

CHINESE COOKING WORKSHOPS

Basic Chinese

Manchow Soup, Schezwan Noodle, Egg /Veg Fried Rice, Hong Kong Chicken /Veg & Paneer Chilly.

Asian Flavour 1

Dragon & Phoenix Soup, Barbecue Prawns, Lettuce Wraps & Fujien Rice.

Asian Flavour 2

Black Bean Chicken/Paneer,Buddhist Stir Fry,Malaysian Noodles, Crispy Thread Paneer & Mushroom Clay Pot Rice.

Asian Flavour 3

Kung Pao Chicken/Aloo,Fish/ Paneer in Black Pepper Sauce, Yangchow Fried Rice, Pan Fried Noodles Chinese,Steamed Buns

Exotic Asian

Kauksay, Steamed Lobster/Prwns in Xo Sauce,Prawns with Garlic lime &Sweet soya, Nasi Goreng, Sambal Paste, Penang Satay.

Dimsums (Chefs Special)

Chilli Bean Sauce, Burnt Chilli Sauce, Coriander Sauce ,Chilli Burnt,Tomato Sauce ,Chill Spring Onion Dip, Chicken Suimai, Prawn Dumpling, Spinach & Cream Cheese ,Vegetable Dumpling, Jade Roll with Garlic Sauce.

Steam all the way-Chefs Spl - HandsOn

Signature Crystal Dumpling – Shiitake and waterchestnut, Curried Veg, Edamame and Tofu Dumpling,Prawn & Chives Dumpling Spinach Wrapped Minced Chicken and Asian herbs,Dips- Roasted Sesame and Tomato Dip and Black bean and chilli Dip

Taste of Singapore (Seasonal Class)

Vegetable Spring Rolls, Black Pepper crab/tofu, Vegetable Bee Hoon, Stir Fry Chicken with Red Chillies, Baby Kai Lan with Garlic Sauce &Traditional Black Rice Pudding.

Sauces & Stirfry

Hot & Sour Curry with Tamarind Thai Basil, Ginger Soy Sauce, Chicken in Hunan Sauce, Spicy Aubergine in Hot Garlic Sauce, Quick Kaukseuy

ITALIAN COOKING WORKSHOPS

Basic Italian

Classic Tomato Sauce & White Sauce, Cheese Sauce, Garlic Bread, Lasagne, Quick Tossed Pasta.

Advanced Italiano

Potato Gnocchi, Saffron Gnocchi, Pesto Ala Genovese, Pumpkin Risotto, Rustic Chicken & Sundried Tomato Risotto.

Pasta from scratch (Chefs Special)

Sfrigoli, Tagliatelli, Ravioli with filling, Chicken Scaloppini, Porcini Mushroom Sauce, Grilled Ratatouille, Polenta with Onion Marmalade, Roasted Red Pepper Sauce.

Pizza (Chef Spl)

Classic Margarita Pizza, Traditional Indian Spicy Paneer & Chicken, Three Cheese & Three Veggies Exotic Pizza, Stuffed Calzone, Dual Disk Baked Pizza

CONTINENTAL CUISINES

Continental Meal 1

Paneer/Shaslik, Chicken Paprika, Cream Mashed Potato, Couscous Salad, Herb Corn Broccoli Rice & Chocolate Hot Pot.

Continental Meal 2

Chicken/Paneer Stroganoff, Zucchini Aubergine Gratin on Couscous, Butter Parsley Rice, Marinated Mushrooms, Plum & Blueberry Cobbler

Vegetable Baked Dishes

Cannelloni Florentine with a Twist Spicy Kidney Beans Wrap with Potato Mash, Gnocchi with Sundried Tomatoes & Marinara Duo, Minty Potato/ Stuffed Capsicum, Classic Mac & Cheese with Cream Corn

BISTRO COOKING

Pea Pancake with Poached egg Immersed in Beurre Blanc Sauce, Chicken Gigglet with Chicken & Mushroom Mouse on a Bed of Barley Risotto, Avocado Salad with Chilli Lime Cilantro Dressing, Smoked Salmon Roses with Horseradish Cream & Dill.

Pop-up Masterclass -

Confi Beetroot, Rokola and Chevre, Pumpkin & Sage Pate, Buttermilk & 3 Melon Soup, Smoked Salmon & Cream Cheese Mousse, Ravas & Raw mango sauce.

Mango mania

Aam ka caprioshka, Mango pani puri, Mango salad, Jalepeno peppers & mango sauce, Caribben Curry & rice, Asian mango pudding

LEBANESE COOKING WORKSHOP

Falafel, Batata Harrah, Shish Taouk, Hummus, Garlic Toum, Labneh, Pita Bread, Zaatar Bread, Muhammara, Fattoush Salad Umhali (Ali's mom)

MEXICAN COOKING WORKSHOP

Cheese Nachos, Enchiladas, Frijoles Refritos, Tacos, Fajitas, Green Sauce, Sour Cream, Salsa, Guacamole Sauce, Mexican Rice

JAPANESE COOKING WORKSHOPS

Sushi (Chefs Special)

Vegetable & Non Veg Maki Roll, Prawns & Veg Tempura, Avocado Cream Cheese Roll, Veg & Non Veg California Roll, Insane Maki Roll, Kapa Maki Roll.

Japanese Grills & Stir Fry's (Teppanyaki – Chefs Special)

Chicken Teriyaki, Miso Salmon, Wild Mushroom, Teppanyaki Fried Rice, Yaki Udon Noddles, Basa Teriyaki, Tofu Stick, Teriyaki Sauce

THAI COOKING WORKSHOPS

Thai 1

Satay Chicken with Peanut Sauce, Stir Fry Chicken in Basil Sauce, Green Thai Curry, Pad Thai Noodles, Som Tam (Papaya Salad)

Thai 2

Thai Fried Rice, Vegetable Satay , Tom Yum Soup, Chicken in Red Curry, Vegetable Thai Rice & Fish in Pla Ra Prik Sauce.

Sizzlers

Chicken/Veg Sizzler with Pepper Sauce, Paneer Shaslik, Chicken/Veg Sizzler with B.B.Q Sauce, Fish/Paneer with Coriander Sauce, Veg Sizzler with Spaghetti & Cheese.

SOUPS, SALADS & STARTERS

Soups & Salads

Mushroom & Barley Soup, Caesar With A Twist Spicy Mexican Crunch, Greek Salad, Pear and Rocket With a Citrus Orange & Honey Mustard Dressing, Indonesian Salad, & More variations.

All About Soups

Carrot & Lentil Soup, Butternut Squash & Red Pepper, Warm Broccoli Soup with Cheese Crostini, Mushroom Chowder, Garlic Croutons, Lemon Coriander Dumpling Soup, Classic Tomato Soup With Basil.

Exotic & Healthy Sandwiches

Indiana Jones, Chatpata Paneer, Pannine Chicken Salami in Smoky B.B.Q Sauce, Spinach & Cottage Cheese with Sun Dried Tomato Pesto Sauce, Grilled Aubergine & Onion Relish with Monter Jack Cheese, Classic Hi Tea Sandwich Swear, Vegetable Aloo Tikki (Bombay Masala S/W Grilled).

Wraps, Rolls & Frankie – Chefs Spl – HandsOn.

Wrap/Roll & Frankie dough from scratch- Mexican style Chimichanga Roll, Twisting Masala paneer wrap, Spicy Pulled Chicken roll, BBQ corn and Peppers kathi roll

Hor's D'oeuvres

Asparagus Rolls, Aubergine Rolls Stuffed with Goats Cheese and Basil, Mushroom Herb Pate, Warm Honey & Goats Cheese Salad

with Apple Cider Vinaigrette, Chill Marinated Tofu with Warm Salad.

Breakfast Menu

Egg Benedict, Granola Bars, Pancakes with Blueberry sauce and Spanish Omelette Frittata

Low Cal Grills With Quick Fix Sauces

Grilled Basa with 3 way Sauce, Madras Roast Chicken with Quick Creamy Curry Sauce, Stuffed Chicken Breast and Mustard Sauce served with in-house Focaccia Bread, some Grilled Veg & Potatoes.

B.B.Q TABLE –

Cajun Rubed Chicken Breast with in House Salad, Peri Peri Chicken Wings with Sweet Potato Crisps, Sweet & Smoky B.B.Q Lamb Chops with Minted Yoghurt & Chickpea Salad, Mediterranean Prawns On Minty Pomegranate Couscous, Lemon Garlic Fish On Creamy Spinach

Yummy & Quick Party Tit Bits

Water Chestnut & Corn Shanghai style, Spinach & Cheese Samoset's, Cracking Spinach with fried Baby Corn, Crispy Cheese Balls.

Crostinis & Toastadas

Red Bean Crsuh on Buttermilk Toast, Curried Pulled back Chicken puff, Scrambled egg with avacado on flatbread, Pear & Walnut Crossantini, Blueberry Chutney & sourcream crostini, Spiced Harissa Skillet vegetables on flaxseed toast, Onion Marmalade & Spinach cheesy pockets.

Waffle & Crepes

Honey Butter Waffle, Exotic waffle with Spiced Veggie Concasse, Oats & Whole Wheat Savoury, Whole Wheat Crepe, Almond Coconut Crepe, Fig Glazed Jam, Spiced Mango Coulis

Chippy & Dippy

Mango & Chilli Bean, Creamy Broccoli Dive, Spicy Red Romesco, Broccoli & Mushroom Warm Dip, Spinach & Artichoke Warm Dip, Roasted Red Pepper Carrot & Jalapeño.

Tapas & More

Chicken Diablo with Drizzling Wasabi Mayonnaise, Lemon Pepper Prawns, Asian Vegetable Delight, and Bite Sized Quiche (topped with spinach & 3 cheeses).

Party Munchikins & Nibbles

Spicy BBQ Chicken Wings, Arancini Thai curry balls, Chicken on LemonGrass Skewers, Mini Fish Tequittas, Spinach & mushroom cup.

Jams & Chutney

Apple & Apricot Chutney, Orange Marmalade, Plum & Ginger Jams, Strawberry Jam

All about Phyllo Pies & Pastries

Exotic Veggies /Chicken in a Basket , Baklava, Butternut, Spinach & Cheese Pie.

Do It Yourself Quiches &Tarts

Chicken & Mushrooms, Spinach & Corn, Spicy Mexican, Feta & Pesto, Oven Roasted Mediterranean Vegetable Tart.

INDIAN COOKING WORKSHOPS

ABC of Cooking Rs 2500 Per Class

1. Dal Tadka, Jeera Rice, Gobi aloo.
2. Palak Paneer, Methi Aloo, Roti.
3. Chicken Curry, Onion Pulao, Rajma.
4. Aloo Paratha, Veg/Chicken Pulao, Kheer

ABC of Cooking? Come & Enrol in our latest guide to Cooking to Survive-Cutting, Chopping, Blanching and Tempering. Fully Hands On @PALATE.

Basic Indian Cooking

Chicken /Paneer Makhnwala, Dal , Makhani, dum Aloo, Missi Roti

Sabziyaan Aur Naan

Veg Chilli Milli, Kadhai Paneer, Methi Mutter Malai, Vegetable Tawa Masala, Bread Naan.

Dals & Curry

Methi Moong Dal Subzi, Daal Fry, Khatai Mithi Dal, Panchkuti Dal, Palak Dal, Daal Mash (Pakistani Dhabha) Masala Puri.

Kebabs 1

Jalpari Jinga, Malai Tikka, Fish Kebab, Stuffed Tangdi Kebab, Hara Bhara Kebab & Chutney.

Kebabs 2

Achari Jingga/Mushroom, Malaik Tikka, Dum Ka Kebab, Spicy Apple Chutney, Hariyali Sheek With Pudina Chutney.

Chai Time Nashta

Dahi Ke Kebab, Poha Cutlets, Dabeli, Jhatpat Chinese Bhel, Palak Chaat, Angora Sherbet.

Chatpata Chaats

Usal, Papdi Chaat, Chhole Pattice, Pani Puri, Kachori, Spicy N hot Mexican Chaat

Healthy Wealthy

Dahlia Khichdi, Healthy Jowar Paratha, Barley & Palak Jhol, Brown Rice Masoor Baked with Sprouts & Cottage Cheese, Dou of Mushroom & Veggie Pot Rice, Quinoa Taco Salad.

Gujarati Thali

Dhokla / Khandvi, Bhindi Masala Surti, Undhiyo, Batata Rawaiya Sambariya, Moong Dal Halwa

Moghlai Gravies

Rogini Chicken, Methi Murg, Chicken Chettinaad, Mutton Rogan Josh with Masala Roti.

Sindhi Food

Sai Bhaji & Onion Pulao, Tomato Curry & Steam Rice, Aloo Tuk, Dal Pakwan Masala loli, Green Masala Bread.

Pakistani Cuisine

Chicken Kadai, Kheema Sua, Maey Pulao, Haryali Rice, Bori
Chicken Curry, Haleem, Serve with in house Bread Naan.

Biryani & Pulaos

Chicken Arab Biryani, Veg Biryani, Prawns Pulao, Mutton Awadi
Biryani, Mirch ka Salan & Raita

Coastal Cuisine

Chicken Sagatti, Teesra Kori Curry, Prawns/Fish in Hirva Masala,
Prawn Curry, Malabari Paratha.

Nawabi Master Class (veg)

Bhathi Cheesy Broccoli, Mushroom Galawati Kebab Veg Handi
Korma, Begmati Paneer Lazeez, Mint Chutney & Sesame Chutney

Nawabi Master Class (Non veg)

Dahi Aur Til Ki Chutney, Mint Chutney, Bhathi Cheesy Murgh, Lamb
Galouti Kebab, Mutton Handi Korma, Murg Begmatti Do Pyazza.

Kofta Master Class

Raan E Koftas, Murgh Nargisi Koftas Curry, Gosht Kofta Curry, Sua
Aur Palak Ke Koftas.

Chef Sp. Dals & Biryani

Awadhi Dhuli Dal , Wild Mushroom Pulao, Murg Dum Biryani,
Gosht Handi Biryani

DESSERTS ALL THE WAY

Indian Mithais

Malai Kesar Pedha, Dry Fruit Barfi, Kaju Katli, Kaju Pista Roll, Sev
Barfi, Badam Ka Halwa.

Basic Dessert With a Twist

Chocolate Mousse, Vanilla Wafer Cups, Mango Tango, Blueberry or
Oreo Cheese Cake, Classic Tiramisu.

Just Desserts

Lemon Posset with Strawberry Thyme Syrup and Vanilla Biscuit, Banoffi Pie, Baked Boondhi Cheesecake, Fruit Fool

Advance Desserts

New York Baked Cheese Cake, Crème Brule, Bake Yoghurt Pudding, Irish Cream Cheese Cake.

Master chef Dessert Special

Exotic Chocolate Fondant, Mille Feuille of Roasted Banana Bourbon Rum, Crème Pastry, Mixed Berry Compote.

Pies & Puddings

Blueberry Crumble, Raspberry/Strawberry & Almond Torte, Easy Sticky Toffee Pudding, Banana & Caramel Tart, Caramel Sauce.

Chocolate All The Way

Goey Chocolate Loaf Cake, Chewy Choc Chip Cookies, Marble Pudding & Nanaimo Bars.

Chocolate Making

Almond Rocks, Truffle & honey, Praline, Coffee Truffle, Corn flakes, Walnut, Mint, Marzipan, Fillings Strawberry, Blueberry ,Rum & Raisin, Hazelnut, Granula Clusters, Fererro Rocher Chocolate.

Advanced Chocolatier

We are doing Liquor Chocolate, All kinds of fillings, Handmade Date & Almond Chocolate, Apricot & Coconut Bites Hazelnut Dredges, Caramel Sea Salt, Chocolate Bon Bon and

BAKERY COURSES COMPLETE HANDS-ON WORKSHOPS

Breads

Italian Foccacia, Masala Bread, Dinner Rolls, Multi- Grain Bread.

Cookies

Viennese Short Bread Biscuit, Oatmeal and Raisins Cookies, White Chocolate Cookies, Hazelnut Cookies, Chocolate Pine Wheel Biscuit, Magda

Brownies Special

Chocolate Goopy Brownie, Double Trouble, Marble Cheesecake Brownies, Pistachio Brownies, Eggless Brownies.

English High Tea– Part 1

Italian Biscotti, Moist Almond Orange Dimple Cake, Chocolate Peanut Butter Cookies, Healthy Wheat Shrewsberry, Oatmeal Coconut Cookies.

English High Tea Part 2

Scones – sweet & savoury, Chocolate Éclairs' with Crème Chantilly and Chocolate Glace Icing, Choco Cinnamon Bites, Cucumber Zatar Sandwich & Beetroot Hummus Sandwich.

Macaroons

Macaroons can be tricky little blighters, never quite behaving themselves. But fear not, we will teach you the art and Technic behind perfect macaroons. Learn these French styled Macaroons shells and yummy fillings to sandwich them.

Cakes & Pastries

Egg & Eggless Sponge, Black forest, zebra torte, Dutch Truffle, Strawberry / Pineapple Cake, Nougat Cake.

Cup Cakes With Icing

Classic Vanilla with Butter Cream Icing, English Carrot Cup Cake & Red Velvet Cupcake with Cream Cheese Frosting, Peanut Butter, Blueberry, Oreo, Tiramisu & Chocolate Frosties, Chocolicious with Ganache, Espresso.

Cake Pops

Cake Pops, Brownie Pops, Healthy Pops, Pops in a Cone & different Icing Decoration on the Cake pop

Petit fours

Mocha caramel bites, Raspberry fancy, Madeline's Berry /strawberry clafoutis.

Xmas Cakes & Pudding –

Heavenly Rich & Creamy Trifle, Chocolate Fruit Xmas Cake, Xmas Berry Pudding with Butterscotch Sauce, Orange & Cranberry Almond Pudding

EXOTIC DESSERTS

Elegant Pastry

Opera gateau-Jaconde sponge with Coffee cream & Belgian chocolate Ganache, Decorate beautiful layered French gateau which absolutely melts in the mouth with Chocolate glacé..

Pistachio mousse slice-Rich pistachio sponge, Pistachio Mousse & Crunchy Crackline laced layers. Learn how to layer this Pistachio flavored mousse slice and then finish it with a velvet spray effect

Elegant Cakes Learn how to make exotic cakes like Dark Belgian Mocha Caramel Cake, Red Velvet with luscious cream cheese icing, Hazelnut Crunchy Mousse Cake with caramel, Adorn these beautiful layers of Exotic Cake with edible decorations like some hand crafted chocolate garnishes and moulded flowers .Add a bit of sparkle and some shimmer and turn these into elegantly crafted masterpieces.

MASTERCHEF DESSERT & FRENCH PLATING

Lemon Praline Semifreddo served with lemon grass infused watermelon jus, Chocolate Sampler Platter selection of chocolate based desserts with sorbet, parfait and Crème Brulle.

FONDANT & SUGARCRAFT COURSES

All our classes include the use of tools on the day and detailed class notes, templates and recipes where appropriate

Vintage Cupcakes:

A perfect introduction to decorating cupcakes. This class teaches you a whole range of skills you can use over and over again. With Bows

Basic Fondant Course:

This is a 5 day course which covers all the basics of working with fondant

Day 1: You will learn all about fondant, how to Storing, Covering, colouring etc. On Day 1 learn how to cover a cake in fondant, how to make amazing swags, drapes, bows and frills. We will teach you how to use the skills you learn on day 1 to start decorating amazing cakes almost straight away.

Day 2: Learn fruits, vegetables and flowers. Learn simple techniques to create the most amazing 3D models and flowers and cutter flowers which you can then use to decorate a whole range of cakes. We will show you how the skills you learn today will help you create cakes and cupcakes which will make you proud. We show you how simple inexpensive kitchen tools can help – kiss goodbye to buying a load of expensive equipment!

Day 3: learn how to make all kinds of animals from elephants to ants. You will make atleast 6 3D models. The skills you learn will help you to make your own safari cake, noahs ark cake, zoo cake, circus cake etc. we also show you how to convert your 3D skills to create 2D animals for cupcakes! To complete the themes we will show you how to make a lovely pond complete with ducks, fondant rocks, leaves etc.

Day 4: Learn how to make a beautiful bride and groom. we show you how to make a beautiful standing bride with her groom by her feet. With this technique we can adapt these figures to make other figures like a cricketer or a yoga girl etc. By the end of the day you will have the confidence to make your own 3D model !!

Day 5: Learn to put all the skills you have learnt to good use. Using the theme you have chosen in advance – a masterchef cake, a safari cake or a wedding cake, you will make your own 2 or 3 tier cake. Yes, we will ensure you are confident enough to make even a wedding cake. Amaze your friends and family. but most of all amaze yourself!!!

Advance cake pops

Learn how to make cake pops with themes including 6 designs like Baby Feet, Baby face, Angry Bird, Wedding Cake, Heart & Gifts. , Pearls, Roses, Stencils, Embossing and also seasonal themes like Ganpati Cupcakes, Diwali Cupcake, Rakhee Cupcakes etc.

Designer Cupcakes:

Animals, Sports, Baby Shower, Fashion, Flowers, Angry Birds, Disney Characters, Christmas Characters and lots more

Designer Mini Handbags:

Our ever popular class where you will learn to turn a cake into a handbag! Make a Chanel clutch complete with the famous chanel quilting and leather and gold chain and a perfect Prada with crocodile skin effect! You will learn how to make the fastening and handles on both bags. This class will give you the skills to create ANY bag you want in any size you want!

Sugar Dress & Corset Cake-

Sugar veil is a completely different cake decorating product used to create brilliantly delicate edible lace. it makes a show-stopping addition for big cakes or cupcakes. Learn to carve a corset cake and decorate a bachelorette cakes.

(3 Day course for Rs 9000)

Day 1 - Flower Basket, Butter Cream Rose, Whipped Cream Rose Truffle Rose, Basket Weave.

Day 2 - Barbie Doll

Day 3 - Aeroplane with whipped cream

JUNIOR MASTER CHEF COOKING/BAKING WORKSHOPS

Level 1(6-13 years - Once a week) Rs. 3200 for 4 Classes

1. Chocolate chip muffins& blueberry muffin
2. Choco Chip Cookies
3. Crispy Cheese Biscuits & Butter Cream Icing
4. Fondue & Chocolates

Level 2 Rs. 4000 for 4 Classes

1. Mini Burgers

2. Chocolate cake
3. Mini Brownies (serve sizzling style with ice cream)
4. Pan Cakes with Chocolate Sauce

Preteen Academy Rs.1400/- per Session

1. **Italiano** – Pasta in Alfredo Sauce, Garlic Bread, Bruschetta
2. **Mexicano** – Quesdillas, Nachos with cheese sauce
3. **Sandwiches** – Quick yummy barbeque chicken/paneer
4. **Chinese** – Hakka Noodles with soy garlic sauce
5. **Yummy Burgers** – Veg & Non Veg Burger
6. **Fast Food** – wraps with 2 filling Veg & Non Veg
7. **Street Food** – Butter Maska Pav with bhaji
8. **Soups** – Sweet Corn soup and classic tomato soup
9. **Mocktails** – Sweet Shirley Temple, Pinacolada, Blue Lagoon
10. **Starters** – Canapes, Stuffed Mushroom, Veg Skewers & dip
11. **Smoothies** – Oreo Blast, Chocolaty Banana Smoothie

Boutique Baking Intensive Certified course

Day 1 – Brioche, Pesto swirls & Herbed cheese Zoph

Day 2 – Mississippi mud Pie, Coffee filled Swiss roll

Day 3 – Apple pie with cheddar cheese crust, peanut butter apricot cups & cookie crumble Jar

Day 4 – Croissants, lemon curd & Danish pastry.

Day 5 – Florentines & Fudge cake

Day 6- Bagels, Multi grain Bread, Harlequin bread.

Day 7 - Baked oreo chocolate cheese Cake, parmesan short bread & Scottish Short bread.

Day 8 – Puff, Mille Feuille, Cheese Straws, Volau vents.

Day 9 – Carrot tea time cake, Honey walnut squares.

Day 10 – stuffed rolls, Bread roll, Meringues, Crème patisserie.

Day 11 – test

(Prices are subjected to change without PRIOR NOTICE)

Sweet Indulgence -Palate culinary studio

(For Orders)

Red velvet cupcake - a decadent red velvet cupcake with rich cream cheese frosting topped with little hearts.

Berrilicious - fresh blueberry oozing cupcake with plain vanilla or blueberry frosting

Chocolicious - dark chocochip cupcake with a rich luscious ganache swirl.

Black Forest Cupcakes - cherry infused cupcakes with creamy chocolate flaked icing

Tiramisu Cupcakes - moist decadent coffee infused cupcakes with creamy frosting and Dutch cocoa

Carrot Cupcakes- spiced infused carrot cupcakes with cream cheese frosting topped with mini carrots

Ferrolicious - moist dark chocolate cupcakes with ferro rocher and a creamy chocolate frosting dusted with ferro bits

(All the above can be made into cakes too)

Baklava - its a classic Greek Pastry made with Phyllo sheets with a crunchy sweet filled with cinnamon-spiced nutty filling.

Cake Pop Bouquet /Cake pop in a vase

Baked Boondi Gulab Jamun Cheesecake- Baked Newyork cheesecake with a Indian Twist.

Desserts in cups – Cheesecakes(Blueberry,Oreo,Tiramisu,Dutch truffle)

Assorted Chocolates - Nutty Bites and Assorted Filling

(Praline, Nougat,French biscuit, caramel, coconut, hazelnut, chikki)

Macaroons –Chocolate ganache,Classic Vanilla,Hazelnut,Baileys etc

Indian Mithais .

Themed – Cupcakes, Cakepops, Cakes

For all our Regular Students we have a special 10% discount

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PALATE CULINARY STUDIO