

**TUXEDO CAFÉ & PÂTISSERIE PRESENTS  
PETIT GÂTEAU (LITTLE CAKES) WITH BOLD FLAVOURS**



**31 March 2022, Singapore** – Renowned for its decadent handcrafted cakes and pastries creations, **Tuxedo Café & Patisserie** presents eight new items on its menu. From **5 April 2021**, guests may indulge their sweet tooth in these creations baked fresh every morning. Each petit gateau (little cake) features an elaborate layering of flavours and textures skillfully done by the hotel's team of pastry chefs lead by *Executive Pastry Chef, Jackie Li* that brings with him over 30 years of experience. Cut in to one of these delicate desserts and guests will instantly discover that hidden complexity.

Perfect to savour in the café or at home, and as gifts for your loved ones, the new items have been thoughtfully crafted to introduce a variety of distinctive flavours and presented into modern, artful forms. New creations include *Carmelia Banana Cake*, *Black Forest Cake*, *Red Berries Tart*, *Black Sesame Flower Dome*, *A Taste of Summer*, *Chocolate Raspberry Cake*, *Gula Melaka Bread* and *Banana Pound Cake*. On the menu still, by popular demand are signatures such as *Key Lime Tart*, *Yuzu Pineapple Cake*, *Classic Baked Cheese Cake* and *Hazelnut Chocolate Éclair*. Please refer to [Appendix A](#) for the full selection of items and prices.

**PETITE GATEAU (LITTLE CAKES)**



**Carmelia Banana Cake (\$9.50) | New!**

In the spotlight this year is the *Carmelia Banana Cake*. This striking cake comprises of a lemon caramel crumble base that holds two layers of creation. The bottom layer consists of a chocolate cake with banana confit filling, enveloped with delicious lashing of caramel chocolate mousse, then coated with caramel glaze. The top layer consists of caramel chocolate mousse and caramelised

chocolate dip with a lovely core of sea salt caramel paste. Lastly, the cake is adorned with light caramelised chocolate Chantilly.


**Black Forest Cake (\$9.50) | New!**

Black Forest, a familiar flavour, is now recreated in the form of an artisanal petite cake. The *Black Forest Cake* comprises of a chocolate sponge cake base, which holds a layer of kirsch-vanilla mousse and a layer of cherry confit that is made with Morello cherries and sweet cherries for a well-balanced flavour. The decadent cake is lastly coated with Morello cherries chocolate glaze and topped with dark

chocolate shavings as the finishing touch.


**Red Berries Tart (\$9.50) | New!**

Something fruitier amongst the new items, is the *Red Berries Tart*, mainly made up of three red fruits – raspberry, strawberry and cranberry. The tart shell base is filled with wild strawberries frangipane and cold strawberry brûlée. The top layer is a dome with a strawberry-yuzu blended jelly core, encased with red fruits berries curd and coated with a bright red glaze. The delicate tart is lastly garnished with strawberry

cookie crumbles at the outer frame, and complete with fresh raspberry and white chocolate shavings.


**A Taste of Summer (\$9.50) | New!**

Inspired by the bright and cheery appearance of a traditional Peranakan steamed layered cake (*Kueh Lapis Sagu*), Chef Jackie has incorporated four distinctive flavours – mango, passionfruit, pistachio and coconut that pairs well together. The layers consist of pistachio sponge cake, mango cremeux, coconut mousse and passionfruit caramel cream. The cake is adorned with mango passionfruit and coconut

jelly blend piping and lastly drizzled with coconut crisp for that textural contrast.



whipped ganache, raspberry jelly and a dark chocolate disc. A lovely raspberry filling macaron completes this delectable treat.

### **Chocolate Raspberry Cake (\$9.50) | New!**

Chocolate lovers rejoice! Involving several complex layers, the lush *Chocolate Raspberry Cake* features a heavenly chocolate mousse with a core of chocolate cremeux and raspberry jam, coated with a glaze that is made with 64% dark Valrhona chocolate. It sits atop a base of chocolate sponge cake and within the sponge is a crispy chocolate hazelnut disc. The cake is topped with chocolate



### **Black Sesame Flower Dome (\$9.50) | New!**

The *Black Sesame Flower Dome* features a well-balanced pairing of subtly sweet black sesame sponge cake with tropical caramel filling (passion fruit, banana, and pineapple), encased with black sesame mousse, set atop a black sesame coco pops crunch base. An elegant flower piping consisting of black sesame financier and black sesame Chantilly crowned the dome cake.



### **Key Lime Tart (\$8.50) | Signature!**

Perfect for those who prefer a refreshing treat, Tuxedo's *Key Lime Tart* is made with lime curd, light vanilla Chantilly cream supported by a crumbly biscuit base, and topped with a sweet mango pudding.



### **Yuzu Pineapple Cake (\$8.50) | Signature!**

The *Yuzu Pineapple Cake* is a dainty treat that adds a splash of colour to your day. The combination of pineapple bits, pineapple and yuzu purée offers a tangy flavour that is light on the palate.


**Hazelnut Chocolate Éclair (\$8.50) | Signature!**

The new *Hazelnut Chocolate Éclair* is Tuxedo's take on classic Chocolate Éclair. Made with royaltine flakes that make the crunchy base, the light chocolate cream is generously layered on and topped with whole caramelised Hazelnut for that added crunch.

Limited numbers of these petit gateau will be available at **Tuxedo Café and Pâtisserie** in **Carlton Hotel Singapore** daily. Available for dine-in, takeaway and delivery. For more information, please visit [www.carltonhotel.sg/tuxedo](http://www.carltonhotel.sg/tuxedo) or call **+65 6415 7887**. For online order: <https://bit.ly/tuxedocakes>

**Profile of Executive Pastry Chef Jackie Li**

Born in Beijing, China, Executive Pastry Chef Jackie Li Jin started his career in pastry-making at The Palace Hotel in Beijing in 1994 at the tender age of 16 as a Chef de Partie while pursuing his diploma in a local culinary school. Highly motivated Chef Jackie later moved on to assume the role of Sous and Pastry Chef at the Capital Club, Beijing's premier business club, for five years. With the desire to inculcate knowledge and experience from different cultures, Chef Jackie moved to London in 2003 and worked as a Chef de Partie at The Lanesborough, a St Regis Hotel. In 2006, he sought greener pastures in Hong Kong and took up the role of Pastry Chef at The Aberdeen Marina Club.

In 2009, Chef Jackie joined Carlton Hotel Singapore to head the Pastry team. Through his sense of novelty and dedication, he was awarded the Gold Medal at Culinary Malaysia (FHM) 2009's four plate dessert challenge. Known for his creativity and ingenious ideas, Chef Jackie often challenges himself by using ingredients of East and West for his pastries.

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**About Carlton Hotel Singapore**

Carlton is an upscale business hotel, offering our guests the best of Singapore. Combining international standards with exceptional service and local charm, our warm welcome and cosmopolitan facilities create a seamless stay. Carlton Hotel offers 940 well-appointed guest rooms with 13 meeting rooms, award-winning Wah Lok Cantonese restaurant, all-day dining Café Mosaic, Tuxedo Cafe & Pâtisserie, a gym and swimming pool. Visit [www.carltonhotel.sg](http://www.carltonhotel.sg) for more information.

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## Appendix A

### TUXEDO CAFÉ & PÂTISSERIE'S MENU ITEMS

New Items	Price
Caramelia Banana Cake	\$9.50
Black Forest Cake	\$9.50
Black Sesame Flower Dome	\$9.50
Red Berries Tart	\$9.50
A Taste of Summer	\$9.50
Chocolate Raspberry Cake	\$8.50
Banana Pound Cake	\$2.50 (per slide) \$16.80 (whole, 700g)
Gula Melaka Bread	\$ 9.50

Cakes	Price
Key Lime Tart	\$8.50
Hazelnut Chocolate Eclair	\$8.50
Strawberry Cheesecake	\$8.50
Red Velvet Cake	\$8.50
Yuzu Pineapple Cake	\$9.50
Earl Grey Pound Cake (per slice)	\$2.50
Chocolate Pound Cake (per slice)	\$2.50
Earl Grey Pound Cake (700gm)	\$16.80
Chocolate Pound Cake (700gm)	\$16.80
Homemade Macarons	\$12.00 (box of 8)
Homemade Chocolate Pralines	\$15.90 (box of 8)

Pastries	Price
Carlton Chicken Pie <b>Signature</b>	\$4.00
Matcha Lava Bun	\$4.00
Sea Salt Caramel Danish	\$4.00
Black Olive and Pine Nut Focaccia	\$4.00
Anchovies Garlic and Cheese Loaf	\$4.00

Longan "Luohanguo" Bread	\$4.00
Sweet Potato Bread	\$4.00
7 Muesli Bread	\$4.00
Croissant	\$4.00
Almond Croissant	\$4.00
Pain au Chocolat	\$4.00
Pain au Raisins	\$4.00
Cranberry Muffin	\$4.00
Yam and Blueberry Danish	\$4.80
Charcoal Coconut Danish	\$4.80
Burnt Cheese Bacon Quiche	\$4.80
French Baguette	\$4.80
Chicken Curry Puff	\$4.80
Milano Sunrise Tomato Baguette	\$5.80
Truffle Mushroom Loaf	\$7.80