

One of the Signature Cakes



For their 25^{th} Anniversary celebration Hilton introduced three signature cakes created by Hilton Colombo's Pastry Chefs.

The first, "Lotus Bloom Cake" was inspired by the hotel's logo at its inception, a lotus flower, said Chef $\square K$ A Sujanthi. The cake is layered with blue berries, whipped cream and cream cheese.

The second, "Passionate" created by Pastry Chef M M Dissanayake, is designed as a Vesak lantern and is made from Italian meringue, passion fruit puree, vanilla sponge, whipped cream and white chocolate.

The third, "Chocolate Fantasy" created by Pastry Chef S G S Somarathna, keeps away from tradition, blending the taste of chocolate butter cake, rich dark chocolate and white chocolate with hazelnut and nougat.

Hilton Launches A Collection Of Signature Cakes For 25th Anniversary

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