

maya resorts





Our cakes are made with the intention of freshness and fulfilment, we wish for each of our pastries to be different in its own way and have its own personality... Indeed, no two cakes are the same: some are light and vibrant whereas others are fluffy and comforting! Inspired by local ingredients but executed using classical French techniques, our cakes mean to follow our philosophy and blend with the Balinese culture and environment.

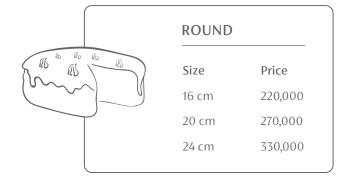
Health-consciousness and well-being are also an integrant part of our reflexion and pastry process, as a result we focus on using quality ingredients and natural sugars for a cleaner taste and purer pastries.

Eat in-house, take-away or pre-order for your special event... we bake to please!

Maya Resorts Pastry Team

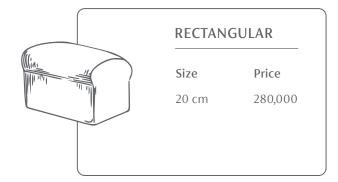


A p p l e P i e



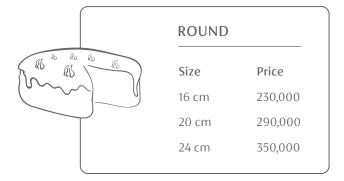


Rum Baba



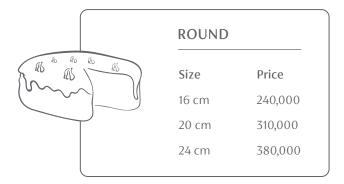


B e r r y C h e e s e c a k e



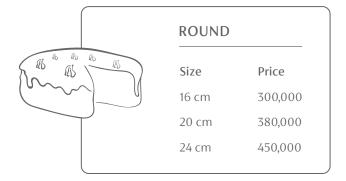


Peanut Tart



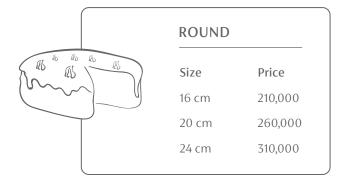


Chocolate Matcha



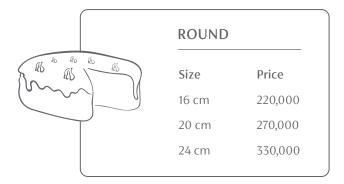


Lemon Tart



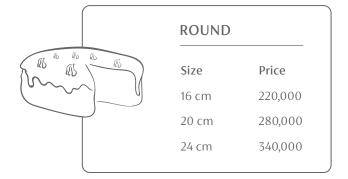


Mango Saint-Honoré



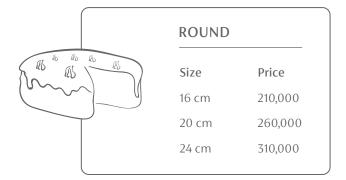


Tiramis u Tart



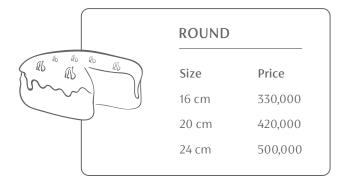


Coco-Berry Vacherin





Valrhona Caramelia



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