

IT'S CHRISTMAS AGAIN

AVAILABLE FROM 1/12/2022 - 1/1/2023

ORDER AVAILABLE
NOW



018-2025281



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BERRY CHRISTMAS (6 INCH WHOLE CAKE) RM105

Moist strawberry chantilly cream cake with strawberry gelee, white chocolate mousse and fresh cream.



GINGER BREAD MAN RM6 / PCS

FRUITY CHRISTMAS CAKE RM16

Le Pont version of fruit cake is alcohol free.
Made with dried mixed fruits, nuts and spices.



ZESTY LIME CHEESE TART

Sweet tart with lime cream cheese filling, topped with meringue, finished with lime concentrate in the center of meringue.



MANDARIN NOT MANDARIN

Glazed white chocolate sphere, filled with milk chocolate mousse and tangerine slice.



CANDLELIGHT

Petit gateaux that are made with lemon sable breton and vanilla sponge at the bottom, strawberry mousse and strawberry coulis as filling, coated with white chocolate and finished with yogurt.



CRIMSON ROSE

Hand crafted by our chef with whipped Valrhona Milk Chocolate, passion fruit cremeux filling, mascarpone cream, passion fruit cream cheese and lemon sable Breton base.

LE PONT CLASSIC ROAST CHICKEN* (WHOLE CHICKEN + 2 LAVA CAKE) RM90 (WHOLE CHICKEN) RM70

*3 days advanced booking

Whole chicken marinated with Cajun spices, roasted at 90°C for 4 hours resulting in succulent meat.

Accompanied with baguettes, roasted herb potatoes and sweet potato. Ideal for 4-5 pax sharing.



SHINING MATCHA LOG CAKE RM25

Matcha sponge cake with matcha fresh cream, finished with Matcha glaze.

TWINKLE CHOCOLATE LOG CAKE RM25

Chocolate sponge cake with chocolate fresh cream, finished with milk chocolate glaze.

CHRISTMAS PETIT 4 SET OF 4 PCS RM95

LePONT
◊ Boulangerie et Café ◊

Photos shown are for illustration purposes only.
All prices subject to 6% SST and 10% Service Charge

IT'S CHRISTMAS AGAIN

AVAILABLE FROM 24/12/2022 - 1/1/2023



FESTIVE COURSE
DINNER

RM **100**
PER PAX

3 COURSE MENU WITH A GLASS OF WINE

**Available for DINE IN only

STARTER

POMEGRANATE SALAD

Mixed salad tossed with citrus dressing and topped with fresh pomegranate.

MAIN COURSE (CHOOSE 1)

SALMON EN CROÛTE

Brined Sashimi grade salmon topped with wilted spinach and wrapped with homemade puff pastry. Baked at 160°C until cooked and served with Mesclun salad and Beurre Blanc sauce.

CAJUN SPRING CHICKEN

4 - 6 weeks old spring chicken brined and marinated with a secret mix of Cajun spices, baked at 90°C for 4 hours until cooked. Served with sautéed vegetables and Giblet sauce.

DESSERT

WARM LAVA CAKE

Using Valrhona Single-Origin rare cocoa beans from Madagascar, the 64% Manjari Dark Chocolate Warm Lava Cake is served with vanilla ice cream

SALMON EN CROÛTE



WARM LAVA CAKE



CAJUN SPRING CHICKEN



POMEGRANATE SALAD

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STRAWBERRY SYMPHONY RM22

Le Pont signature mocktail with wild flavors of fresh strawberry puree and citrus fruits.