

## RECOMMENDED CAKE COMBINATIONS

At The Fairmont Orchid, Hawai'i our Pastry Team of experts create each cake with pride and loving care. If you do not see your favorite flavors listed, our Pastry Chef would be more than happy to create a custom made cake to your specifications.

### **GO COCO**

Coconut Cake, Coco Syrup, Haupia Filling

### **MIDNIGHT DELIGHT**

Midnight Chocolate Cake, Chocolate Mousse Filling, Fresh Raspberries, Chambord Syrup

### **“MACNUT MACNUT MACNUT”**

Macadamia Nut Cake, Macadamia Nut Buttercream, Toasted Big Island Macadamia Nuts

### **SALTED CHOCOLATE CARAMEL**

Chocolate Chiffon Cake, Lightly Salted Milk Chocolate Caramel Mousse, Chocolate Pearls

### **CAKE BRULEE**

Vanilla Bean Cake, Creme Brulee Filling, Tropical Fruits

### **COCONUT PASSION**

Toasted Coconut Sponge Cake, Lilikoi Mousse, Meyers Dark Rum Soak

### **STRAWBERRY SHORTCAKE**

Vanilla Chiffon Cake, Grand Marnier Soak, Rincon Farms Strawberries, Vanilla Chantilly Cream

### **KOPE**

Layers of Almond Sponge Cake, Kona Coffee Buttercream, Dark Chocolate Ganache

### **PASSION DROP**

Lilikoi Poppy Seed Chiffon Cake, Kalamansi Mousse, Lilikoi Syrup

### **S'MORES**

Chocolate Chiffon Cake, Marshmallow Cream, Crushed Graham Cracker

### **CARROT CAKE**

Spiced Carrot Cake, Cream Cheese Frosting

### **RED VELVET**

Dark, Dense Red Velvet Cake, Light Cream Cheese Frosting