

SYMBIOSIS SCHOOL OF CULINARY ARTS

presents

SymbiBake

High Quality Cakes, Pastries and Bakery items made by professional chefs in the making



Order at Hill Top and Hill Base SymbiEat or call Chef Karan on 7798620033



While the city sleeps, dough is on the rise—and so are our students.

SymbiBake begin their day in the early morning hours to bake the freshest breads, croissants, muffins, and cakes to be served. There are cookies to bake, pie crusts to crimp, and pastries to shape, and our students work under the guidance of Certified Bakery and Pastry Chefs to make these items to perfection. If you're looking to buy a specialty cake to celebrate a milestone or just want to indulge your own sweet tooth with an individual, **SymbiBake** at **Symbiosis School of Culinary Arts** is sure to satisfy!

We have an offer for you.... SymbiBake Hours Monday to Saturday: We take orders one day prior only for delivery next day. We need your order by Saturday at noon to be delivered on Monday morning. **Sunday:** We do not take fresh orders on Sunday! Contact us when we are closed by using Surprise your loved ones with a our "contact us" area. We will try to cake baked and decorated with answer your questions as best as we can. Log on to www.symbichef.ssca.edu.in Indulge with our Pastry Chef to your hands! weave a magic of creating your own cake!!! CROISSANTS WEREN'T CREATED IN FRANCE

SymbiBake Menu

Celebration Cakes

Chocolate Mint Cake-1lb (A sinful dark chocolate cake, with mint flavour for perfect celebration)

Pineapple Gateaux-1lb (A pineapple flavoured sponge cake covered with fresh cream & topped with fresh pineapple topping)

Black Forest Gateaux-1lb Rs. 500/-(Traditional German cake with cherries, dressed with fresh cream & covered with hand crafted dark chocolate)

Specialty Cakes

Date & Walnut Cake- 460 g (Rich tea-time cake, with dates & walnut which makes your tea/coffee just prefect)	Rs. 160/-
Milk Cake- 460 g (All time tea-time cake, with milky flavour which makes your tea/ coffee just prefect)	R s. 160/-
Fruit Cake – 450 g (Original fruit cake with soaked dried fruits & a unique, rich caramel flavour)	R s. 275/-
Pineapple Pastry – 1 pc (A pineapple flavoured pastry covered with fresh cream & topped with fresh pineapple to	Rs. 60/- pping)
Muffins and Brownies	
Chocolate Choco Chip Muffin (A rich chocolate muffin laced with Choco-chips to bite on)	Rs. 45/-
Walnut Brownie (A Decadently rich, chocolate brownie with roasted crunchy walnuts)	Rs. 70/-
Orange Muffin	Rs. 45/-

(Muffin with real citrus flavour of orange)



Rs. 375/-

Rs. 350/-



Cookies and Tarts

Cream Cheese Stuffing)

Chocolate Chip Cookies- 200 g (A perfect cookie with chocolate and Choco-chip)	R s. 150/-
Butter Cookies- 200 g (Rich butter flavoured Cookies)	Rs. 150/-
Vanilla Biscotti- 200 g (Italian cookies baked twice for perfect crunch)	Rs. 150/-
Blueberry Cheese Cake- 8 portions ring (A rich cream cheese cake flavoured with original blueberries, topped with bluebe	Rs. 900/- rry glaze)
Fresh Fruit Tarts (Crispy sweet pastry shells filled with flavoured custard and topped with seasoned	Rs. 50/- glazed fruits)
Truffle Tarts (Crispy sweet pastry shells filled with rich dark chocolate ganache)	Rs. 50/-
Croissants (Traditional French savoury pastry rolled in a crescent shape, baked to perfection	Rs. 60/- - Mozzarella Jalapeno or Herbed

