



Sweets for bigger smiles.

menu

5th edition

little pleasures

petit cake friends for your belly's delight.



fiona / 13.5

champagne strawberry mousse cake

CHAMPAGNE | STRAWBERRY | MINT

we recommend pairing with:
Mara Menthe Tea



sheena / 13.5

whisky cherry pistachio mousse cake

WHISKY | CHERRY | PISTACHIO

we recommend pairing with:
Pêche Boisée Tea



laila / 13.5

matcha mango mousse cake

MATCHA | MANGO | ALMONDS

we recommend pairing with:
Yuzu Noir Tea



athena / 11.5

white forest mousse cake

WHITE CHOCOLATE | CHERRY |
DARK CHOCOLATE

we recommend pairing with:
Lavender Citrus



natashia / 13.5

cider apple chestnut mousse cake

APPLE CIDER | APPLES | CHESTNUT |
WALNUT

we recommend pairing with:
Toffee Time



jovie / 13.5

mirabelle peach umeshu mousse cake

MIRABELLE PLUM | WHITE PEACH |
UMESHU | PECAN

we recommend pairing with:
White Peony Cold Brew

thirst quenchers

our tea menu has been carefully selected by Singapore's home-grown brand GIFEL Tea for a richer and more aromatic experience for our cakes.

hot tea

8+ per pot

BLACK TEA

Summer Mango
Black Tea Cocoa
Lavender Citrus
Singapore Dream

GREEN TEA

Strawberry Champagne
Secrets of Singapore

HERBAL INFUSIONS

Toffee Time
White Ginger Pear
Lemongrass Detox

cold brew tea

9.5+ per glass

WHITE PEONY

ROOIBOS POMEGRANATE

iced tea mocktails

11+ per glass

POIRE MANGUE TEA
pu-erh tea | pear | mango

MARA MENTHE TEA
green tea | strawberries |
passion fruit | wild mint

RINGO FLEUR TEA
rooibos | cinnamon | apple |
elderflower | honey

YUZU NOIR TEA
black tea | lavender |
citrus | yuzu | sparkling water

PECHE BOISEE TEA
rooibos | pomegranate |
white peach | hazelnut



Sweets for bigger smiles.

two new cake friends.

(Available until January 2025)



emily / 11.5

pumpkin blood orange
pomegranate mousse cake

PUMPKIN | BLOOD ORANGE |
POMEGRANATE | LEMON

Recommended tea pairing:
Ringo Fleur Tea



suzumi / 11.5

passionfruit raspberry
mint mousse cake

PASSIONFRUIT | RASPBERRY |
MINT | MACADAMIA

Recommended tea pairing:
Summer Mango



a day in the park

An exquisite three-course cake and tea pairing
to take you on an ultimate adventure of smiles.

DESSERT ONE

fiona / mara menthe tea

DESSERT TWO

sheena / peche boisee tea

DESSERT THREE

laila / yuzu noir tea

68+ (two pax)



Sweets for bigger smiles.

le grand jardin



BELLY SMILE BAKES TRIO
chestnut rum madeleine
coffee banana financier
summer berries tray bake

YOUR CAKE OF CHOICE

YOUR HOT TEA OF CHOICE

\$36+ (one pax)

\$56+ (two pax)

(top-up \$2.5+ per pax for cold beverage option)



Sweets for bigger smiles.