

Birthday Girl

Simply Her is 11 and we've rounded up the best ways to celebrate any occasion – from the best cakes, to new staycation options and great places to dine.

Celebrate at Home

In this annual *Simply Her* Hall of Cake Fame round-up, we bring you the most delicious new confections of the year, so you can, well, have your cake and eat it.

By Mia Chenyze

1. RED VELVET POMEGRANATE

\$60 for 18cm, from Cake Spade, #01-06 Orchid Hotel, 1 Tras Link. Juicy, crimson pearls of pomegranate jazz up the time-honoured red velvet cake with crunch and a tart contrast.



2. YUZU SUMMER

\$60 for 18cm, from *Two Bakers*, 88 Horne Road, tel: 6293-0329.

For the days when you crave cake yet still want to keep it light, this refreshing yuzu lemon yogurt mousse with a just-bitter matcha sponge hits the spot.

3. ONCE IN THE BLUE MOON

\$35.90 for 1.1kg, from *Cat & The Fiddle*; order online at www.catandthefiddle.com.

Sometimes, simple is best. This mauve dessert nails the classic cheesecake with sweet-and-tart layers of blueberry jelly and mousse.

4. DURIAN SALAT

\$150 for 1.5kg, from *The Chalk Farm*, #B1-K24 Paragon, tel: 6235-2872.

Upping the ante on its already-beloved kueh salat cake, this modern Nonya version has a luscious layer of creamy mao shan wang custard slathered over the pretty blue pea flower-tinted sticky rice base.

5. SUMMER

\$96.30 for 18cm, from *Antoinette*, 30 Penhas Road, tel: 6293-3121, and #02-33 Mandarin Gallery, tel: 6836-9527.

Set over almond sable, this emerald cake blends the fruitiness of raspberry mousse and forest berries jelly with the nuttiness of pistachio cream and sponge for a taste of summer.

6. ONDEH ONDEH

\$80 for 20cm, from *Baker's Brew Studio*, 6 Jalan Tampang, tel: 9069-5096.

This modern take on ondeh ondeh intrigued us with its familiar-yet-different flavour combination: pandan sponge cake sweetened with generous lashings of gula melaka, and capped with rich coconut frosting.

7. COCO CITRON

\$90 for 18cm, from *Mad about Sucre*, 27 Teo Hong Road, tel: 6221-3969.

Dressed in white and inspired by the domed Sacre-Coeur church in Paris, this lemon curd tart dials down the punch with a crown of light-as-air coconut mousse topped with desiccated coconut.

8. CHOCOLATE CARAMEL TART

\$48 for 18cm, from *Patisserie G*, #01-40 Millenia Walk, tel: 6338-7578.

The caramel mousse stole the show – there is just no denying the intoxicating burnt aroma of the salted caramel, and the deep chocolatey notes of the ganache and tart base sealed the deal for us.

9. LYCHEE ROSE CHEESECAKE

\$80 for 18cm, from *Patisserie G*, #01-40 Millenia Walk, tel: 6338-7578.

An elegant triple-play on lychee, this dainty cheesecake bears a delicate fragrance of lychee and rose, nestles sweet cubes of lychee within, and is overlaid with lychee jelly.

10. PASSIONE

\$90 for 18cm, from *Mad about Sucre*, 27 Teo Hong Road, tel: 6221-3969.

This passion fruit-infused sponge-and-cheesecake number keeps it chic with a subtle whiff of the tropical fruit. Be sure to savour every bite with the crumbs of caramelised cocoa nib wafers.

