LIFETASTIC"

PATISSERIE



Indulge yourself in the scent of rose and toasted almonds, a taste of fresh strawberries and watermelon, a sense of surprises and contentment, an experience that will be unforgotten.

A few years ago, our pastry chef arrived Australia. Very much inspired by the local pastries, he decided to recreate this local delicacy with an Asian twist. Though there are certain resemblances with its Aussie origin, the ingredients and recipe were cleverly tailored to adapt Asian appetite.

LIFETASTIC's journey began with the baking of its first Watermelon Strawberry Cake.

每一件草莓西瓜蛋糕上那玫瑰的芳香和烘杏仁的氣味, 西瓜的清爽和草莓的鮮甜都是我們的執著和堅持。

幾年前,我們的糕餅師到訪澳洲。當地的甜品糕點深深啟發了他, 令他決意將這份美味帶回家。經過不斷的嘗試和改良,採用了 更適合本地的新鮮食材,草莓西瓜蛋糕漸漸變得更切合亞洲人的味道。

LIFETASTIC的故事就是從第一個草莓西瓜蛋糕開始。



Watermelon Strawberry Cake

Why do people like our Watermelon Strawberry Cake?

Watermelon Strawberry Cake fans love the surprise they get when they bite on the juicy watermelon layer in between the rose-scented cream and almond layers. The texture, flavours and aromas simply strike a perfect balance and the cake is just so insta-worthy!

嗜過草莓西瓜蛋糕的客人都會一吃愛上。因為當你一口咬上西瓜,玫瑰和杏仁的味道同時湧進味蕾時,總會有一種既新鮮又驚喜的感覺。作為我們的招牌蛋糕,我們希望每位客人都可以吃到最新鮮,口感和味道完美配合的草莓西瓜蛋糕。拍照上傳到網上的話,朋友們一定馬上讚好!



Pistachios 開心果 Rose Petals 玫瑰花瓣 Strawberries 草莓

Rose-Scented Cream 玫瑰忌廉 Watermelon 西瓜

Almond Base 杏仁餅底



圆片具供参考。 麗到最後可参考更多訂購資訊。 | 蛋糕食材及蛋糕上的生果或装飾會因應季節或貨源供應而略作更改,恕不另行通知。







WHAT GOES INTO A LIFETASTIC CAKE RECIPE?

用料天然 選材嚴謹

Strictly selected fresh ingredients from around the world is key to our delicious recipes. They are all gluten-free and cakes are handcrafted daily. That means you don't sacrifice your health when you spoil yourselves with our cakes!

我們的團隊搜羅各地的新鮮食材,確保蛋糕保持最佳的水準。 不含麩質,而且每日新鮮製作,令客人享受美味的同時,能吃得 又安全又健康。





Dried Pineapple 菠蘿乾 Pineapple Compote 糖煮菠蘿 Cream Cheese 忌康芝士。 Coconut 椰絲 Glutinous Rice Base 糯米餅底

4 Portions \$340 6 Portions \$500 8 Portions \$610

② Vegetarian Choice 家食之選

Photos are for reference only. | Refer to the back page for more size options.

We may change some of the ingredients and decorations of cake in case of seasonal shortage without prior notice.

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☐ Fig & Charcoal Layer Cheese Cake 星際花匠

Fresh Fig 新鮮無花果 • Charcoal 竹炭 • Vanilla 雲尼拿 Yogurt 乳酪 • Cream Cheese 忌廉芝士 • Almond Base 杏仁餅底

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4 Portions \$360 6 Portions \$520 8 Portions \$640



Seasonal 季節限

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砚片只供参考。 | 翻到最後可参考更多訂購資訊。 | 蛋糕食材及蛋糕上的生果或装饰會因應季節或貨源供應而時作更改,恕不另行通知:









At LIFETASTIC, we are keen to discover new flavours and become a trademark of Hong Kong's approach to baking. While Watermelon Strawberry Cake remains as our signature, we will continue to explore the possibilities beyond. And each and everyone of you will always be our inspiration and motivation.

LIFETASTIC 一直致力追求突破,渴望建立一個出類拔萃的品牌。 除草莓西瓜蛋糕以外,我們會一直探索新的味道,發掘更多的 可能性。而每一位客人都會是我們堅持的靈感和原動力。





Lychee & Aloe Rose Layer Cake 盛放花蕾

Lychee 荔枝 • Rose-Scented Cream 玫瑰忌廉 Aloe 蘆薈 • Grape 提子 • Almond Base 杏仁餅底

4 Portions \$340 6 Portions \$500 8 Portions \$610

Photos are for reference only. | Refer to the back page for more size options.

We may change some of the ingredients and decorations of cake in case of seasonal shortage without prior notice.

國出只供多多。| 福到最後可多多更多訂購資訊。| 新拉食材及近发上的生果或裝飾會因應季節或貨源供應而略作更改,忽不分行通知





Puddings in a Jar merkhal

Puddings in a Jar is LIFETASTIC's latest richness. They are classic recipes made new. Just when you think the idea of rice in a pudding dessert freaks you out, yet as we always do, we are here to surprise. They might just be the ultimate comfort food you can find: creamy and with abundance of textures and flavours.

瓶子米布甸是LIFETASTIC產品系列的新成員。它們是經典食譜的重新演譯。如果甜品布甸中加入米飯令你有所退避,那請你放心;因為LIFETASTIC一向擅長為客人帶來驚喜。嚐過瓶子米布甸之後,或許你會發現,這幼滑、口感和味道豐富的,就是你一向渴望能滿足你身、心、靈的甜品。



① Chocolate Rice Pudding in a Jar 可可日落 \$58/piece 件



③ Tiramisu Rice Pudding in a Jar 意式風光 \$58/piece 件



Durian LayerPudding in a Jar山頂飄香\$68/piece 件

② Vegetarian Choice 素食之選

Meet our family

Aside from whole cakes, we also offer cakes in slices for you and your friends and family to enjoy! 原個蛋糕以外,我們還提供件裝蛋糕,為您和家人朋友帶來滿足的享受!

Almond-based 杏仁餅底



Watermelon Strawberry Cake 招牌草莓西瓜蛋糕

\$68/piece 件



Charcoal 竹炭 Yogurt 乳酪 Cream Cheese 忌康芝士 Fresh Fig 新鮮無花果 Vanilla 雲呢拿 Almond Base 杏仁餅底

Fig & Charcoal Laver Cheese Cake 星際花匠

\$78/piece 件



Lychee & Aloe Rose Layer Cake 感放花蕾

\$68/piece 件

Cake Ordering Reminder 購買件裝或原個蛋糕注意事項

- . It takes about 10-15 minutes to prepare your cake for pick up, please kindly inform us of your arrival 15 minutes in advance.
- · Please keep the cakes refrigerated at 4 degrees and consume on the day of pickup for optimum taste.
- 我們的蛋糕需要10至15分鐘從凍櫃中取出準備和裝飾。請於提取 蛋糕前15分鐘聯絡我們。
- 請把蛋糕冷藏於攝氏4度,並盡量於當天食用,以保持最佳品質。

Glutinous Rice-Based 糯米餅底



Taro Cream 芋泥忌磨 Fresh Taro 新鲜芋泥

Glutinous Rice Base 糯米餅底

Taro Glutinous Rice Laver Cake 風和日麗

\$58/piece 件



Banana 香蕉

Shizuoka Hojicha 靜崗焙茶 Glutinous Rice Base 糯米餅底

Shizuoka Hojicha Banana Layer Cake 靜崗茶園

\$58/piece 件



Dried Citrus 柑橘乾

Mango 芒果 Coconut 椰絲 Pomelo 柚子 Glutinous Rice Base 糯米餅底

Exotic Mango Laver Cake 盛夏光年 \$68/piece 件



Black Sesame 里芝麻

Charcoal & Glutinous Rice Base 竹炭糯米餅底

A Charcoal Black Sesame Layer Cake 星空花園

\$58/piece 件



Dried Pineapple 菠蘿乾

Pineapple Compote 糖煮菠蘿 Coconut 椰絲

Cream Cheese 忌廉芝士 Glutinous Rice Base 糯米餅底

A Pineapple Compote Laver Cheese Cake 熱帶陽光

\$68/piece 件

Fresh Cream 鮮忌廉 Strawberry 草莓 Kiwifruit 奇異果 Mango 芒果 Banana 香蕉 Charles and the last Glutinous Rice Base 糯米餅底

₹ Assorted Fruits Layer Cake

雨後彩虹

\$78/piece 件

☑ Limited Supply 限量供應





Almond & Glutinous Rice-Based 杏仁糯米餅底



Apple Jelly 蘋果啫喱

Apple Puree 蘋果蓉

Caramel Mousse 焦糖慕絲 Apple Compote 糖煮蘋果

Almond & Glutinous Rice Base 杏仁糯米餅底

Apple Caramel Layer Cake 夏日清晨

\$68/piece 件



Dragon Fruit 火龍果

Glutinous Rice Base 糯米餅底 Lemon Cream Cheese 檸檬忌廉芝士 Mango 芒果 Dragon Fruit 火龍果 Almond Base 杏仁餅底

Dragon Fruit Lemon Layer Cheese Cake

漫天花海

\$68/piece 件



Pandan 班蘭 Mango 芒果 Coconut 椰絲 Black Rice 紫糯米

Almond & Glutinous Rice Base 杏仁糯米餅底

Pandan & Mango Black Rice Layer Cake 草原漫步

\$68/piece 件



Raspberry 紅莓

Raspberry Mousse 紅莓慕絲 Raspberry Jelly 紅莓啫喱

Pistachio 開心果

Almond & Glutinous Rice Base 杏仁糯米餅底

Pistachio Raspberry Layer Cake

春日微風

\$78/piece 件

《 Vegetarian Choice 素食之選

☑ Limited Supply 限量供應

LIFETASTIC Layer Cake Ordering Options 蛋糕訂購選擇



4 Portions







8 Portions



12 Portions





iii 1 Portion = 7.4cm (W) x 5.2cm (D) approximately



24 Portions

LIFETASTIC Layer Cake **Ordering Price** 蛋糕訂購價錢

To Place Your Cake Order 訂購方式

Visit our stores or order online at https://www.lifetastichk.com 只接受網上或門市訂購

Confirmation email will be delivered within 24 hours of your online order. 確認電郵會於網上訂購後24小時內寄出

For enquiries, please call 3611 9766 during service hours from 0900 - 1800. 如有查詢,可於0900-1800內致電36119766。

Cakes 蛋糕款式

Size & Price 尺寸及價錢

Shizuoka Hojicha Banana Layer Cake 靜岡茶園 Taro Glutinous Rice Layer Cake 風和日麗 Charcoal Black Sesame Layer Cake 星空花園	4 Portions 6 Portions 8 Portions 12 Portions 15 Portions 20 Portions 24 Portions	\$320 \$480 \$580 \$780 \$880 \$1,080 \$1,280
Watermelon Strawberry Cake 招牌草莓西瓜蛋糕	4 Portions	\$340
Dragon Fruit Lemon Layer Cheese Cake 漫天花海	6 Portions	\$500
Lychee & Aloe Rose Layer Cake 盛放花蕾	8 Portions	\$610
Pandan & Mango Black Rice Layer Cake 草原漫步	12 Portions	\$830
Exotic Mango Layer Cake 盛夏光年	15 Portions	\$940
Apple Caramel Layer Cake 夏日清晨	20 Portions	\$1,180
Pineapple Compote Layer Cheese Cake 熱帶陽光	24 Portions	\$1,380
	4 Portions	\$360
	6 Portions	\$520
Fig & Charcoal Layer Cheese Cake 星際花匠	8 Portions	\$640
Assorted Fruits Layer Cake 兩後彩虹	12 Portions	\$880
Pistachio Raspberry Layer Cake 春日微風	15 Portions	\$1,020
	20 Portions	\$1,280
	24 Portions	\$1,480

Terms & Conditions 條款及細則



- Please order all cakes at least 2 days in advance (for particular cakes, 3 days in advance is needed). Should you require delivery service, orders must be made at least 5 days in advance.
- 所有蛋糕需於最少2天前預訂(部分蛋糕需要最少3天前預訂)。如需送貨服務,則需要提前5天預訂。
- Cancellation or refund is not allowed once an order is submitted.
 訂單一經完成, 知不可取消或误數。
- Please present confirmation email upon cake pick up. The order would become void if customer does not pick up on the designated date. No refund will be made. 顧客須於指定日期提取蛋糕,提取蛋糕時必須出示確認實數,否則將作自動放棄論而所辦付之金額將不獲退還。
- Changes to orders can only be arranged ONCE with WhatsApp (+852 3611 9766) or email (info@lifetastichk.com) notice received at least 3 working days in advance (Cut-off time at 6pm). NO changes can be made after the cut-off time. For second time changes, a HK\$50 administration fee will be charged upon cake pick-up. Should you need any assistance, please WhatsApp/ call 3611 9766 (Mon-Fri 9am-6pm, Sat 9am-1pm). If outside office hours, please contact any of our stores.
- 如需對訂單內容作出任何更改,客人必須於最少三個工作天的下午6時前 WhatsApp (+852 3611 9766) 或電郵 (info@lifetastichk.com)至本公司。此後的更改恕不受理。如客人於首次更改後再要求作出更改,本公司將於客人領取蛋糕時收取港幣\$50行政費。如需協助,請WhatsApp或致電3611 9766 (星期一至五9am-6pm, 星期六9am-1pm)。辦公時間外,請向各分店香物。
- We may change some of the ingredients and decorations of the cake in case of seasonal shortage without prior notice. 蛋糕食材及蛋糕上的生果或裝飾會因應季節或貨源供應而 略作更改,恕不另行通知。

- Complimentary delivery service for a single location is provided upon HK\$3,000 purchase. For orders below HK\$3,000, delivery service can be arranged at an additional cost depending on the delivery location. Delivery to outlying islands or remote areas is not available or subject to additional charges.
- 我們可以為港幣\$3,000以上的訂單提供一個指定地點的 免費送貨服務。港幣\$3,000以下的訂單如需送貨服務, 將會因應送貨地區逐一地點另行收費。所有離島及偏遠地區 不影送貨服務或總平槽況額外收費。
- Each and every cake is individually handcrafted by our pastry chefs. Our company brand encourages pastry chefs to unleash their creativity and make each cake a unique gift to our customers. Hence, each custom ordered cake may be decorated differently. If you have any particular request, please contact us at 3611 9766 before submitting an online order.
- 每一個訂製的蛋糕都是糕餅師傅親自用心製作及裝飾, 我們公司品牌容許師傅於裝飾設計上自由發揮,務求每一個 蛋糕都是送給客人獨一無二的禮物,因此每個訂製的同款 蛋糕都會有所不同。客人如對裝飾有特別要求,敬請於訂購 前對電3611 9766臘絡我們。
- Some of our cakes may contain allergens such as egg, soy, milk, alcohol and nuts. If you have any special dietary requirements, please approach our front line staff or contact us at 3611 9766 between 9am-6pm and we shall advise you on your choice.
- 蛋糕產品中可能含有引起過敏反應的物質,包括蛋、大豆、 牛奶、酒精、花生或堅果類原料。如果您有任何疑問, 請在選購前向我們的店員查詢或致電3611 9766查詢。
- Each whole cake includes 1 hour ice pack. HKD 5 will be charged for each piece of extra ice pack. 原個蛋糕提供1小時保冷劑,額外保冷劑需另加收港幣\$5 一堆。

Terms & Conditions 條款及細則



- Each cake takes a team of hard work to prepare, and we hope that each will be delivered to our valued customers in its perfect shape and flavour. Therefore, we ask for your cooperation in supporting the bottom of the cake box with extra care after pick up. Please understand that we are not responsible for any damages afterwards. 每一個蛋糕均是糕餅師傅的用心製作,我們希望蛋糕可以最佳狀態送到每位親愛的觀客手裏。因此,我們請領取蛋糕的客人小心承托蛋糕盒。領取後,蛋糕如有任何損毀,我們紹不會書。
- As an eco-friendly brand and that common disposable knifes are not suitable for silcing our cakes with thick fruit layers, all cakes sold do not come with disposable utensils.
 Upon customers' requests, we shall provide wooden forks at HKD 1 each and plastic knife at HKD 20 each. After deducting the cost, the surplus will be donated to selected environmental groups.
- 我們品牌支持環保,而且一般即棄膠刀不適合切我們生果層 較厚的蛋糕,因此所有購買之蛋糕均不包括刀及其他餐具。 如有特別需要,我們有木叉及膠刀供客人購買,木叉每隻 港幣\$1,膠刀每把港幣\$20。價錢扣除成本會全數撥捐 環保團體。
- Should paper shopping bag be required on top of free cake boxes, HKD 5 will be charged for each bag.
 如客人於免費蛋糕盒以外,額外需要購物紙袋,需另收 aws5—個。
- Picking up the cake takes about 10 to 15 minutes from our cake fridge to decoration, packing and finally to your hands, if you are in a rush, we strongly advise you to call us 15 minutes in advance, and we would have your cake ready when you arrive.

蛋糕由凍櫃取出準備至裝飾需時10-15分鐘,如閣下時間 緊迫,我們建議您15分鐘前聯絡我們,讓我們有足夠時間 預先準備。

- Please keep the cakes refrigerated at 4 degrees and consume on the day of pickup for optimum taste. 請把蛋糕冷蔵於攝氏4度,並盡量於當天食用,以保持 最佳品質。
- Subject to actual weather conditions, delivery and pick up services may be suspended when typhoon signal No. 8 or above, or Black Rainstorm Signal are hoisted. Customers can reschedule the delivery or pick up date after normal business operation by calling the store or our office 3611 9766.
- 8號或以上熱帶氣旋警告及黑色暴雨警告期間視乎實際 天氣狀況提供有限度送餅及取餅服務,店鋪或會按狀況暫停 服務,顧客可於店舗恢復營業後致電分店或3611 9766更改 運送及提取蛋糕之日期。
- LIFETASTIC reserves the rights to change the terms and conditions without prior notice. In case of disputes, LIFETASTIC reserves the right of all final decisions. 以上訂購條款及細則如有任何更改,恕不另行通知。如有 任何爭議,LIFETASTIC保留一切最終決定權。
- Whole cakes are for takeaway only, and not valid for dine-in. 原個蛋糕只適用於外膏自取使用,不適用於常食。
- All photos are for reference only.
 所有圖片只供參考。

LIFETASTIC

Shop B, G/F, 31-37 Hill Road, Western District, Hong Kong 西環石塘咀山道 31-37 號地下 B 舗 +852 2420 8851 Mon-Fri 12pm-10pm Sat, Sun & PH 11am-10pm

LIFETASTIC PATISSERIE

Shop L406, Level 4, The ONE, 100 Nathan Road, Tsim Sha Tsui, Kowloon 尖沙咀彌敦道 100 號 The ONE 4樓 L406 號舗 +852 2564 8533 12pm – 11pm

LIFETASTIC PATISSERIE

Kiosk 1B, 1/F, Main Block, Fashion Walk, Causeway Bay, Hong Kong 銅鑼灣記利佐治街11-19號 Fashion Walk 1樓 Kiosk 1B號舖 +852 2564 8283 12pm - 10pm

WORKSHOP

Workshop F, 23/F, Shield Industrial Centre, 84-92 Chai Wan Kok Street,
Tsuen Wan, New Territories

荃灣柴灣角街 84-92 號順豐工業中心 23 樓 F 室

+852 3611 9766 9am - 6pm

By appointment and takeaway only

