

Dylan
PATISSERIE

Sweet Masterpiece



www.dylanpatisserie.com



At Dylan. we celebrate with elegance and style. Our premium. hand-crafted cakes are made from the finest ingredients. ensuring every celebration is filled with joy.

We aim to create meticulously crafted cakes that add an extravagant touch to your festivities. From the delicate layers to the grandest design. each cake is exquisitely executed and made.

We value your unique vision and personal touch as we work together to create memorable moments for your celebrations.

Strawberry Cheesecake

Our iconic creamy cheesecake featuring a scrumptious graham butter crust, topped with strawberry coulis, fresh strawberries and coated in roasted pistachio. Our flagship cheesecake, and for good reason There's nothing like the intoxicating creaminess fulfilled with the fresh strawberry tart flavors.



French Pastry

₱ 310

30 x 30 cm.

₱ 6,000

20 x 10 cm.

₱ 1,800

40 x 30 cm.

₱ 7,000

20 x 20 cm.

₱ 2,500

40 x 40 cm.

₱ 8,000

30 x 20 cm.

₱ 3,500

40 x 40 cm.

₱ 12,000

Lotus Biscoff Cheesecake

Our iconic creamy cheesecake featuring a scrumptious graham butter crust, topped with our homemade lotus spread and cookie toppings. The savoriness of the lotus Biscoff paired with our creamy cheesecake results in a sensational experience that will keep you coming back for more!



French Pastry	₱ 310	30 x 30 cm.	₱ 6,250
20 x 10 cm.	₱ 1,300	40 x 30 cm.	₱ 7,350
20 x 20 cm.	₱ 2,200	40 x 40 cm.	₱ 8,300
30 x 20 cm.	₱ 3,200	40 x 40 cm.	₱ 12,400

Blueberry Cheesecake Cake

Our signature cheesecake, topped with blueberries and roasted almonds with a crunchy graham crust base.



French Pastry

₱ 310

30 x 30 cm.

₱ 6,250

20 x 10 cm.

₱ 1,300

40 x 30 cm.

₱ 7,350

20 x 20 cm.

₱ 2,200

40 x 40 cm.

₱ 8,300

30 x 20 cm.

₱ 3,200

40 x 40 cm.

₱ 12,400

Cheesecake Trifecta Cake

A3-in-4 combination of the best-selling cheesecakes from Dylan Patisserie: Strawberry Cheesecake, Blueberry Cheesecake, Nutella Cheesecake. Perfect as a sweet surprise



20 x 20 cm.

₱ 2,600

Tiramisu Cake

The classic Tiramisu, made with homemade lady finger sponge, coffee syrup and mascarpone cream.



French Pastry

₱ 310

20 x 10 cm.

₱ 1,250

20 x 20 cm.

₱ 2,350

30 x 20 cm.

₱ 3,340

30 x 30 cm.

₱ 6,300

40 x 30 cm.

₱ 7,300

40 x 40 cm.

₱ 8,500

40 x 40 cm.

₱ 12,600

Hazelnut Praline Cake

Our range-topping Hazelnut Praline is in a league of it's own and truly the ultimate indulgence, delicately balancing the rich and velvety chocolate hazelnut mousse with our biscuit sponge and crunchy hazelnut praline layer. This is truly an expression of decadence with no compromise on flavor and quality.



French Pastry	₱ 390	30 x 30 cm.	₱ 9,000
20 x 10 cm.	₱ 2,000	40 x 30 cm.	₱ 7,300
20 x 20 cm.	₱ 3,500	40 x 40 cm.	₱ 8,500
30 x 20 cm.	₱ 4,600	40 x 40 cm.	₱ 12,600

Triple Chocolate Blossom

Enjoy a luscious combination of three types of chocolate! Featuring our dark chocolate sponge with a dark chocolate crispy with a decadent mixture of milk and white chocolate mousse. This cake is finished with a layer of dark chocolate ganache topped with cocoa.



French Pastry

₱ 390

20 x 10 cm.

₱ 2,000

20 x 20 cm.

₱ 3,600

30 x 20 cm.

₱ 5,300

30 x 30 cm.

₱ 10,350

40 x 30 cm.

₱ 12,100

40 x 40 cm.

₱ 13,500

40 x 40 cm.

₱ 20,650

Chocolate Mascarpone Cake

The intoxicating combination of Belgian Dark Chocolate and mascarpone cream, made with a rich chocolate sponge and paired with chocolate mousse and milk chocolate crunch. A match made in heaven, for those who dare to think differently!



French Pastry ₱ 390

20 x 10 cm. ₱ 1,800

20 x 20 cm. ₱ 3,100

30 x 20 cm. ₱ 4,100

30 x 30 cm. ₱ 8,750

40 x 30 cm. ₱ 10,200

40 x 40 cm. ₱ 11,600

40 x 40 cm. ₱ 17,000

Classic Opera Cake

The Classic Opera cake is the perfect combination of a laconde sponge with rich chocolate ganache, almond pastry dough, coffee buttercream, and chocolate glaze.



French Pastry	₱ 390
20 x 10 cm.	₱ 1,650
20 x 20 cm.	₱ 2,950
30 x 20 cm.	₱ 4,400

30 x 30 cm.	₱ 8,500
40 x 30 cm.	₱ 9,900
40 x 40 cm.	₱ 11,000
40 x 40 cm.	₱ 14,000

Chocolate Mud Cake

The r Chocolate Mud Cake is a decadent treat for true chocolate lovers, made with rich dark chocolate sponges that are irresistibly moist and dense. Each layer is coated with smooth, velvety dark chocolate ganache, creating a luscious and creamy finish that melts in every bite.



French Pastry	₱ 390	30 x 30 cm.	₱ 8,500
20 x 10 cm.	₱ 1,650	40 x 30 cm.	₱ 9,900
20 x 20 cm.	₱ 2,950	40 x 40 cm.	₱ 11,000
30 x 20 cm.	₱ 4,400	40 x 40 cm.	₱ 14,000

Red Velvet Cake

A modern classic, our red velvet cake remains faithful to tradition, only ours is elevated. With a luscious sponge composed of natural beetroot for coloring, layered with a refreshing vanilla cream cheese frosting and topped with red velvet crumbs. This cake is decorated with chocolate trimmings and dusted with white icing sugar.



French Pastry	₱ 310
20 x 10 cm.	₱ 1,300
20 x 20 cm.	₱ 2,300
30 x 20 cm.	₱ 3,200

30 x 30 cm.	₱ 6,150
40 x 30 cm.	₱ 7,300
40 x 40 cm.	₱ 7,990
40 x 40 cm.	₱ 11,900

Ube Dulce De Leche Cake

East meets West in a unique flavor combination that will certainly invigorate the tastebuds! Featuring our ube sponge clemantly paired with Dulce De Leche Cream This cake is covered in Ube crumb.



French Pastry ₱ 310
20 x 10 cm. ₱ 1,,200
20 x 20 cm. ₱ 1,950
30 x 20 cm. ₱ 3,000

30 x 30 cm. ₱ 5,000
40 x 30 cm. ₱ 6,200
40 x 40 cm. ₱ 7,000
40 x 40 cm. ₱ 10,000

Lychee Pandan Cake

Our Lychee Pandan Cake is a harmonious blend of tropical flavors, light yet indulgent, and crafted to impress. At its base is a soft pandan sponge with a delicate aroma and fluffy texture, layered with silky pandan mousse that melts smoothly in your mouth. The result is a fragrant cake that is deliciously refreshing and refined.



French Pastry	₱ 310
20 x 10 cm.	₱ 1,050
20 x 20 cm.	₱ 1,750
30 x 20 cm.	₱ 2,450

30 x 30 cm.	₱ 4,650
40 x 30 cm.	₱ 5,390
40 x 40 cm.	₱ 6,090
40 x 40 cm.	₱ 9,350

Gourmet Mixed

4in-1velvety goodness featuring our gourmet selections: Triple Chocolate Blossom, Ube Dulce De Leche, Choco Mud Cake, Red Velvet Cake.



20 x 20 cm.

₱ 3,000

Chocolate Nouveau Cake

Our Chocolate Nouveau Cake is a masterpiece of rich flavors and velvety textures, created for those who seek true indulgence. At its base is a moist chocolate sponge, layered with sumptuous dark chocolate ganache that delivers the perfect balance of fluffiness and richness in every bite.



20 x 20 cm.

₱ 1,450

Strawberry Vanilla Symphony

Our Strawberry Vanilla Symphony Cake is a refined indulgence, created for those who appreciate timeless flavors with a modern touch. At its base is a soft, airy vanilla sponge that delivers both lightness and delicacy. We then layer it with silky custard and sweet strawberry sauce, striking a perfect harmony of creaminess and fruitiness.



20 x 20 cm.

₱ 1,050



Our Branches

Makati

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Quezon City

20 Scout Tuazon St. Cor. Scout Castor,
Quezon City, Metro Manila 1101

Parqal

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Aseana Ave, Parañaque, 1701 Metro Manila, Philippines

SM North EDSA

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