Blondie
House
ブロンディ・ハウス

HOUSE BAKES





BLONDIE HEALTHY FAVORITES

Split Banana Bowl d
Banana. Mascarpone yogurt. Nut-free granola.
Berries. Rosemary maple.

Gluten Free Chocolate Pancakes gf e n
Pancake. Pecan granola. S/F chocolate yogurt.
Peanut butter.

Oats Chia Crepe n s gf
Crepe. Mascarpone yogurt. Cinnamon apple struzel
with orange segments. Almond granola.

Berry Kiss d n
Berry chia pudding. Banana. Berries. Nut-free granola.

Everyday Goodness Yogurt Bowl d n s
Sugar-free vanilla yogurt. Berry compote.
Fresh fruits with choice of nut butter and granola.

g- gluten e- eggs n- tree nuts s- sesame d- dairy a-alcohol sf- sugar free gf- gluten free

Gratuity is discretionary and reflective of your dining experience;
please feel free to have it removed from your bill. Government taxes as applicable.

VIENNOISERIE & FRESH BAKES

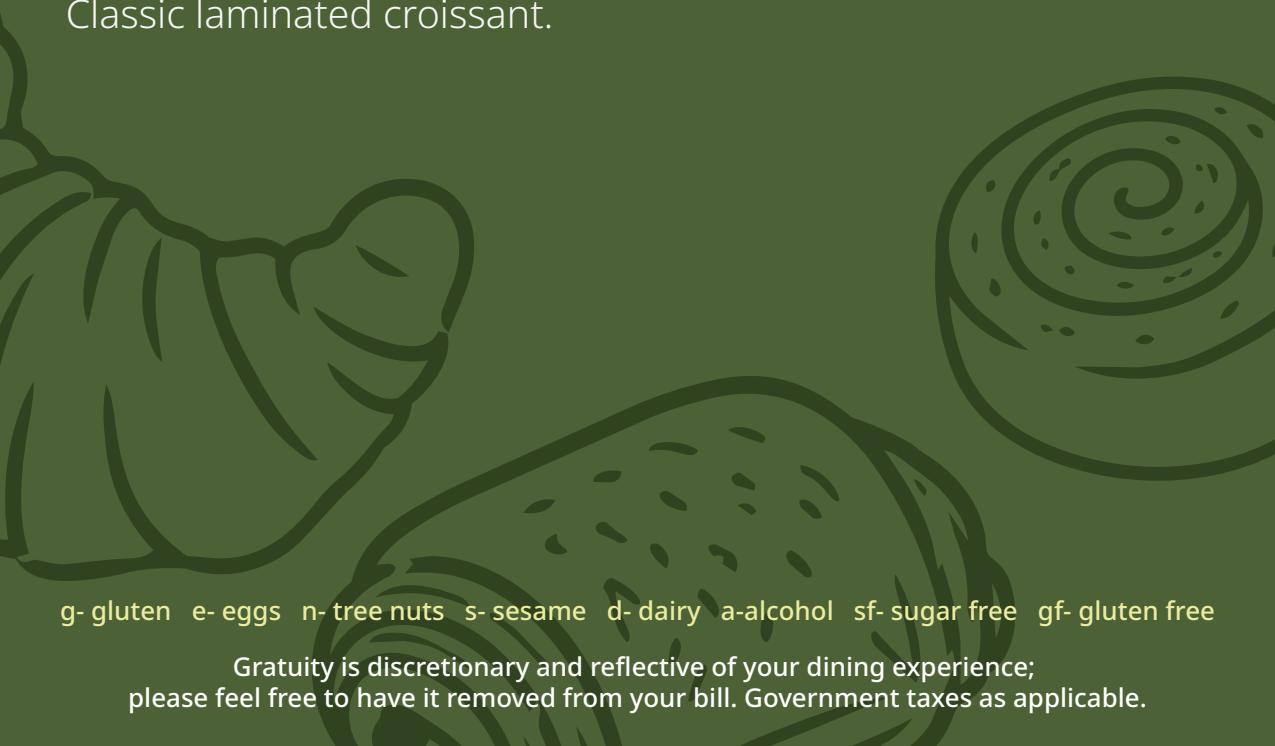
Cookie Dough Croissant g d e
Cookie dough baked in a flaky croissant.

Walnut Fudge Croissant g d n
Lonavala style chocolate fudge baked
in a flaky croissant.

Pecan Miso Croissant Crown g d n
Miso caramel pecan filling baked
inside a flaky laminated crown.

Pain Au Chocolat 2.0 g d
Classic pain au chocolat with a twist.

Butter Croissant g d
Classic laminated croissant.



g- gluten e- eggs n- tree nuts s- sesame d- dairy a-alcohol sf- sugar free gf- gluten free

Gratuity is discretionary and reflective of your dining experience;
please feel free to have it removed from your bill. Government taxes as applicable.

DESSERTS

Sesame Tart gdns
Buttery sable tart. Vanilla sponge. Sesame mousse.
Feuilletine sesame ganache. Sesame nougatine.

Pineapple & Pandan Religieuse gde
Choux pastry. Pineapple-pandan compote.
Chantilly cream.

Matcha Strawberry Tiffin gden
Matcha sponge. Strawberry compote. Matcha dome.
Vanilla mascarpone mousse. Warm matcha glaze.

Almond & Orange Travel Log gden
Almond sponge. Orange crémeux. Mascarpone frosting.

Classic Sacher Cake gdsf
Sugar-free chocolate sponge. Apricot jam.
Chocolate ganache.

Chocolate Flourless Cake degf
Decadent chocolate. Jaggery sugar. Gluten free.

Honey Cake degn
Honey biscuit. Cream cheese frosting.

g- gluten e- eggs n- tree nuts s- sesame d- dairy a-alcohol sf- sugar free gf- gluten free

Gratuity is discretionary and reflective of your dining experience;
please feel free to have it removed from your bill. Government taxes as applicable.

Petit Antoine Pastry dengf
Hazelnut sponge. Hazelnut crunch.
Dark chocolate marquise. Chocolate mousse.

Blondie Tiramisu gdea
Classic Italian dessert with coffee-soaked sponge and
silky mascarpone cream.

Olive Oil Cake gde
Moist, tender cake with a delicate olive oil aroma served
along with a vanilla mascarpone frosting.

Classic Tres Leches gd
Soft sponge soaked in a trio of milk topped with
vanilla whipped cream and fresh berries.

BLONDIE COOKIES

Trio Chocolate Chip Cookies gd
Gooey cookies loaded with dark, milk and
white chocolate chips.

Pistachio Cream Cheese Cookie gdne
Gooey pistachio cookies stuffed with a pistachio
cream cheese filling and white chocolate chips.

Cocoa Crunch Cookie gd
Chunky double chocolate chip cookie coated
in crunchy cocoa nibs and baked to perfection.

g- gluten e- eggs n- tree nuts s- sesame d- dairy a-alcohol sf- sugar free gf- gluten free

Gratuity is discretionary and reflective of your dining experience;
please feel free to have it removed from your bill. Government taxes as applicable.





Blondie

House

ブロンディ・ハウス