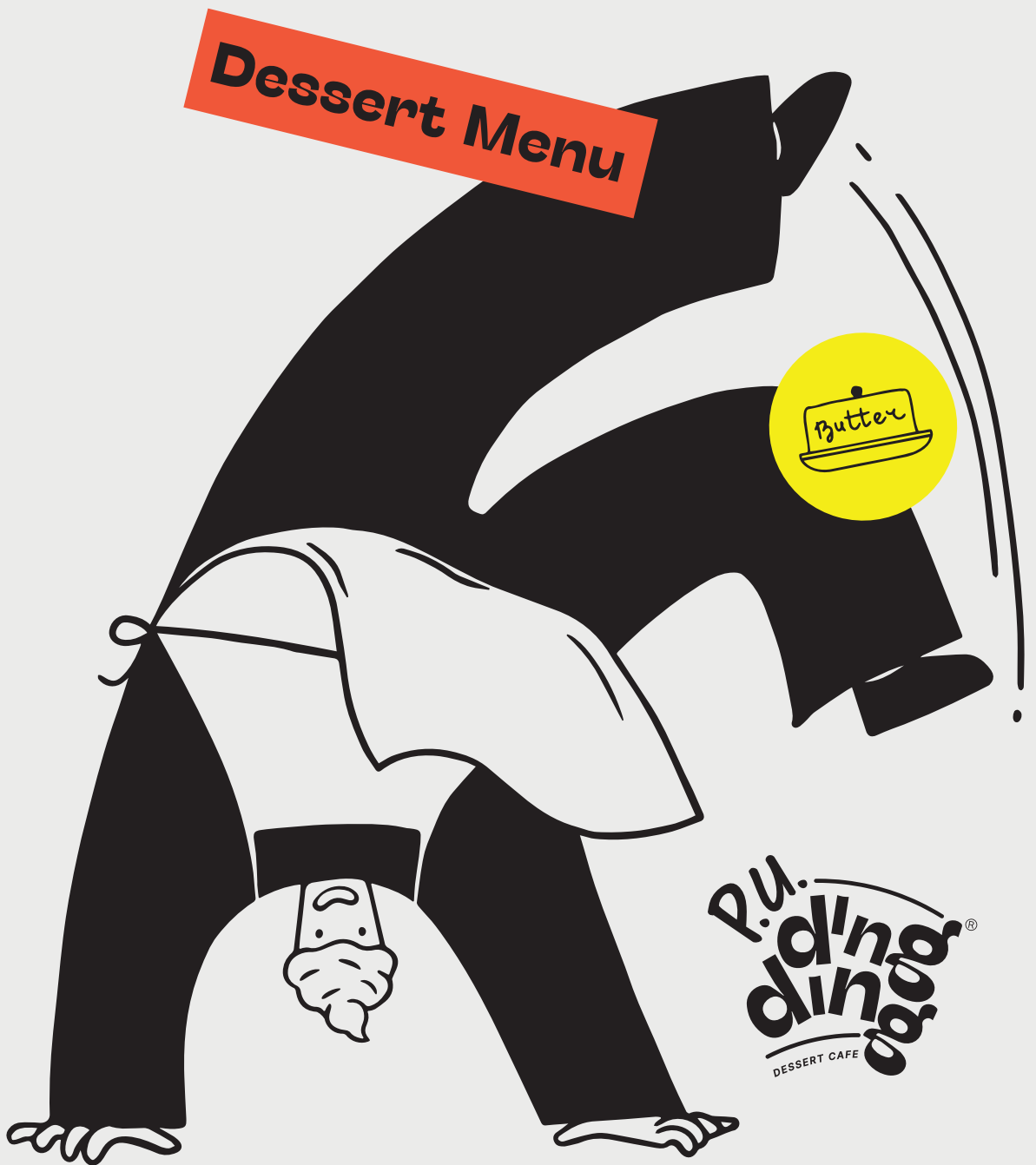


Desserts by the Pastry Chef who baked for the Queen

10:30AM - 1AM

Dessert Menu



P.U.
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DESSERT CAFE

Hey there, dessert lovers! I'm the Pastry Chef & Chief Artist at **P.U. Dingding**. Welcome to my delectable world of desserts, pastries, and contradictions. Where things are a little familiar, a little unexpected, a little old school, a little contemporary, a little science, a little art...where all the littles add up to a whole lot of great!

I've been honing my skills and techniques for over two decades now, and it's been a sweet, sweet adventure. From whippin' up tiny intricate sweet treats for the Queen's garden party in '04 to serving desserts for the Princess of Malaysia, I've soaked up inspiration from my travels all around the world. Now here I am, enjoying my biggest moment yet – being able to plate up my memories for you to dig into!

So, whether you're here for a taste of nostalgia or an adventure in flavour, you're in the right place. Let every bite at P.U. Dingding bring a smile to your face and warmth to your heart. Here's to creating new memories together, one delicious dessert at a time.

Nakul Kulkarni (*aka Cakehead*)



P.S. Here's the icing on the cake: Indulgence shouldn't come at the cost of health, so we use only the finest ingredients in our desserts. From cutting down on sugars to using unprocessed sugars wherever possible to real chocolate and the real deal whipping cream instead of whipped toppings, we make sure every bite is as wholesome as it is delicious.

Familiar Favourites



Add a scoop of ice cream of your choice:

Vanilla	-----	99
Strawberry	-----	99
Chocolate	-----	109

Tira MISS You N E

Fluffy homemade mascarpone with espresso-soaked sponge. Traditions intact, served truly, madly and deeply. Rome, welcome HOME. ----- **259**

Brookie Rookie E

A fierce fusion of a fudgy brownie and a chewy cookie, tamed only by your fingers ----- **149**

Biscoff Bliss Cheesecake EL N

Featuring a blissful creamy Biscoff cheese filling on a crumbly cookie crust, a soft caramel centre & MORE Biscoff and crumble on top. No bake. All love. ----- **279**

Double Trouble Brownie E

Fudgy chewy and a classic chocolate brownie. Brownie & chocolate lovers of the world unite ----- **229**

Blue York Cheesecake EL

A creamy New York classic, baked to perfection, crowned with a burst of juicy blueberry compote. ----- **279**

Tres Leches E

Three milks, no guilt - just fresh. Pour, explore, and come back for more. ----- **269**

Ganache Avalanche Slice EL

A party ain't a party without this moist buttery eggless chocolate cake crowned with scintillating ganache. ----- **229**



Berry Go Round EL

A playful mix of berry mousse and fresh berries between layers of vanilla sponge, crowned with absolute deliciousness. ----- **249**

Bundt It Like Beckham

E

Opposites attract in this classic buttery bundt cake ----- **199/1599**
(Slice/Full Loaf)

Fudge & Nut Frenzy Éclair

E N

Dive into a decadent dream where chocolate meets nutty goodness! This éclair is a silky-smooth, cocoa-filled masterpiece topped with a nutty glaze that'll make your taste buds do a happy dance. ----- **209**

Only at P.U. Dingding



Naughty Hazel - P.U. Dingding OG

E N GF

Hazelnut & chocolate take the spotlight in this spongy, crispy, creamy-mousse-y banger petit dessert. Only at P.U. Dingding! ----- **329**

Tipsy Misu Pudding

N AL E

Our BOOZY twist on the classic tiramisu - silky mascarpone, coffee-rum soaked savoiardi, espresso and a cheeky crumble that knows its charm. ----- **289**

Filter Kaapi Crème Brûlée

GF E

Cakehead's take on the French classic Crème Brûlée with Cuphead's homegrown Kodagu kaapi kick. ----- **229**

Tangy Green Apple Blueberry Decker

EL

Green apple crèmeux with blueberry mousse & an apple pie centre. Make way for a lip-smacking double-decker ----- **329**

Mishti Doi Crème Brûlée

EL GF

A baked silky Bengali Mishti Doi custard, topped with a Parisian-style caramel crackle. ----- **229**

P.U. Dingding's Pudding

N E

Silky, spoonable, and sweet - comfort in every bite. ----- **249**

Reggae Rum Choco Cake

AL N E

What makes a bestseller at P.U. Dingding? A little reggae, a little rum, a little chocolate, and a whole lotta fun. ----- **209/949/1799**
(Slice/Half Loaf/Full Loaf)

Merci Beau Cookies (Pack of 2)

EL

Classic buttery French cookies sandwiched with all of your classic dulce de leche & salted caramel. ----- **79**

Pie Curious

E

Irresistible is this sunny blend of lemon and lime wrapped in a buttery embrace. ----- **229**

Peanut Caramel Knockout (PCK)

N EL

Chocolate, caramel, and peanuts gone deliciously rogue. ----- **249**

Celebration Cakes

available over the counter

(500 gms)



Naughtier Hazel P.U. Dingding OG

E N GF

Hazelnut & chocolate take the spotlight in this spongy, crispy, creamy-mousse-y banger petit dessert. Only at P.U. Dingding!

----- 1299

Biscoff Bliss Cheesecake

EL N

Featuring a blissful creamy Biscoff cheese filling on a crumbly cookie crust, a soft caramel centre & MORE Biscoff and crumble on top. No bake. All love.

----- 1199

Black Forest

EL

Cakehead's tribute to the German classic Black Forest cake. Vanilla whipped cream, and chocolate with cherries on top.

----- 779

Berry Go Round

EL

A playful mix of berry mousse and fresh berries between layers of vanilla sponge, crowned with absolute deliciousness. ----- 999

The Ganache Avalanche

EL

A party ain't a party without this moist buttery eggless chocolate cake crowned with scintillating ganache! ----- 999

Tira MISS You

E

Fluffy homemade mascarpone, espresso-soaked sponge. Traditions intact, served truly, madly and deeply. Rome, welcome HOME. ----- 999

Awaited Celebrations



(order 12-16 hrs prior)



Baileys & Co

E AL

Layers of joy. French vanilla sponge, silky coffee pastry cream, velvety Bailey's New York cheesecake & a dreamy Bailey's mousse - pure festive magic in every bite.

--- 899/1749/3499

(½ kg / 1 kg / 2 kg)

The Ganache Avalanche

EL

A party ain't a party without this moist buttery eggless chocolate cake crowned with scintillating ganache!

----- 999/1949/3899

(½ kg / 1 kg / 2 kg)



The Great Butterscotch

E N

Heighten every celebration with this smooth creamy salted butterscotch, paired with caramelised honey almond blondie, and nutty praline.

--- **799/1549/3099**

(½ kg / 1 kg / 2 kg)

Biscoff Bliss Cheesecake

EL N

Nothing but Biscoff, cheesecake & a whole lot of love in this absolute king of good times.

--- **1199/2349/4699**

(½ kg / 1 kg / 2 kg)

Tira MISS You

E

Fluffy homemade mascarpone, espresso-soaked sponge. Traditions intact, served truly, madly and deeply. Rome, welcome HOME.

----- **999/1949/3899**

(½ kg / 1 kg / 2 kg)

Berry Go Round

EL

A playful mix of berry mousse and fresh berries between layers of vanilla sponge, crowned with absolute deliciousness.

----- **999/1949/3899**

(½ kg / 1 kg / 2 kg)

The Vintage BLR Fineapple

E

P.U. Dingding honours the 'World famous in Bangalore Pineapple Pastry' with a moist vanilla sponge, French whipped cream, topped with a fresh pineapple mousse and a pineapple pie centre.

--- **899/1749/3499**

(½ kg / 1 kg / 2 kg)

Naughtier Hazel P.U. Dingding OG

E N GF

Hazelnut & chocolate take the spotlight in this spongy, crispy, creamy-mousse-y, dreamy celebration gâteau. Only at P.U. Dingding!

--- **1299/2549/5099**

(½ kg / 1 kg / 2 kg)

The Shuffle Truffle Cake

E

This OG truffle cake with silky chocolate mousse, chocolate pastry cream, and ganache is a must-have for any celebration, laced with a cocoa sponge ribbon.

--- **1499/2949/5899**

(½ kg / 1 kg / 2 kg)

Black Forest

EL

Cakehead's tribute to the German classic Black Forest cake. Vanilla whipped cream, and chocolate with cherries on top.

--- **779/1509/3019**

(½ kg / 1 kg / 2 kg)

Blue York Cheesecake

EL

A creamy New York classic, baked to perfection, crowned with a burst of juicy blueberry compote.

----- **999/1949/3899**

(½ kg / 1 kg / 2 kg)

Caramelt Down Brownie – Apple Edition

N E

A butterscotch brownie, flamed apples, golden caramel, crowned in chocolate glory.

--- **999/1949/3899**

(½ kg / 1 kg / 2 kg)

Rosemilk Swing Ding

EL N

Three's company in this rosemilk-infused cake, flan, and pudding – bold, blooming, and oh-so-yummy!

--- **899/1749/3499**

(½ kg / 1 kg / 2 kg)

Bang ON Brownie Cheesecake

E

Marbled creamy white and dark chocolate, cheesy charm, and whimsical vibes atop a fudgy brownie – ready to kickstart a celebration you won't forget!

--- **999/1949/3899**

(½ kg / 1 kg / 2 kg)

Tangy Green Apple Blueberry Decker

EL

Green apple crèmeux with blueberry mousse & an apple pie centre. Make way for a lip-smacking double-decker

--- **1299/2549/5099**

(½ kg / 1 kg / 2 kg)

Peanut Caramel Knockout (PCK)

N EL

Chocolate, caramel, and peanuts gone deliciously rogue.

--- **999/1949/3899**

(½ kg / 1 kg / 2 kg)



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Ah, ha, ha, ha, stayin' alive, stayin' alive



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dreams
are made
of these**



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