




PROBAKE® Fresh!
Your Baking Partner



Appetizing Sandwiches!

Chicken Fusion

Grilled marinated chicken breast in lemon grass and exotic herbs with sun dried tomatoes and lettuce.

Mumbai Connection

Spicy chicken tenders with curry spiced mayo, lettuce, tomato and pickles.

Cheese Mania

Halloumi cheese with fresh mint leaves, tomatoes and cucumber.

Desert Roast

Premium roast beef with lettuce, pickles and mustard sauce.

Basic Turkey

Sliced smoked turkey breast with premium yellow English cheddar cheese, tomatoes, light dijon mustard spread, lettuce and pickles.

Fisherman

Our home made tuna salad with lettuce and tomato.

Al Fresco

Fresh mozzarella and tomatoes with basil pesto, fresh basil leaves and olive oil.





Refreshing Salads!

Niçoise Tuna Salad

Traditional tuna salad with boiled potatoes olive and hard boiled eggs.

Traditional Caesar Salad

A classic caesar salad with house baked croutons and shaved Parmesan cheese.

Panache Salad

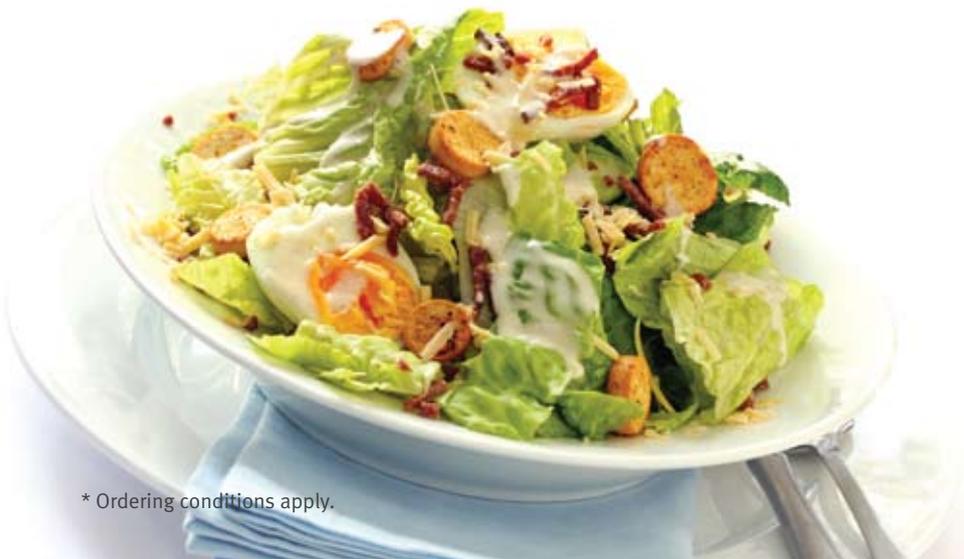
Fresh mushroom, sweet corn, hearts of palm, asparagus, artichoke heart and cherry tomato on a bed of lettuce served with balsamic dressing.

Twisted Greek Salad

A fresh mix of cherry tomatoes, cucumber, bell peppers, topped with a mountain of grated feta cheese served with virgin olive oil and vinegar.

Mediterranean Salad

Rocca leaves with chopped bottom mushroom, cracked walnuts, shaves of Parmesan cheese, olive oil and lemon juice.



* Ordering conditions apply.



Tempting Snacks!

Puffs

- Spicy Vegetable Puff
- Spinach Puff
- Mutton Puff
- Chicken Puff
- Tuna Puff
- Cheese Puff
- Sausage Puff
- Sweet & Sour Puff

Pockets

- Apple Pocket
- Strawberry Pocket
- Custard Pocket

Pies

- Steak Pie
- Chicken & Mushroom Pie

Rolls

- Beef Sausage Roll
- Mutton Kebab Roll
- Chicken Kebab Roll

Pizzas

- Vegetable Pizza
- Margarita Pizza
- Chicken Pizza

Croissants

- Croissant Butter
- Croissant Thyme
- Croissant Almond
- Croissant Cheese
- Croissant Chocolate

Danish

- Danish Pastry Cream
- Danish Apricot
- Danish Pineapple
- Danish Blueberry
- Danish Apple
- Danish Cream Chocolate
- Danish Strawberry
- Cinnamon Roll

* Ordering conditions apply.



Irresistible Cakes!



◀ **Chocolate Square**

An irresistible mix of chocolate mousse and sponge cake on a bed of crunchy biscuit, decorated with dark and white chocolate flakes.



Mango Charlotte ▶

A light vanilla sponge cake soaked with mango sauce and filled with mango mousse.



◀ **Vanilla Mille Feuille**

Thin layers of puff pastries filled with vanilla cream and topped with icing sugar and thin chocolate square.



Saint Honore ▶

Puff pastry dough filled with double pastry cream and glazed with candied sugar and decorated with a selection of berries.



◀ Black Forest

An enchanting chocolate sponge cake filled with cherry and whipped cream coated with thick layers of chocolate flakes.



Apple Crumble ▶

Perfumed apple cubes on a tart based biscuit topped with a crunchy layer of crumble.



◀ Chocolate & Honey

A dense chocolate honey mousse on a pistachio biscuit covered with rich dark ganache.



Strawberry Short Bread ▶

An old fashioned yet mesmerizing vanilla sponge cake with two layers of strawberries and cream Chantilly topped with fresh strawberry and almond flakes.



◀ Chocolate Mousse Cheese Cake

NY cheese cake style on cracked chocolate graham biscuit topped with a rich layer of Belgium chocolate mousse.

Double Chocolate Fudge ▶

A double layer of chocolate fudge separated with creamy dark chocolate and mirrored with chocolate glaze.



◀ Marble Cheese Cake

Classic baked cheese cake swirled with dark bitter sweet chocolate.

NY Baked Cheese Cake ▶

The original New York recipe for slow baked cheese cake.





◀ Strawberry Blast

Traditional shortbread cake filled with a blast of summer strawberry chunks covered with sweetened cream and almond flakes.

Zesty Lemon Cheese Cake ▶

The European cheese cake version made of baked graham biscuit base and topped with cheese cake mousse decorated with a very citrusy lime mirror.



◀ Raspberry Macaron

A delicate raspberry almond macaron, crispy from outside and smooth from inside, filled with cream chantilly and fresh raspberries.

Tarte Tatin ▶

Caramelized fresh apples baked on a puff pastry dough.



◀ Strawberry Tart

An appetizing tart shell filled with pastry vanilla cream and topped with fresh Strawberry.

Exotic Fruit Tart ▶

An appetizing tart shell filled with pastry vanilla cream and topped with fresh exotic fruits.



◀ Lemon Tart

A delicious tart shell filled with lemon cream and topped with airy meringue.

Chocolate Sable Cookie ▶

Double chocolate biscuit separated by a rich layer of dark chocolate.



◀ Apricot Sable Cookie

Double vanilla biscuit separated by a rich layer of apricot jam.



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