



Bcc
DESSERT & CAKE

OPENING HOURS

Tue – Thur: 1 – 8

Fri & Sat: 1 – 10

Sun: 1 – 9

15% SURCHARGE ON PUBLIC HOLIDAY

COFFEE & ESPRESSO BEVERAGES 咖啡

White

Black

Piccolo

Espresso

NON-COFFEE BEVERAGES 没有咖啡飲品

Hot Cocoa (40% dark cocoa)

Hot Chai Latte

Hot Taro Latte

Hot Honey Citron

Hot Honey Lemon

Hot Honey Ginger

English Breakfast | Earl Grey |

Fruit Tea | Lemon&Ginger |

Green Tea | Camomile

Potted tea's are made for one person serve only

Refills are not available

\$1.00 for extra glass or ceramic cup

JAPANESE BEVERAGES 日式飲品

Hot Matcha Latte
(Shizuoka/Nishio)

Hot Hojicha Latte
(Uji – Kyoto)

Hot Genmaicha Latte
(Uji – Kyoto)

Hot Black Sesame Latte
(Komono – Mie Prefecture)

EXTRAS 额外加

Single Origin | Extra Shot | Decaf |
Glass or Ceramic Cup | No Ice

Whipped Cream

Alternative Milks | Syrups |
Honey | Upsize





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COFFEE & ESPRESSO BEVERAGES 咖啡飲品

Iced Latte

Iced Long Black

Cold Drip (Made with SOE beans)

Iced Coffee OR Iced Mocha

NON-COFFEE BEVERAGES 没有咖啡飲品

Iced Chocolate (40% dark cocoa)

Iced Taro Latte

Iced Honey Citron

Iced Honey Ginger

Iced Honey Lemon

Coke OR Coke Zero

Bottled Water

MILKSHAKE 奶昔

Vanilla OR Caramel OR Strawberry

Chocolate (40% dark cocoa) OR Coffee

JAPANESE BEVERAGES 日式飲品

Iced Matcha Latte OR Strawberry Or Mango
(Shizuoka/Nishio)

Iced Hojicha Latte OR Strawberry
(Uji – Kyoto)

Iced Genmaicha Latte OR Strawberry
(Uji – Kyoto)

Iced Black Sesame Latte
(Komono – Mie Prefecture)

Iced Matcha Coconut
(Shizuoka/Nishio)

Please be advised that selecting the 'less ice' option may result in a smaller appearance of the beverage. However, the recipe and quantity remain unchanged.

請注意: 選擇「少冰」選項可能會讓飲料看起來較小, 但其配方與實際份量皆無變動.





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CREME BRULEE 焦糖燉蛋

Caramelized crème brûlée made with fresh vanilla beans, accompanied with light baked sesame basket and vanilla ice cream topped with vanilla bean sauce.

CRUNCHY ROMANCE 特色拿破崙

Freshly baked multi layer puff pastry filled with home made vanilla bean custard, fresh strawberries, strawberry sauce and served with crispy tuile, vanilla ice cream and vanilla bean sauce.



COFFEE CREME BRULEE 咖啡焦糖燉蛋

Crème brûlée made with Vietnamese grounded coffee and finished off with a thin caramelized top. Sprinkled over with pralin crumble, paired with an oven baked tuile and vanilla ice cream.



BAKED ALASKA 火焰雪山

Assortment ice cream with freshly whipped meringue and served in flame.



ATTN: Please blow out flame before consuming

食用前请先吹灭火焰

ONLY AVAILABLE AFTER 6PM



MOMENT OF INDULGENCE 相聚一刻

Diced strawberries with strawberry sauce, composed with dark chocolate, strawberry cream and vanilla bean ice cream. Finished off with crispy filo pastry, sugar chip, strawberry and chocolate crunchy pearls.

TIRAMISU ON GLASS 意大利提拉米蘇

Italian mascarpone cheesecake served with light baked tuile and vanilla ice cream, along with strawberries on the side.



SWEET BOUQUET 法式芝士包伏

French cream cheese with currants wrapped in freshly baked thin filo pastry, along with matching crispy tuile and vanilla ice cream. Finished off with french crumble.

VALRONHA TORTE 心太軟

Torte baked to perfection consisting a warm chocolate center filled with hints of orange liquor. Served with light baked tuile and vanilla ice cream.



Please allow 20mins preparation/cooking time

Last order: 45mins before closing time





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MANGO FANTASY 香芒驚奇 (SEASONAL 季节性)

Fresh mangoes, mango puree served with sago and mango sorbet. Along with vanilla ice cream, vanilla bean sauce and fresh mix fruit.



ZABAIONE 水果沙巴翁 (PRE-ORDER 预订)

Fresh mixed fruits folded in a smooth sweet airy (almost foam-like) custard. Accompanied by praline crumble, vanilla ice cream and vanilla bean sauce.

Please allow 30mins preparation/cooking time

Must be pre-ordered 1-2 days in advance

Minimum quantity required: 2

SUMMER ROMANCE 仲夏浪漫 (SEASONAL 季节性)



Multi-layer puff pastry filled with fresh mangoes, mango puree and home-made vanilla bean custard. Paired with french crumble, mango sorbet and lightly baked filo pastry.

SOUFFLE 舒芙蕾 (PRE-ORDER 预订)



Baked-egg dessert. Crispy on the outside, soft and fluffy on the inside – made and served fresh from the oven. Paired with a glass of fresh mixed fruits, sorbet OR gelato and filo pastry. (Traditional recipe!)

Please allow 30mins preparation/cooking time

Must be pre-ordered 1-2 days in advance

Minimum quantity required: 2

PLEASE BE MINDFUL

敬請注意



*ALL MENU ITEMS ARE SUBJECT TO CHANGE
ACCORDING TO SEASONALITY AND
AVAILABILITY*

各式甜品裝飾會因應貨源和季節供求而有所改變



*WE WOULD LIKE TO ADVISE YOU THAT FOODS
PREPARED HERE MAY CONTAIN OR HAVE COME
IN CONTACT WITH SOYBEANS, MILK, EGGS,
WHEAT AND TRACES OF NUTS AND TREE NUTS*

請注意過敏原，可能含有：豆類，牛奶，雞蛋，麩質，花生，堅果類。如有疑問可向店員資訊

