



KANVAZ
PÂTISSERIE

by VINCENT NIGITA

CAKE CATALOG

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Dessert Delights for Memorable Events

In life, there are countless special moments that deserve to be celebrated and cherished. From birthdays and anniversaries to graduations and weddings, each event holds its own significance and represents a unique chapter in our journey. And what better way to honor these occasions than with a cake that is as remarkable as the moment itself?

Welcome to our delightful dessert menu, carefully curated to add a touch of indulgence to your events. The chef Vincent Nigita & his teams have thoughtfully created a variety of delicious cakes and treats that will leave you wanting more. With a keen eye for detail and a commitment to quality, we invite you to explore our tempting dessert options.

Celebrate in style with our range of beautifully crafted birthday cakes, available in three sizes to suit your party needs. No matter which flavour you choose, the price remains the same. Exclusively for pre-order only.

Format & Price

Small - 4 pax – Ø 16cm - IDR 430K

Medium - 8 to 10 pax – Ø 20cm – IDR 780K

Large - 12 to 15 pax Ø 25cm IDR 1.100K

Prices exclude 16% taxes & service charges

TERMS & CONDITIONS

Please read the following 'Terms & conditions' carefully before placing your order with us.

Order Placement & Specifications:

For any order concerning our regular cake menu, the client must contact our CS admin.

For any specific order (size and special request), the client must contact our sales.

For custom cake the client is required to provide clear and detailed specifications.

Pricing and Payment:

The total price, including any additional charges for special requests, will be communicated to the client upon order confirmation.

Payments can be made through cash, credit/debit card, bank transfer, or any other mutually agreed-upon method.

Cancellation and Refunds:

Cancellations made within 24 hours before the scheduled delivery or pickup time will not be eligible for a refund.

Delivery and Pickup:

Delivery service is not available for regular cake menu.

Delivery service is only available for custom cakes, such as larger tiered cakes, with an additional charge. It is limited to the Badung & Denpasar Area. The client must provide the correct delivery address and contact details. Any changes or delays in delivery should be promptly communicated.

If the client chooses to pick up the cake, they must honor the agreed-upon pickup date and time. The cake will be appropriately packaged for transportation, but the client is responsible for its safe handling once it leaves Kanvaz Patisserie by Vincent Nigita shop.

The client assumes all responsibility for the proper storage and handling of the cake after it has been received.

Quality and Allergens:

It is the client's responsibility to inform Kanvaz Patisserie by Vincent Nigita of any allergies or dietary restrictions related to the cake's ingredients prior to placing the order.

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MANGO CHEESECAKE



HAZELNUT PARIS-BREST



PISTACHIO PARIS-BREST



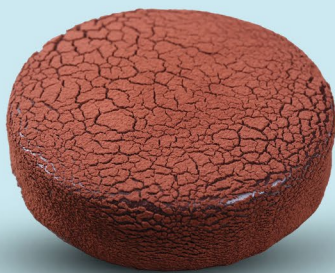
PINEAPPLE PASSION PAVLOVA



PEANUT TART



APPLE TART



TIRAMISU



SAINT HONORÉ



COCOA 2.0



LEMON TART

MANGO CHEESECAKE

Exotic coulis, fresh mango pieces, mascarpone vanilla whipped cream, light lemon & lime cheesecake mousse, lemony cheesecake, shortbread crust, roasted cashews, fleur de sel, white chocolate coating, crunchy cashews



HAZELNUT PARIS-BREST

Choux pastry coated with hazelnut, peanuts and milk chocolate, hazelnut mousseline cream, hazelnut & peanut praline, hazelnut ganache mini choux



PISTACHIO PARIS-BREST

Choux pastry coated with pistachio, pistachio mousseline cream, fleur de sel, pistachio praline, coconut ganache mini-choux, yuzu gel, red amaranth and micro greens



PINEAPPLE PASSION PAVLOVA

White chocolate shell, whipped passion fruit ganache, passion fruit coulis, marinated pineapple, pineapple caramel, vanilla & Andaliman pepper, crunchy Swiss meringue





PEANUT TART

Chocolate shell, caramel glaze, chocolate whipped ganache,
peanut praline, vanilla, fleur de sel, light roasted peanut
mousse, salted butter caramel, peanut biscuit, crunchy vanilla
almond sweet pastry

APPLE TART

Almond frangipane cream, roasted almond, pomegranate, cinnamon pastry cream, raspberry confit & pink lady apples, shortbread





TIRAMISU

Vanilla ladyfinger biscuit soaked in Sulawesi
espresso coffee and amaretto, light mascarpone
mousse, chocolate glaze - cocoa powder,
coffee-chocolate sweet pastry



SAINT HONORÉ

Vanilla mascarpone chantilly petal, caramelized choux pastry,
salted caramel and vanilla pastry cream, soft vanilla moist cake,
salted caramel, puff pastry layers, pastry cream,
shortcrust pastry



COCOA 2.0

Milk chocolate mousse, brownie, chocolate ganache, hazelnut praline, chocolate glaze, cocoa nibs and roasted hazelnut, dark chocolate and sea salt shortbread



LEMON TART

White chocolate shell, lemon-flavored almond cream,
jam & confit lemon, lemon & lime curd,
buckwheat shortbread



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DEGUSTATION

For the optimal flavor experience of our delectable pastries, we kindly suggest allowing them to reach room temperature for a minimum of 10 minutes before indulging. This allows the flavors to fully develop and ensures a truly delightful treat.

To preserve their freshness, we recommend storing the pastries in the refrigerator until you are ready to enjoy them. Please note that it is best to consume them within 2 days of purchase to savor them at their finest.

ORDER

For cakes selected from our menu, we kindly request that you place your order at least 48 hours in advance. This allows us ample time to prepare and perfect your chosen cake, ensuring a delightful experience for your event.

If you have a specific size requirement for a cake from our menu, please allow us a minimum of 1 week's notice. This will enable us to accommodate your request and create a cake that meets your desired specifications.

For custom-made cakes tailored to your unique preferences, we recommend reaching out to our team at least 1 month before your event. This gives us the opportunity to collaborate with you closely, understand your vision, and create a personalized masterpiece that surpasses your expectations.

To place your order or discuss your customized cake requirements, please don't hesitate to contact our team.

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To place an order, please contact:

info@kanvazpatisserie.com
+62 812 3707 4339

For any special inquiry, please contact:

sales@kanvazpatisserie.com
+62 813 9854 0618

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