

6" Whole Cake

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

Blueberry & Chocoyo Mousse Cake 🍷🍫 \$328

藍莓乳酪朱古力慕絲蛋糕

Blueberry & Chocolate Yogurt Mousse, Sponge Cake, Blueberry Jelly
藍莓朱古力乳酪慕絲、海綿蛋糕、藍莓啫喱



Indulge in layers of blueberry and Valrhona chocolate yogurt mousse, delicate sponge cake and vibrant blueberry jelly for irresistibly light decadence.

盡情享受層層藍莓與法芙娜朱古力乳酪慕絲、鬆軟的海綿蛋糕與清爽的藍莓啫喱，帶來令人無法抗拒的輕盈奢華。

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。

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

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。

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

Apple Carrot & Walnut Cake 🍷🍫 \$308

蘋果甘筍合桃蛋糕

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。

🥛 Contains Dairy Products 含有奶製品

🌰 Contains Nuts 含有堅果

🥚 Contains Eggs 含有雞蛋

🍷 Contains Alcohol 含有酒精



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

Petite Cakes

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



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



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



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



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



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

精緻迷你蛋糕

選用優質材料精心製作，呈獻非凡的口感與味道



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



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



Strawberry Rum Baba
士多啤梨酒蛋糕
\$58



Wild Strawberry Cake
士多啤梨蛋糕
\$52



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



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



Raspberry Mille Feuille
紅桑子千層酥
\$52



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



Dark Chocolate Éclair
黑朱古力閃電泡芙
\$52



Medovik Honey Cake
千層蜂蜜蛋糕
\$52



Blueberry & Chocoyo Mousse Cake
藍莓乳酪朱古力慕絲蛋糕
\$68



Blueberry & Chocoyo Mousse Tart
藍莓乳酪朱古力慕絲撻
\$58



Dubai White Chocolate Mousse Cake
杜拜白朱古力慕絲蛋糕
\$68



Dubai Chocolate Tiramisu Cup
杜拜朱古力意式芝士蛋糕
\$68



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