

# 6" Whole Cake

A selection of exquisite cakes that are perfect for any special occasion

Dark Chocolate & Praline Cake 🍫🥜 \$328  
黑朱古力榛子蛋糕  
Hazelnut Mousse, Chocolate Sponge Cake  
榛子慕絲、朱古力海綿蛋糕



Featuring rich, velvety Valrhona dark chocolate, each slice reveals a moist chocolate sponge, perfectly complemented by smooth praline cream that adds a delightful nutty sweetness.  
以醇厚、絲滑的法芙娜黑朱古力為特色，每一口都展現出朱古力海綿蛋糕與榛子慕絲的絕佳配搭，增添令人愉悅的堅果香味。

White Chocolate & Pistachio Cake 🍫🥜 \$328  
白朱古力開心果蛋糕  
Pistachio Mousse, Pistachio Sponge Cake  
開心果慕絲、開心果海綿蛋糕



With the creamy, smooth texture of Valrhona white chocolate, this cake is infused with pure pistachio mousse, creating a harmonious balance between the luscious chocolate and the nutty essence.  
順滑口感的法芙娜白朱古力注入百分百開心果慕絲，呈現出醇厚朱古力與堅果之間的完美平衡。

# 原個蛋糕

一系列精緻蛋糕適合於任何日子與家人及朋友分享

White Chocolate Coconut & Passion Fruit 🍫🍌 \$328  
Mousse Cake  
白朱古力椰子熱情果慕絲蛋糕  
Vanilla Sponge Cake, Coconut Mousse, Passion Fruit Pectin  
雲呢拿海綿蛋糕、椰子慕絲、熱情果果膠



Experience the rich Valrhona white chocolate that perfectly complements the vibrant flavors of coconut and passion fruit.  
體驗法芙娜白朱古力帶來的香甜，完美襯托出椰子和熱情果的熱帶風味。

White Chocolate Mango & Wild Cherry 🍫🍌 \$328  
Mousse Cake  
白朱古力芒果車厘子慕絲蛋糕  
Sponge, Mango Mousse, Cherry Jelly  
海綿蛋糕、芒果慕絲、車厘子啫喱



Highlighting layers of moist cake infused with rich Valrhona white chocolate, creating a creamy base that perfectly complements the bright, juicy flavors of fresh mango and cherry.  
融合法芙娜白朱古力的海綿蛋糕，忌廉基底襯托出新鮮芒果及車厘子的風味。

VALRHONA

所有朱古力材料均選用法國百年朱古力品牌法芙娜  
All chocolate ingredients are from VALRHONA,  
a French chocolate brand with a 100-year history

Milk Chocolate Chestnut & Cherry 🍫🥜 \$328  
Mousse Cake  
牛奶朱古力栗子車厘子慕絲蛋糕  
Chocolate Sponge Cake,  
Chocolate Chestnut Mousse, Cherry Jelly  
朱古力海綿蛋糕、朱古力栗子慕絲、車厘子啫喱



A delightful harmony of flavors that chocolate enthusiasts and those who savor the seasonal bounty of chestnuts and cherries cannot miss.  
令人心動的時令配搭，既滿足朱古力愛好者的味蕾，亦能品嚐栗子與車厘子的獨特味道。

Vanilla Beans New York Cheesecake 🍫🍌 \$308  
新鮮雲呢拿籽芝士蛋糕  
Sour Cream, Cheesecake, Lotus Biscoff Crumble  
酸忌廉、原味芝士蛋糕、焦糖餅乾餅底



Made with velvety cream cheese and infused with the rich essence of real vanilla beans, this classic dessert offers the perfect balance of creaminess and sweetness.  
絲滑的忌廉芝士融入雲呢拿籽的純香，營造出絕妙的口感與味道。

Apple Carrot & Walnut Cake 🍫🥜 \$308  
蘋果甘筍核桃蛋糕  
Apple & Carrot Sponge Cake,  
Cream Cheese Frosting, Honey Carrot  
蘋果甘筍海綿蛋糕、忌廉芝士糖霜、蜜餞甘筍絲



A moist and tender treat made with freshly grated carrots and apples, topped with luscious cream cheese frosting, offers a warm and comforting taste.  
內層以新鮮甘筍及蘋果製作，外層配上忌廉芝士糖霜，口感濕潤鬆軟，帶來窩心滋味的感覺。

Red Velvet Cake 🍫🍌 \$308  
紅絲絨蛋糕  
Red Velvet Sponge Cake, Cream Cheese Frosting, Raspberry  
紅絲絨海綿蛋糕、忌廉芝士糖霜、紅桑子



Indulge in the classic elegance of a moist, velvety texture topped with luscious cream cheese frosting. Finished with delicate crumbs for a charming touch, it is truly a feast for the eyes.  
經典優雅的蛋糕擁有如絲般的質感，面層覆蓋著香濃的忌廉芝士糖霜，並以細緻的蛋糕碎作點綴，絕對是一場視覺盛宴。





ORDER NOW  
立即預訂



- Orders must be placed 5 days in advance | 需5天前預訂
- Please keep refrigerated under 4°C | 請貯存於攝氏4度
- Best consumed within 2 days of purchase | 請於兩天內食用
- Decoration may vary depending on availability | 裝飾或因供應情況而有所變化

📍 Shop 320, AIRSIDE, 2 Concorde Road, Kai Tak, Kowloon  
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📍 Airside Pâtisserie    📱 @airsidepatisserie.hk

## French Pastries

*Indulge in the expertly crafted delicacies with top-quality ingredients for a remarkable taste*



Coconut & Mango 🍌🍌  
Mousse Cake  
熱帶椰子芒果慕絲蛋糕  
\$58



Chocolate Raspberry 🍌🍌  
Mousse Cake  
朱古力紅桑子慕絲蛋糕  
\$58



Dark Chocolate & Raspberry Tart 🍌🍌  
黑朱古力紅桑子撻  
\$58



Black Sesame Marble 🍌🍌  
Mousse Cake  
黑芝麻雲石慕絲蛋糕  
\$68



Milk Chocolate & Chestnut Mousse Cake 🍌🍌🍌  
牛奶朱古力栗子慕絲蛋糕  
\$68



Pistachio & Cherry 🍌🍌🍌  
Mousse Cake  
開心果車厘子慕絲蛋糕  
\$68



Matcha Sensation 🍌🍌  
Mousse Cake  
抹茶慕絲蛋糕  
\$68



Passion Fruit & Lemon 🍌🍌  
Mousse Cake  
熱情果檸檬慕絲蛋糕  
\$68

## 法式甜點

選用優質材料精心製作，呈獻非凡的口感與味道



Strawberry Rum Baba 🍌🍌🍌  
士多啤梨罌酒蛋糕  
\$58



Dark Chocolate Éclair 🍌🍌  
黑朱古力閃電泡芙  
\$52



Wild Strawberry Cake 🍌🍌  
士多啤梨蛋糕  
\$52



Medovik Honey Cake 🍌🍌  
千層蜂蜜蛋糕  
\$52



Mango & Passion Fruit Cake 🍌🍌  
芒果熱情果蛋糕  
\$52



Raspberry Mille Feuille 🍌🍌  
紅桑子千層酥  
\$52



Pistachio & Raspberry Cake 🍌🍌🍌  
開心果紅桑子蛋糕  
\$52



Coconut & White Chocolate Cake 🍌🍌🍌  
椰子白朱古力蛋糕  
\$52

