

Carla Zeitune

cakes | pastry | cuisine | catering | cooking class

My work is based on experience of studying for the The Grand Diploma certification from the Le Cordon Bleu as well as passion for cooking and preparing food from my own country for more than 8 years.







APPETIZERS

Cheese bread – 15g each - price for each 20 units	600
Chicken sandwich – serves 10	1,200
Meat risoles – price for each 20 units	1,000
Falafel with tahini sauce – serves 10	1,000
Cheese pastel - price for each 20 units	700
Meat pastel – price for each 20 units	700

ENTREES

Melon with Parma ham and mint leaf – 20 pieces	600
Pomelo salad (20 individual portions)	500
Fish ceviche (20 individual portions)	1,000
Chicken cream with mascarpone (20 individual portions)	900

SALADS

Mango salad (with nuts and leafs) – serves 6	500
Pomelo Salad – serves 6	500
Rucula, beetroot, carrot, nuts and strawberries salad with gorgonzola sauce –	
serves 6	500
Greek salad – serves 6	500
Caprese salad – serves 6	700

SWEETS

Brigadeiros (15g each) – Box with 30 pieces 1,000	
Brazilian flan – Serves 10 500	
Chocolate mousse – serves 10	
Panna cotta with red fruits coulis – serves 10	
Cream cheese mousse with red guava sauce – serves 10	
Pavlova (individual portion) – decorated with red fruits – serves 10	
Pavlova (1 piece) – decorated with red fruits – serves 10	
Meringue – 100g	





CAKES

Chocolate cake filled with chocolate cream, covered with M&M and KitKat	
- serves 30 normal slices	3,000
Chocolate or vanilla cake, filled with chocolate cream or dulce de leche and	
covered with fondant – serves 30 normal slices	4,000
Prestigio cake (chocolate cake, filled with dulce de leche and coconut, decorated	
with Strawberries – serves 30 normal slices	3,000
Passion fruit cake covered with marshmellow – serves 30 normal slices	2,500

* For a specific decoration on the cake price is under request

CUPCAKES – 1 order = 10 pieces, minimum 2 orders

Chocolate, filled with brigadeiro and topped with buttercream	1,000
Vanilla, filled with dulce de leche and topped with buttercream	1,000
Red velvet, filled with cream cheese cream and topped with buttercream	1,200

FROZEN ITEMS

FINGER FOOD	
Pão de queijo* - Brazilian cheese bread (15g each) package with 20 units	600

SAUCES

Pesto sauce (200g)	450
Béchamel sauce (500g)	225

MAIN DISHES

Meat Lasagna with tomato sauce and béchamel sauce – serves 6	00
Meat lasagna with tomato sauce and béchamel sauce - serve 1 - served in a foil box. 40	00
Cheese and Ham rondelle with tomato sauce and béchamel sauce - serves 4 1,50	00
Cheese and Ham rondelle with tomato sauce and béchamel sauce - serve 1 - served	
in a foil container 40)0
Meat balls – 15g each – package with 20 pieces	00
Chicken nuggets – 15g each – box with 20 pieces	00

All prices are in Thai Baht

Delivery fee - within Nichada Thani is free, other venue is on request