

RAMSA

L O U N G E

Cake Collection

Handcrafted with love, baked to perfection.



Carrot Cake (D, N, G)

Moist Carrot Cake, Cream Cheese Frosting

AED 180

A gorgeous layered soft and moist carrot cake made with quality spices, walnut and covered with luscious cream cheese frosting.

True definition of classic and timeless.





Berry Chantilly Cake (D, N, G)
Vanilla Cake, Chantilly Cream, Fresh Berries.

AED 180

Our light and soft vanilla cake, perfectly paired with the creaminess of our special chantilly cream, combined with the freshness of berries.

Share the berry joy.

Tiramisu (D, N, G)
Mascarpone Crème and Coffee

AED 200

Elegant and rich flavour of the mascarpone cream blended well with espresso-soaked lady fingers, and topped with cocoa powder dust.

All time favourite, Squisito!





Red Velvet Cake (D, N, G)
Moist Red Velvet Cake, Cream Cheese Frosting

AED 200

Much more than vanilla cake tinted red, our Red Velvet will indulge you with superior buttery vanilla and cocoa flavours perfectly mated with our decadent cream cheese frosting.

Enjoy a slice of pure luxury.

Opera Cake (D, N, G)

AED 220

Almond Joconde, Coffee Cream, Dark Chocolate Ganache

Treat yourself to our homemade almond joconde soaked in coffee syrup, layered with rich butter cream and chocolate ganache.

Perfect for coffee and chocolate lovers.





St. Sebastian Cheesecake (D, N, G)
Creamy Baked Burnt Cheesecake

AED 220

The beauty of the legendary St. Sebastian Cheesecake is its simplicity, distinctive creamy texture and burnt exterior - a perfect match to bring sweetness to your special moment.

Decadent, creamy bliss in every bite.

Berry Cheesecake (D, N, G)
New York Style Cheesecake, Fresh Berries

AED 220

This creamy and dense cheesecake blends well with the acidity and sweetness of fresh berries, ready to brighten up your special day.

Fabulous cheesecake, deliciously comforting.





Texture of Chocolate (D, N, G)

AED 220

Chocolate Cake, Crunchy Praline, Chocolate Mousse

Our Texture of Chocolate is the greatest gift for the chocolate lovers. A moist chocolate cake with homemade crunchy praline layered with a smooth and rich chocolate mousse.

Happiness is just a matter of chocolate.

Whole Cake Orders

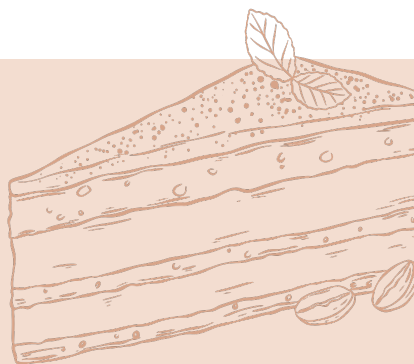
Minimum order: 1 kg per cake.

Kindly place your order at least 24 hours in advance.

Customised Flavours

Special flavour requests are available upon order.

Pricing will vary depending on the flavour and are subject to the chef's availability.



For more information and orders:

Email: fb_reservations@intercontinentalrak.com

Call: +971 (07) 202 6780

WhatsApp: +971 50 572 1204