

Catering /
Traiteur



TI YAN
PÂTISSERIE



100% authentic French Pâtisserie

All our pastries are artisanal, homemade using French dairy products (butter, milk, cream)

& French traditional recipes in our studio / shop at Novena.

Depending on the chosen item, the number of choices and our schedule, please allow us 2 days up to 2 weeks notice to prepare your special order.

WhatsApp us for any question / order at 9299 8298

(French / English speaking)

Our pastry shop is located at

Royal Square at Novena

103 Irrawady Square

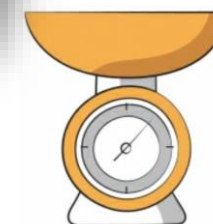
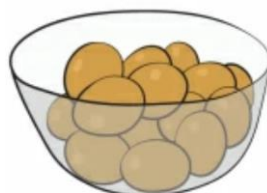
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Delivery islandwide possible

Catering prices = Minimum order 20pc par item

& \$200 purchase in total



Intemporel macarons

Choice of different shapes, sizes
& flavours of filling



Round shape

About 2.5cm: \$1.60 per pc

About 3.5cm: \$1.90 per pc

Choice of filling (ganache)

- Dark chocolate
- Vanilla
- Mandarin
- Red fruits

Chessboard \$19



Coffee macarons

Coffee (buttercream) topped with
chocolate moka bean
(about 2.5cm): \$1.80 per pc

Heart shape: \$2.30 per pc

Sea-salted caramel (buttercream)



Ingredients:

Macarons shells: eggs white,
sugar, almond ground



Intemporel macarons

Macarons with your logo

Choice of different sizes & flavours of filling



Ingredients:

Macarons shells: eggs white, sugar, almond ground

Filling of your choice (coffee, chocolate, vanilla, mandarin, red fruits, lemon, salted caramel)

Chocolate bottom with your logo (with gold powder or without)

Macarons
(3.5 cm or 4.5cm)

Logo stamp to order:
ask for quotation



Macarons with your logo

Ti Yan Pâtisserie

Personalized macarons for any events (baby shower, themed party...)
Choice of different flavours of filling, hand decorated macarons



Ingredients:

Macarons shells : eggs white,
sugar, almond ground

\$4.60 per macaron (4.5cm)

Choice of filling

- Dark chocolate ganache
- Vanilla ganache
- Mandarin ganache
- Red fruits ganache
- Lemon buttercream
- Sea salted caramel buttercream



Personalized macarons

Birthday macarons

Choice of different flavours of filling, hand decorated macarons

Ingredients:

Macarons shells: eggs white, sugar, almond ground



\$4.60 per macaron (4.5cm)

Choice of filling

- Dark chocolate ganache
- Vanilla ganache
- Mandarin ganache
- Red fruits ganache
- lemon buttercream
- sea salted caramel buttercream



Birthday macarons

Ti Yan Pâtisserie



Bouquet of macarons

Creative macarons shaped into heart and flower



\$6.30 per flower macaron

Choice of filling

- Dark chocolate ganache
- Vanilla ganache
- Mandarin ganache
- Red fruits ganache
- lemon buttercream
- sea salted caramel buttercream

Ingredients:

Macarons shells: eggs white, sugar, almond ground

Bouquet of macarons

Cannelés bordelais

Baked in traditional copper moulds, our cannelés are crispy outside and soft custard flavoured inside like the famous ones in Bordeaux, the city in the west part of France where they come from.



\$2.00 per pc

Ingredients:

Butter, flour, egg yolk, sugar,
milk, vanilla, rum



Cannelés

Madeleines / Choco-madeleines

The classic French butter soft cake flavoured with vanilla. Can have a twist texture with the coated chocolate one.

Ingredients:

flour, eggs, sugar, milk, vanilla, yeast,
(dark chocolate for the choco
madeleines ones)



\$2 per pc



\$2.60 per pc

Mi-cuits chocolate with fleur de sel

Intense dark chocolate half baked cake with flower of salt, topped with caramel



\$1.60 per pc

Ingredients:

Egg yolk, sugar, chocolate, butter, flour, cream, flower of salt

Palets bretons à la fleur de sel

Brittany famous butter cookies with flower of salt



\$1.50 per pc

Ingredients:

Eggs yolk, sugar, butter, flour, yeast, flower of salt

Chocolate Caramel & fleur de sel mini-tart

Traditional sweet and crisp pastry crust with intense chocolate filling, topped with caramel buttercream and flower of salt.



Mini tart \$3.20

Ingredients:

Butter, flour, eggs, sugar, dark chocolate, cream, flower of salt



Chocolate Tarts

Lemon meringue mini-tart

Traditional sweet and crisp pastry crust with lemon curd, topped with italian meringue.



Ingredients:

Butter, flour, eggs, sugar, fresh lemon juice, cream, fish gelatine

Mini tart \$3.50



Lemon Tarts

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Fruits tart

Traditional sweet and crisp pastry crust with a vanilla pastry cream butter filling, topped with fresh strawberries, raspberries or grapes and some dark chocolate slabs for decoration.

Ingredients:

Butter, flour, eggs, sugar, milk, vanilla, fresh strawberries, raspberries or grapes, chocolate

Any mini-tart
\$3.50



Chocolate mousse

Dark chocolate mousse intense chocolate flavour and light texture



Any cup (6cm) \$6.50 per pc

Ingredients:

eggs, dark chocolate, sugar, salt, butter

Crème brûlée (French vanilla custard)

Vanilla custard topped with caramel brulé layer

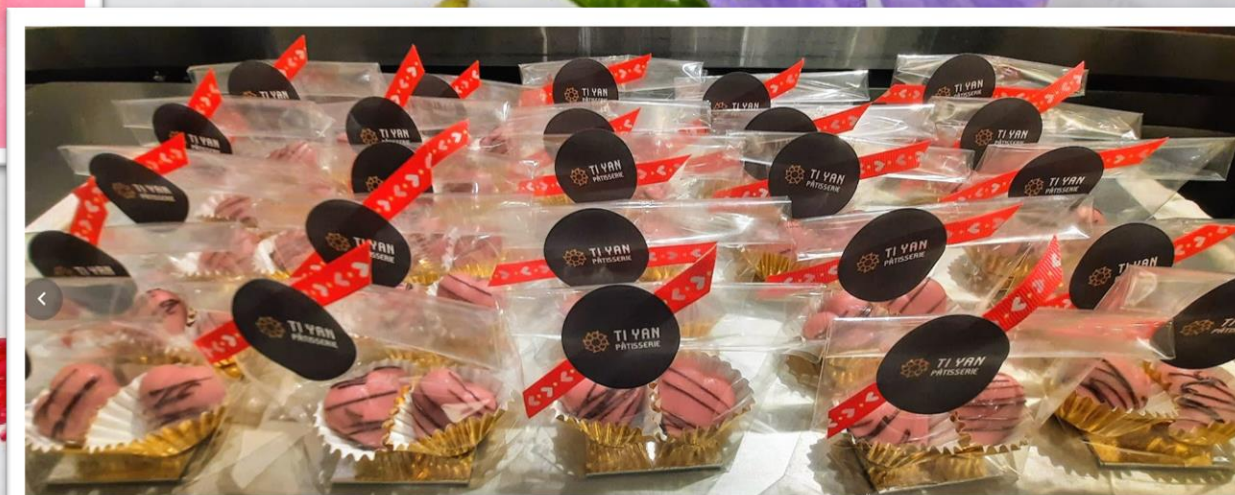


Ingredients:

Egg yolk, sugar, cream, milk, vanilla

Chocolate (heart shape / flower shape)

Dark chocolate, ruby chocolate, red fruits ganache



Box of 9 pc \$28

Or \$3.50 per pc

Ingredients:

Dark chocolate, ruby chocolate,
cream, red fruits purée

Strawberry Chocolate (dark chocolate/ ruby chocolate)

Fresh strawberry coated dark chocolate & ruby chocolate

Ingredients:

Fresh strawberry, dark chocolate,
ruby chocolate



\$2.90 per pc

Smoked salmon rolls crêpes

Crêpe filled with smoked salmon, whipped mascarpone, fresh lemon juice & fresh herbs



\$3.20 per pc

Ingredients:

Eggs, flour, milk, butter, cream, vanilla sugar
Filling: smoked salmon, mascarpone, cream,
fresh lemon juice, fresh herbs



Savoury macarons

Choice of different flavours of filling, hand decorated macarons

Ingredients:

Macarons shells: eggs white, sugar, almond ground



Foie gras macarons

\$3.80 per macaron (3.5 cm)

Foie gras, fig jam, white pepper

Sushi macarons

\$5.00 per macaron

(4.5 cm)

Choice of filling

- Tuna rilette
- Salmon rilette



Savoury macarons



Ti Yan Pâtisserie

Gougère au gruyère (cheese chou pastry)



Ingredients:

Eggs, butter, flour, water, cheese, salt, pepper, nutmeg

\$1.20 per pc

Mini-quiche Bacon (without crust)

Bacon, confit tomatoes, zucchini, gruyere

Mini-quiche Vegetarian (without crust)

Capsicum, confit tomatoes, zucchini, gruyere



Bacon or Vegetarian cup

\$2.50 per cup

Ingredients:

Eggs, cream, butter, water, bacon, confit tomatoes with provential herbs, fresh zucchini,, olive oil, gruyère cheese, salt, pepper

Ingredients:

Eggs, cream, butter, water, fresh capsicum, confit tomatoes provential herbs, fresh zucchini,, olive oil, gruyère cheese, salt, pepper



Mini-Quiches



Mini-brioche Tuna / Olives

Brioche, Tuna, olives, mayonnaise



\$3.80 pc

Ingredients:

Eggs, butter, flour, milk, yeast, sugar, salt, tuna, olive, mayonnaise



Mini-Brioche

Ti Yan Pâtisserie

Salad of pasta & roasted chicken, confit tomatoes & olives



\$3.20
per cup (100g)

Ingredients:

Pasta, roasted chicken, confit tomatoes, sweet corn, olives, mayonnaise, herbs



Salad of pasta « vegetarian »: confit tomatoes, sweet corn & olives

\$3
per cup (100g)

Duo pumpkin & lentils

Pumpkin puree cooked with cream & provential herbs paired with lentils



Ingredients:

Pumpkin, cream, provential herbs, lentils, vegetarian broth, salt



Salad of carrots with coriander, citrus juice



\$2.20
per cup

Ingredients:

Carott, coriander, fresh orange juice,
fresh lemon juice, salt





Brands of our dairy products

Butter – Président

Whipping cream – Président

Milk – Lactel



Brands of our Chocolate

Dark chocolate – Callebaut

Ruby chocolate – Callebaut

White chocolate – Cacao Barry

Origin of our vanilla bean

Vanilla Bourbon beans – New Caledonia



We use premium ingredients, no artificial flavour, no preservative

