

SYMBIOSIS SCHOOL OF CULINARY ARTS

presents

SymbiBake

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



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!

You can choose from:

* Celebration Cakes - Chocolate Mint Cake, Pineapple Gateaux and Black Forest Gateaux

* Specialty Cakes - Date & Walnut Cake, Milk Cake, Fruit Cake, Pineapple Pastry

* Muffins and Brownies - Chocolate Choco Chip Muffin, Walnut Brownie, Orange Muffin

* Cookies and 7arts - Chocolate Chip Cookies, Butter Cookies, Vanilla Biscotti, Blueberry Cheese Cake,

Fresh Fruit Tarts, Truffle Tarts, Croissants

Menu Available at SymbiEat Counter

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



Constituent of Symbiosis International University, Pune

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Surprise your loved ones with a cake baked and decorated with your hands!

Indulge with our Pastry Chef to weave a magic of creating your own cake!!!