

PASTRIES & DESSERTS

Additional pastries are available by visiting the pastry display, including vegan and gluten-free options. All Pastries are topped with our housemade Schlag (whipped cream).

Cookies & Cream Cheesecake 9.8

Our #1 selling cheesecake. Cookies crust topped with Epic’s creamy cheesecake, packed with chocolate cookies throughout. It is decorated with cookies and drizzled with white chocolate and dark chocolate syrup.

Traditional Cheesecake 9.8

Graham cracker crust topped with our Epic creamy cheesecake.

Frutti di Bosco 12

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of lingonberries, raspberries, red currants and strawberries.

Tiramisù 9.8

Layers of espresso and rum-drenched sponge cake, dusted with cocoa powder.

Carrot Torte 9.8

Two layers of moist carrot cake packed with an array of spices, including cinnamon, allspice and nutmeg. Filled and encased with our housemade cream cheese frosting; garnished with toasted walnuts and pecans.

Banana Chocolate Chip Torte 9.8

Three layers of moist robust banana chocolate chip cake; filled with cream cheese frosting in-between. Finished off with our creamy chocolate buttercream frosting and drizzled with chocolate ganache drizzle.

Chocolate Raspberry Torte 9.8

Two layers of rich dark chocolate cake soaked with raspberry syrup; filled with a rich high quality chocolate raspberry ganache. It is the encased in raspberry syrup and coated with chocolate cake and chocolate butter cream frosting.

White Chocolate Raspberry Cheesecake 9.8

Graham crust topped with our Epic cheesecake filled with fresh raspberries; enrobed with premium white chocolate ganache and white chocolate chips.

Black Magic Layer Torte 9.8

Three super moist cake layers filled with chocolate mousse and chocolate butter cream, generously topped with melted semi-sweet chocolate.

Blackout Mountain Torte 9.8

Chocolate cake layered with mousse and topped with pillows of chocolate cake and powdered sugar.

Heavenly Lemon Torte 9.8

Two layers of moist refreshing lemon cake filled with lemon butter cream and lemon curd. Covered with our yellow lemon cream cheese frosting and decorated with lemon buttercream and plain buttercream rosettes, topped with lemon icing dots.

Red Velvet Torte 9.8

Two layers of our moist red velvet cake, layered and enrobed with our housemade cream cheese frosting, and coated with red velvet cake crumbs, piped with cream cheese stars.

Strawberry Crème Torte 9.8

Two layers of strawberry-crème cake filled with cool and refreshing strawberry buttercream and strawberry glaze; enrobed with strawberry buttercream, decorated with strawberry rosettes and white chocolate drizzle.

Tres Leches Torte 9.8

Thick sponge cake soaked with traditional three milks and finished with a light vanilla frosting.

Chocolate Truffle Torte 9.8

Two chocolate cake layers with raspberry preserves and dark chocolate ganache covered in chocolate mousse, finished with melted chocolate and 16 chocolate truffle balls.

Triple Chocolate Torte 9.8

Smooth and silky triple chocolate torte baked with chocolate cake and iced with our very own chocolate butter cream frosting and chocolate ganache.

Chocolate Ganache 9.8

Rich chocolate buttermilk cake soaked with Godiva chocolate liqueur and layered with chocolate ganache, chocolate frosting and chocolate shavings.

Amaretto White Chocolate Torte 9.8

Two layers of our moist white cake infused with amaretto syrup and in-house butter cream filling. It is decorated with our butter cream icing and garnished with toasted almonds and white chocolate drizzle.

Bourbon Caramel Crunch 9.8

Vanilla chiffon soaked with secret house mixture of bour-bon, cream and butter, layered with vanilla bean cream cheese frosting and finished with brown sugar butter-cream, candied pecans and caramel sauce.

Hazelnut Chocolate-Banana Crêpe 10

Housemade and hand-spun crêpe, bananas, candied pecans, Hazelnut Chocolate and powdered sugar

Hazelnut Chocolate-Strawberry Crêpe 10

Housemade and hand-spun crêpe, strawberries, Hazelnut Chocolate and powdered sugar

Premium Vanilla Ice Cream 5

Our whole 10” pastries are \$73 (Tiramisu Torte is in a tray) Frutti de Bosco \$79

Celebratory whole cakes served in house \$90