



Cakes by Romeo

Be sure to indulge in a cake at EBO for your special occasion. These cakes are \$8.00 per person, with some notice we can personalise the cake for you.
EBO 604 453 0788

Fruit mousse cakes These light mousse cakes are made from fresh fruit puree and set with gelatin. We have mango, raspberry, raspberry chocolate.

Chocolate mousse cake The world's favourite flavour, chocolate, this mousse cake will make any chocolate lover happy.

New York cheese cake This baked cheese cake has an Oreo cookie crust or toasted graham cracker and the top is marbled with chocolate ganache.

Mango cheese cake This is a gelatine set cheesecake and has a spongy bottom.

Strawberry short cake An American favourite made of sponge cake and strawberries. Arthur layers the sponge with 2 layers of strawberries marinated in Gran Marnier, pasty cream and whipping cream.

Sacher This was the first chocolate cake ever made, in 1832 a young apprentice made this for the prince of Austria. Today you can find this cake at every coffee shop in Vienna. Our Shacer is chocolate sponge layered with apricot jam and covered with ganache.

Alize - This unique cake is 4 layers of almond sponge set apart with a hazelnut praline paste.

Opera This cake was originally make in the cafes of Paris in honour of the Paris Opera. Today this coffee and sponge layered cake is a favourite around the world.

Oreo Cake- This is combination our Opera cake and Alize with the addition of crumbled Oreo pieces.

Lemon Cheesecake: Gelatin set cheesecake with a light citrus flavour topped with fresh lemon zest.

Tiramisu: Mascarpone cheese, espresso and ladyfingers. (contains gelatin)

Apple Crumble: Traditional Apple crumble with cinnamon, nutmeg, Crisp Streusel topping

Pies: Pecan, Apple Custard, Mixed berry custard