




Brown's
CALCUTTA
gourmet catering, patisserie and bakery

DESSERT MENU



CONTACT US

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ADDRESS 📍

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@browns_foodwithlove



<https://browns.in/>

TEACAKES

2LB

VANILLA  Vanilla tea cake	1,800
MINT CHOCO-CHIP  Mint and Belgian chocolate tea cake	2,100
CHOCOLATE HAZLENUT  Tea cake with some hazelnut flour and roasted hazelnut bits	2,100
MARBLE LOAF Tea cake with vanilla and chocolate pound cake swirls	2,100
DATE CAKE WITH DALGONA GLAZE Tea cake sweetened with dates, with a coffee glaze	2,100
CARROT  Tea cake with grated carrots, warm spices, and walnuts. Topped with cream cheese frosting (can opt for no frosting)	2,400
CHRISTMAS CAKE WITH VANILLA CUSTARD Rich cake with rum soaked dried fruits, nuts and sweetened with molasses. Served with a pouring vanilla bean custard	2,400


(ALL PRICES ARE EXCLUSIVE OF GST)

TEACAKES

2LB

CHOCOLATE LOAF 	2,100
Chocolate tea cake	
VANILLA HAZLENUT 	2,400
Dairy Free vanilla tea cake with roasted hazelnuts	
STICKY TOFFEE PUDDING	2,400
Date-infused tea cake served alongside a warm and sticky toffee sauce	
APPLE CRUMBLE	2,400
Cinnamon spiced chunky apples in a light and moist tea cake	
HONEY NUT LOAF	2,400
Vanilla tea cake with a honey nut layer on top	
TORTA CAPRESE 	2,800/1,800
An Italian recipe of an almond flour tea cake originating in Capri. Containing no refined flour or sugar (only jaggery) and no dairy (made with olive oil!)	(2LB) (1.5LB)

(ALL PRICES ARE EXCLUSIVE OF GST)

 Eggless version possible

 Gluten-free

 Dairy-free



UPSIDE-DOWN CAKES

2LB/1LB

Vanilla Sponge batter baked over a base of brown sugar caramel and fresh
(seasonal) fruit

PLUM	🥚	2,400/1,500
PINEAPPLE	🥚	2,400/1,500
PEACH	🥚	2,400/1,500
ORANGE	🥚	2,400/1,500

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CHEESECAKES

2LB/1LB

CLASSIC JAPANESE

Super soft and fluffy sponge cake with a tang of cream cheese

2,000 (1.5LB)

CHOCOLATE/MATCHA JAPANESE

Super soft and fluffy sponge cake with a tang of cream cheese and flavoured with rich Belgian chocolate/Japanese matcha

2,400 (1.5LB)

BASQUE CLASSIC

Crustless cheesecake with a caramelised, almost burnt top. Recipe originated in the Basque region of Spain. Also has an optional coffee mascarpone layer to top

3,000/1,800

BASQUE TIRAMISU

Crustless cheesecake, with a caramelised almost burnt top. Recipe originated in the Basque region of Spain. This version has an optional coffee mascarpone layer to top

3,500/2,000

NEW YORK STYLE (CLASSIC)

Classic New York Style cheesecake with a biscuit crust

2,500/1,500


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CHEESECAKES


2LB/1LB

NEW YORK STYLE  **2,800/1,800**
(BLUEBERRY, STRAWBERRY*, LEMON, OREO,
CARAMEL WITH HAZLENUT)


New York Style cheesecake with a biscuit crust, topped with optional fruit (or non-fruit flavours)

NEW YORK STYLE  **2,800/1,800**
(APPLE CRUMBLE)

New York Style cheesecake with a biscuit crust with cinnamon spiced apple chunks and a crumble to top

NEW YORK STYLE  **2,800/1,800**
(MANGO*)

New York Style cheesecake with a biscuit crust with fresh alphonso mangoes to top

NEW YORK STYLE  **2,800/1,800**
(LOTUS BISCOFF)

New York Style cheesecake with a biscuit crust with lotus biscoff spread and cookies to top

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GATEAUX

2LB/1LB

Classic layer cakes made with a
Chocolate sponge

CHOCOLATE FUDGE CRUNCH*  4,000/2,500

Chocolate sponge layered with chocolate mousse, our house made fudge sauce and French biscuit for crunch. Only Belgian chocolate used

CHOCOLATE AND ORANGE 4,000/2,500

Chocolate sponge layered with orange curd, chocolate ganache and candied oranges. Only Belgian chocolate used

CHOCOLATE AND SALTED  3,800/2,400
CARAMEL

Chocolate sponge layered with house made salted caramel and chocolate ganache. Only Belgian chocolate used

CHOCOLATE HAZLENUT  4,000/2,500

Chocolate sponge layered with house made hazelnut praline paste, roasted hazelnuts and ganache. Only Belgian chocolate used

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GATEAUX

2LB/1LB


Classic layer cakes made with a
Chocolate sponge

CHOCOLATE RASPBERRY  4,000/2,500

Chocolate sponge layered with house made raspberry compote and ganache. Only Belgian chocolate used

CHOCOLATE FRAISIER  4,000/2,500

Chocolate sponge layered with fresh chopped strawberries and chocolate mousse. Only Belgian chocolate used

BERRY CROWN  5,000/3,500 ^(5LB/3.5LB)

Chocolate sponge layered with chocolate mousse, fresh blueberries, raspberries and blackberries, and assembled in an interesting crown shape. More berries on the top too!

BLACKFOREST  5,000/3,500 ^(4LB/2.5LB)

A beauty of a tall chocolate layer cake, containing cream chantilly, chocolate mousse, and house made cherry compote from fresh cherries. Also topped with whole fresh cherries. Surrounded by tall chocolate shards





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GATEAUX

2LB/1LB

Classic layer cakes made with a
Vanilla/Lemon infused sponge

VANILLA FRAISIER 	3,500/2,200
Vanilla sponge layered with fresh chopped strawberries and vanilla bean cream chantilly	
LEMON BLUEBERRY 	4,000/2,500
Lemon sponge layered with house made blueberry compote and lemon curd, with the tang of a deliciously smooth cream cheese frosting	
COFFEE ALMOND 	4,000/2,500
Vanilla sponge soaked with Kahlua and espresso and layered with coffee cream and almond praline	
MANGO 	3,500/2,200
Vanilla sponge layered with fresh chopped alphonso mangoes, and vanilla bean cream chantilly	
MIXED FRUIT 	4,000/2,500
Vanilla sponge layered with fresh fruits, house made fruit compotes and vanilla bean cream chantilly	
PASSIONFRUIT 	3,500/2,200
Vanilla sponge layered with cream chantilly and house made passionfruit curd	

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GATEAUX

2LB/1LB

Classic layer cakes made with a
Vanilla/Lemon infused sponge

MANGO PASSIONFRUIT 	4,000/2,500
Vanilla sponge layered with housemade passionfruit curd and fresh diced alphonso mangoes	
RASPBERRY LEMONADE	4,000/2,500
Lemon sponge layered with home made raspberry compote, lemon curd and old-fashioned lemon buttercream	
PINEAPPLE 	3,500/2,200
Vanilla sponge layered with a chunky pineapple and vanilla bean compote as well as a vanilla bean chantilly. Topped with dehydrated pineapple flowers	
TIRAMISU 	4,000/2,500
Vanilla sponge soaked with an espresso and Kahlua soak and layered with zabaglione - an Italian recipe for a mascarpone mousse spiked with marsala	
GATEAU OPERA	4,000/2,500
Layers of almond joconde soaked with espresso and layered with coffee buttercream chocolate ganache and topped with a rich chocolate glaze	
TRES LECHES	3,000/3,500 (no fruit) (with fruit) (1.5LB)
Super soft sponge cake soaked overnight with a three milk soak, and topped with cream chantilly. Optional - a seasonal fruit compote can be added along with the cream topping	

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ENTREMIETS

Multi-layer desserts prepared with authentic French techniques consisting of several textural elements like mousse, sponge, crunch, etc.

ALL CHOCOLATE

Seven elements of dark chocolate all in one single dessert

4,000 (2LB)

HAZLENUT FLEUR

Chocolate mousse, sponges, hazelnut mousse, all topped on a base of french biscuit and hazelnut crunch

3,500 (1.5LB)

CAPUCCINO ☉

Layers of chocolate sponge soaked with espresso and Kahlua with a coffee mousse. Also contains a walnut and coffee bean crunch layer in between

3,500 (1.5LB)

CHOCOLATE PISTACHIO

Chocolate sponge with pistachio cremeux and chocolate mousse, all atop a chocolate shortcrust base

4,000 (2LB)

BAILEY'S

Chocolate sponge with chocolate cremeux and Bailey's mousse, all atop a chocolate shortcrust base

4,000 (2.5LB)

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TARTS

7 INCH ROUND

CLASSIC APPLE PIE

Almond shortcrust filled with chunky cinnamon apples topped with either a pretty lattice pattern or a walnut crumble

2,500/2,800
(crumble) (lattice)

LINZER TART

Almond shortcrust filled with house made raspberry preserves topped with a lovely lattice design and sliced almonds all around

3,000

GOOEY CHOCOLATE AND PECAN

Gooley chocolate baked custard-filled tart with chopped pecans.

2,800

FRESH FRUIT AND CUSTARD (STRAWBERRY, STONE FRUITS)

Fresh fruit tart filled with a set vanilla bean custard

3,000

CHOCOLATE CARAMEL

House made gooley caramel topped with a Belgian chocolate ganache, all filled in a chocolate tart base

3,000

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TARTS

7 INCH ROUND

PECAN

Delicious and nutty baked custard tart generously filled with chopped pecans

3,000

CHOCOLATE ORANGE

Chocolate tart with sponge, orange curd, candied oranges and chocolate ganache to top

3,000

BLUEBERRY PANNACOTTA

Vanilla tart with baked almond frangipane with blueberries, topped with cream chantilly and blueberry and white chocolate gelee. Topped further with fresh berries

3,500

LEMON MERINGUE

Almond shortcrust with sponge, lemon curd and topped with toasted Italian meringue

2,800

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FRANGIPANE TARTS

7 INCH ROUND

VANILLA

(CHERRY, PEACH, STRAWBERRY, FIGS, PEAR*)

Shortcrust filled with a baked almond cream and seasonal fruits.

Topped with a dusting of sugar

2,800

CHOCOLATE ORANGE

Chocolate shortcrust baked with a chocolate-flavoured almond cream and candied oranges. Then topped with a chocolate ganache

3,000

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SET DESSERTS

FLAN - 6 INCH ROUND
BONNET - 9.5 INCH LOAF

HAZLENUT FLAN

Baked hazelnut-flavoured custard within a biscuit base crust all around.

2,800

CHOCOLATE FLAN

Baked chocolate-flavoured custard within a biscuit base crust all around

2,800

VANILLA FLAN

Baked vanilla bean flavoured custard within a biscuit base crust all around

2,800

BONNET

Baked chocolate custard spiked with rum and containing almond flour amarettis in the batter for that extra bite! Served with more amaretti cookies alongside

3,000

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