

Wine&Dine

sgtopcafes

N°2
2020/2021





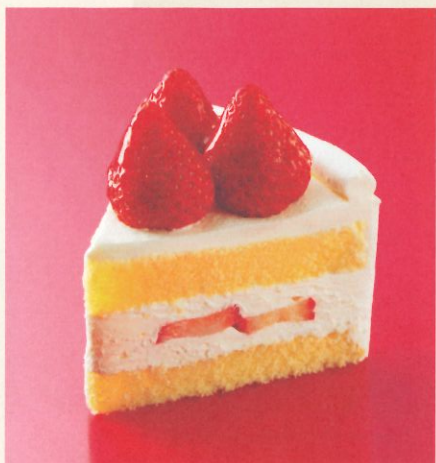
Paris-Brest (Orange)



Double Cheese Cake



Freshly Baked Financier



The Shortcake



Flavoured Tea



\$16 - \$25 / per pax



Mon-Sun, 10am-10pm



2 Orchard Turn,
#03-32/33, S238801



Crêpe Suzette,
Double Cheese Cake



No Wifi



3 outlets



Orchard



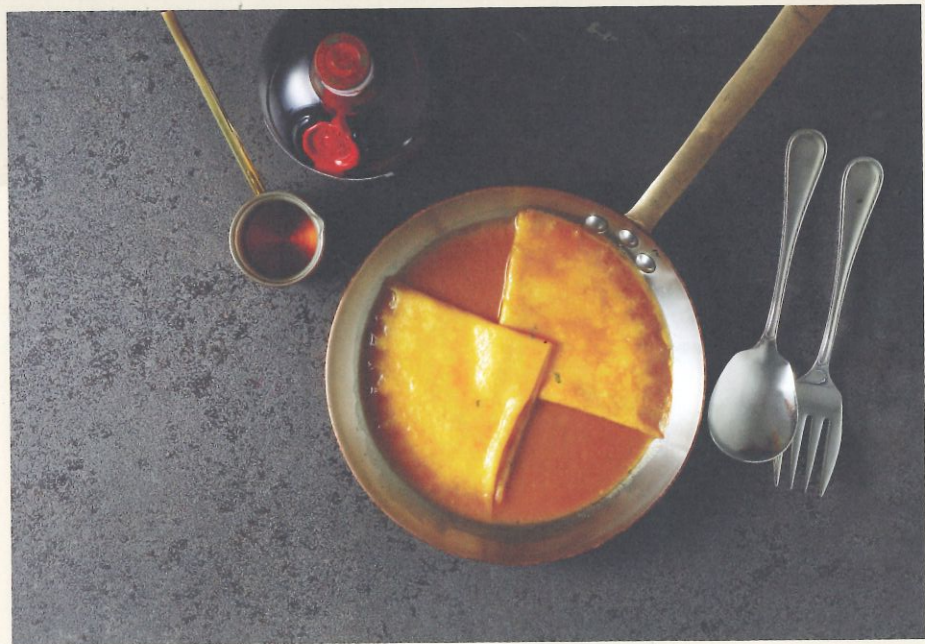
henri.charpentiersg



6219 2495



henricharpentier.oddle.me/en_sg



Crêpe Suzette

Henri Charpentier

Beautiful packaging. Desserts that are light and sweet without being cloying. When it comes to crafting sweet treats, this Japanese patisserie checks all the right boxes.

Located in Orchard Central, Vivo City and ION Orchard malls (with a new outlet slated to open in summer at Great World), Henri Charpentier is a go-to for ladies who lunch or couples looking to indulge in sliced cakes and sweet bites. Their signature bite-sized financiers are highly addictive. Baked fresh daily, these pockets of buttery goodness have a moist and tender crumb, and come in an assortment of flavours such as tiramisu and chocolate.

But if there's one definite star, the Double Cheese Cake here steals the show. Light as air, and filled with generous amounts of double cream cheese, the crushed cookies give this cheese cake an extra sweetness while a sprinkle of gold dust turns this classic into an extravagant indulgence.

If you're dropping by the ION outlet, take some time to sit back in the comfy seats and enjoy the Crêpe Suzette. The classic dessert was created when a young Henri Charpentier accidentally added alcohol into the dish, and it is a crowd favourite today. Each bite delivers contrasting layers of hot soft crepe and cold ice-cream, drenched in satisfying bursts of orange juice, Grand Marnier cognac and Cointreau.

