

Dessert Menu

10:30AM - 1AM



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.



Desserts

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**

Tira MISS You (Tiramisu) N E

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

Apple Blueberry Decker EL

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

Gulab Jamun (Don't Share) Cake E N

Marbled cake meets a gooey house-made gulab jamun centre, chocolate mousse, and crème diplomat. Dig in. Defend your slice. ----- **229/1179**
(Slice/Full Loaf)

Bang ON Brownie Cheesecake E

Marbled creamy white and dark chocolate, a hint of cheesy charm, and whimsical vibes atop a fudgy brownie - ready to kickstart a celebration you won't forget. ----- **279**

Bundt It Like Beckham (Bundt Cake) E

Fluffy French vanilla bundt with a citrusy orange kick and melty choco chips in every bite. Smooth, sunny, and made to hit your sweet spot. ----- **199/1599**
(Slice/Full Loaf)

Mishti Doi Crème Brûlée EL GF

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

Tres Leches E

Three milks, no guilt - just fresh. Pour, explore, and come back for more. ----- **229**

Berry Much in Love E

French vanilla mousse layered with chocolate sponge, vanilla biscuit and a burst of mixed berry compote. Soft, sweet, and made for sharing. ----- **299**

Fudge & Nut Frenzy Éclair E N

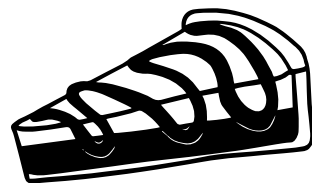
Dive into a decadent dream where chocolate meets nutty goodness! This éclair is a silky-smooth, cocoa-filled masterpiece topped with a nutty glaze that'll make your taste buds do a happy dance. ----- **209**

Tipsy Misu Pudding

(Tiramisu with Alcohol)

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. ----- 249



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

Baileys & Co

N AL E

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. ----- 229

Filter Kaapi Crème Brûlée

GF E

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



Ganache Avalanche Slice

EL

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

Merci Beau Cookies (Pack of 2)

EL

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

P.U. Dingding's Pudding

N E

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

Brookie Rookie (Brownie Cookie)

E

A cheeky mash-up of a gooey cookie and fudgy brownie, loaded with 55% dark chocolate and melty choco chips. ----- 149

Blue York Cheesecake

EL

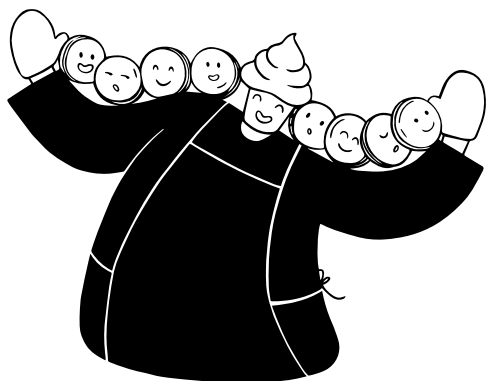
A creamy New York classic, baked to perfection, crowned with a burst of juicy blueberry compote. ----- 279

Brownie with Ice Cream

E

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

Celebrations Cake (Over the Counter)



Berry Much in Love

E

French vanilla mousse layered with chocolate sponge, vanilla biscuit and a burst of mixed berry compote. Soft, sweet, and made for sharing. ----- **1299**

Naughtier Hazel **E N GF** P.U. Dingding **OG**

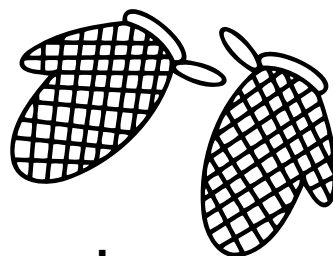
Hazelnut & chocolate take the spotlight in this spongy, crispy, creamy-mousse-y banger petit dessert. Only at P.U. Dingding! ----- **1299**

Biscoff Bliss **EL N** Cheesecake

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**

The Vintage **E** BLR Fineapple

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**



The Ganache **EL** Avalanche

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

Tira MISS You **E** (Tiramisu)

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 **EL** Avalanche

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**

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.

--- **1199/2349/4699**
(½ kg / 1 kg / 2 kg)

Tira MISS You (Tiramisu)

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 Much in Love

E

French vanilla mousse layered with chocolate sponge, vanilla biscuit and a burst of mixed berry compote. Soft, sweet, and made for sharing.

--- **1299/2549/5099**
(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 gateau. 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)



(EL) Eggless **(E)** Contains egg **(NV)** Non-veg **(VGN)** Vegan
(N) Nuts **(GF)** Gluten-free **(AL)** Contains alcohol

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)

Snickers Bar

N EL

Soft chocolate sponge meets crunchy peanuts, drenched in ganache and milk chocolate glaze. A hit of salted caramel and peanut butter makes every bite extra.

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

(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)

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)



(EL) Eggless **(E)** Contains egg **(NV)** Non-veg **(VGN)** Vegan
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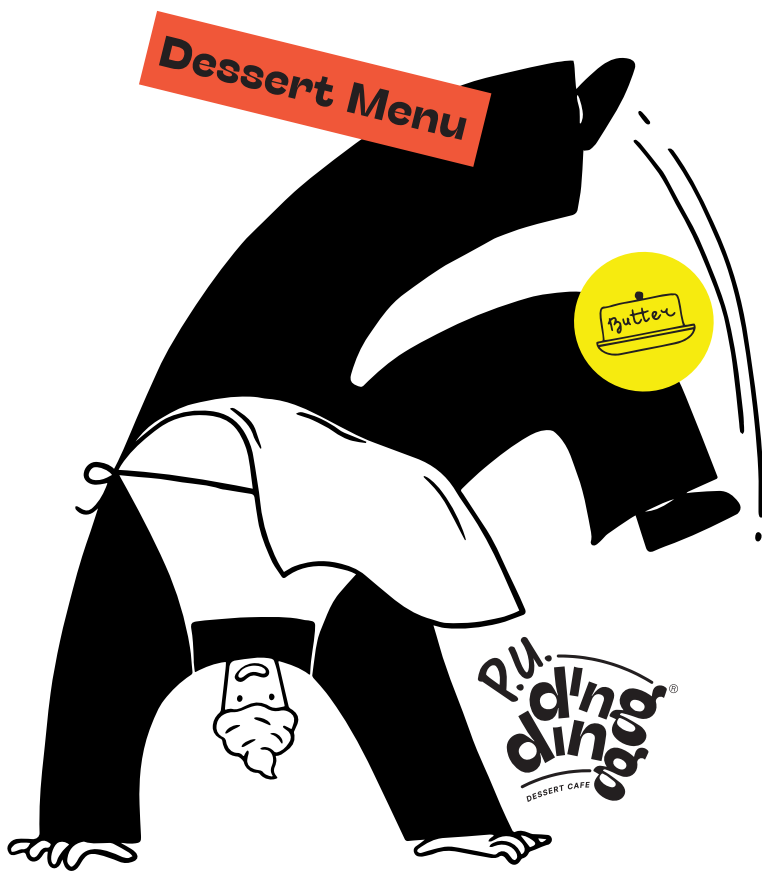


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