

the butterd

DESIGNER CAKE



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If you're throwing a themed-based party or customizing a cake for a Liverpool fan, we're here to help you achieve that goal. A cake especially designed for that special someone to celebrate the occasion.

We have two main sizes, 6" and 8" round cakes. Stack them up or have two 6" cakes side by side or even a trio of small cakes. We can add an extra layer to make the cake tall or tall-er.
Go big or go home.

SINGLE TIER CAKE

6" round cake, starts from MYR250

8" round cake, starts from MYR350

TWO-TIER CAKE

6" / 8" round cake, starts from MYR770



So send your ideas, pinterest board, and sketches to

hello@thebutterd.com



ADD-ONS

If you need additional items or just that extra *zhush* to complete your celebratory experience, we are happy to help!

CANDLES

All cakes come with a complementary blow-out or fireworks candle

Straight/Curly

Gold/Silver/Rose Gold/Champagne/Black

*Subject to availability

If you're looking for something a little extra, we have Gold Digits // MYR5/pc

CAKE TOPPER

Happy Birthday // MYR10/pc

Gold/Silver/Rose Gold/Black

*Subject to availability

Custom Cake Topper // MYR40 to sky is the limit

HANDWRITTEN MESSAGES

Written on Gumpaste // MYR7

CAKE KNIFE

**We do not provide cake knives. Use your own knife.
Save the environment.**

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CAKE MENU



CAKE

VANILLA BEAN

The classic vanilla cake with layers of lemon curd to cut through all that vanilla. Rounding it off with even more vanilla bean buttercream.

6" 3 layers // MYR160 | 8" 3 layers // MYR205

PASSIONFRUIT MANGO

For your passionate tropical peeps, a light sponge cake filled with passionfruit mango compote with fresh mango. All wrapped up in passionfruit lemon buttercream.

6" 3 layers // MYR170 | 8" 3 layers // MYR215

CARROT PECAN

A spiced carrot pecan cake with a nutty brown butter cream cheese frosting for that warm holiday vibes. Perfect for any time of day - breakfast or midnight snack. No judgement.

6" 3 layers // MYR70 | 8" 3 layers // MYR215

ESPRESSO PECANS

This cake hits the spot everytime. Espresso-full cake with crunchy pecan praline for that sweet nuttiness. More espresso infused into the buttercream for you coffee-lovers.

6" 3 layers // MYR170 | 8" 3 layers // MYR215

*Standard 6" cakes yields 10-15 servings while 8" cakes yields 20-25 servings.



CAKE

EARL GREY LEMON LYCHEE

Don't spill the tea! Better yet, here's the tea to spill – fragrant Earl Grey tea cake with layers of lemon curd for that zesty brightness, lychees for the sweet factor, and lemon buttercream to keep that freshness in.

6" 3 layers // MYR170 | 8" 3 layers // MYR215

PINA COLADA

Holidays by the beach vibes instantly comes in mind. Light coconut cake with pineapple-passionfruit compote, and frosted in coconut buttercream.

6" 3 layers // MYR170 | 8" 3 layers // MYR215

COCONUT LIME

Tropical and refreshing. Coconut cake with macademia nuts for that textural crunch. Lime curd in between to brighten up those flavours, and smothered in coconut buttercream.

6" 3 layers // MYR160 | 8" 3 layers // MYR205

PURPLE LEMONADE

Fruity and refreshing, like a cup of lemonade. Light and fluffy lemon cake with layers of berries compote, lemon curd, fresh blueberries, and fresh lemon buttercream.

6" 3 layers // MYR155 | 8" 3 layers // MYR195

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CAKE

THE SALTY AND THE SWEET

Sweet and savoury all in one bite.
Rich chocolate cake with layers of crunchy almond praline, gooey salted caramel, Belgian chocolate ganache, frosted in salted caramel buttercream.

6" 3 layers // MYR155 | 8" 3 layers // MYR195

VANILLA LATTE

Coffee and vanilla is a heavenly pair. Light and fluffy vanilla cake with layers of Belgian coffee chocolate ganache, covered in espresso buttercream - it's coffee-o'clock anytime.

6" 3 layers // MYR155 | 8" 3 layers // MYR195

CHOCOHOLICS

Just like the name suggests, it's chocolate in different variations. Rich chocolate cake with whipped chocolate ganache, and crunchy chocolate ganache with Belgian chocolate buttercream.

How many times did we mention chocolate?

6" 3 layers // MYR160 | 8" 3 layers // MYR205

STRAWBERRY LEMON

A special tribute to strawberry lovers everywhere. Strawberries baked in a light lemon cake with layers of strawberry compote, lemon curd, fresh strawberries, and of course, more strawberry buttercream.

6" 3 layers // MYR160 | 8" 3 layers // MYR205

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CAKE TOPPER

Happy Birthday // MYR10/pc

Gold/Silver/Rose Gold/Black

*Subject to availability

Custom Cake Topper // MYR60 to sky is the limit

HANDWRITTEN MESSAGES

Written on Gumpaste // MYR7

CAKE KNIFE

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CAKE PORTIONS

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Cutting a cake is easy! It's just a piece of cake.

Kidding!

We know it can be stressful so here's how we like to cut them so that everyone's happy.

There are two portion sizes we use as a standard when referring to event servings. The first is a dessert portion of 2" x 1" slices, which is an ample and generous size.

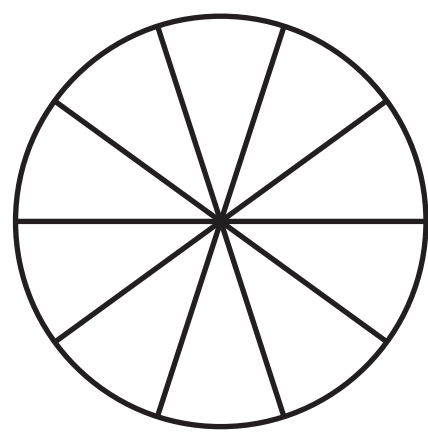
This will be perfect as a third course meal.

If you're planning to serve cake after a three-course meal, seven-course meal, or buffet then the second finger coffee slice portion, 1" x 1" slices would be better suited. This way, you'll be able to yield more servings.

Win-win!

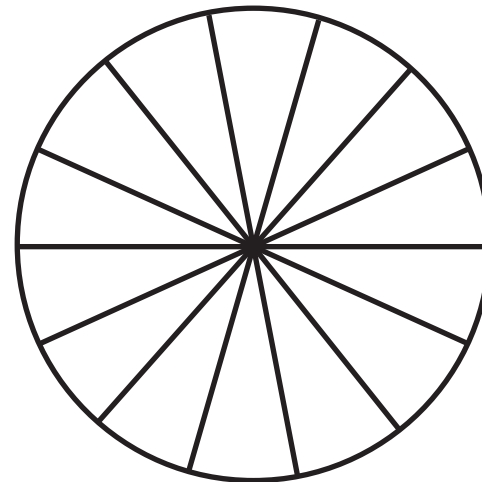
There are many methods to do this so here's a rough guide on different portion sizes.

6" CAKE

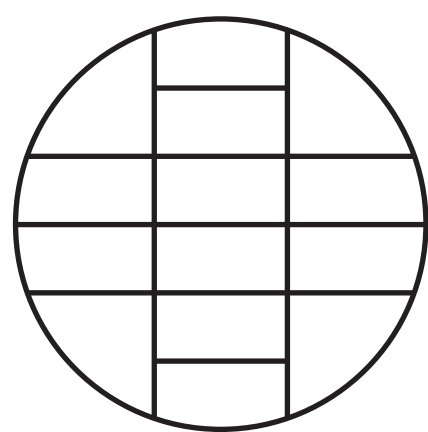


10 servings

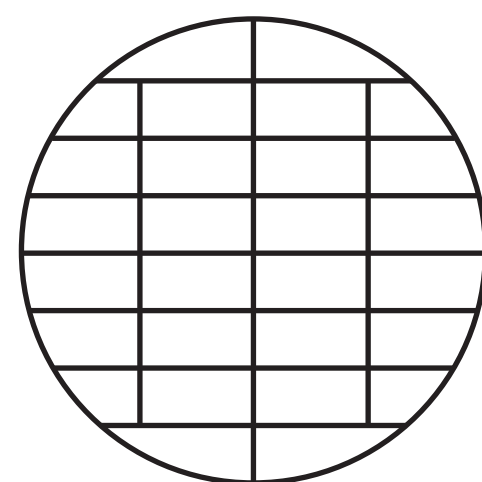
8" CAKE



14 servings



14 servings



28 servings



THE TOOLS

A sharp thin knife will do the trick. If you have hot water on hand, that will be great to achieve clean slices. If you don't have hot water, a paper towel will work well to wipe the knife clean after every cut.

Another tip is to have is a cutting board to cut more efficiently.

HERE'S A COOL TIP

If the cake has been sitting out on display for an hour or two, chilling it in the fridge for 15 minutes will help immensely when slicing. A chilled cake gives you better clean cuts and less mess as the buttercream is stiff and won't smooch all over the place.

AND THAT'S HOW WE DO IT.