED 160

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

Allergens:  
Dairy  
Egg  
Nut | hazelnut  
Gluten

*Available in individual portion size.*

# ANÉO

Serving size: 5 to 6 pax  
Requires ordering 2 hours in advance  
(2, 3 & 4 kg available with 24 hours' notice)  
Price: AED 175

Anéo cake is a deliciously rich French almond cake with a nutty, crunchy base that is layered with a decadent creamy vanilla mascarpone mousse and finished with a luscious vanilla chocolate ganache frosting.

Allergens:  
Dairy  
Egg  
Nut | hazelnut

*Available in individual portion size.*





## **RASPBERRY MILLE-FEUILLE**

Serving size: 6 to 8 pax  
Requires ordering 48 hours in advance  
Price: AED 200

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

Allergens:  
Dairy  
Egg  
Gluten

*Available in individual portion size.*





# CHOCOLATE SAINT - HONORE

Serving size: 6 to 8 pax  
Requires ordering 48 hours in advance  
Price: AED 200

The flaky layers of this caramelized puff pastry are topped with an incredibly rich chocolate cream (66%), a smooth, milk chocolate whipped ganache - flavoured with Tonka beans for a heady vanilla taste, with oily clove aromas, perfumed magnolia and sandalwood notes – and choux pastry. A true delight for any occasion.

Allergens:  
Dairy  
Egg  
Gluten

*Available in individual portion size.*



# NOSY BE

Serving size: 5 to 6 pax  
Requires ordering 2 hours in advance  
(2 & 3 kg available with 24 hours' notice)  
Price: AED 170

Nosy Be is the main island of an archipelago close to Madagascar, also called as the island of perfumes, because of its scents of ylang ylang, sugar cane and spices. CHOIX TT's Nosy Be cake boasts these exotic flavours through its coconut dacquoise sponge base sandwiched with mango – banana – passion fruit jelly and a light and creamy mousse infused with the fragrance of 'Passion de Fleurs' white tea.

Allergens:  
Dairy  
Egg  
Gluten

*Available in individual portion size.*



# SICILIAN CAKE

Serving size: 5 to 6 pax  
Requires ordering 2 hours in advance  
(2, 3 & 4 kg available with 24 hours' notice)  
Price: AED 170

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.

Allergens:  
Dairy  
Egg  
Nuts | almond, pistachio  
Gluten free

# RASPBERRY CHEESECAKE

Serving size: 5 to 6 pax  
Requires ordering 24 hours in advance  
(2, 3 & 4 kg available with 24 hours' notice)  
Price: AED 147

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

Allergens:  
Dairy  
Egg  
Nut | almond  
Gluten

*Available in individual portion size.*



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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