

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
Available in mango or raspberry

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 a Graham cracker and the top is marbled with chocolate ganache

Strawberry Short Cake

An American favourite made of sponge cake and strawberries. Romeo layers the sponge with 2 layers of strawberries marinated in Grand Marnier, pastry 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 Sacher 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 and candied pecan

Opera

This cake was originally made in the cafes of Paris in honour of the Paris Opera.

Today this coffee and sponge layered cake is a favourite around the world

Lemon Cheesecake

Gelatin set cheesecake with a light citrus flavour topped with fresh lemon zest

Carrot Cake

Grated Carrots, Philadelphia Cream Cheese

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