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Indulge in the finest cakes at our artisan and premium cake shop, where each creation is crafted with care and creativity. As an online cake shop, we provide seamless home delivery in Singapore, so you don't have to go out searching for the best cake shop near you. Whether you're seeking a special gift treat or just want to satisfy your craving, explore our diverse offerings to find the perfect solution for you. At our cake shop, each cake and pastry is a culinary creation prepared to delight your senses. From whole cakes, including rich, decadent chocolate options and artisan cakes with unique French flavours, to our delightful mini desserts, we cater to every palate. Our pastries, made with the most premium ingredients, promise a burst of flavour in every bite. Whether you're celebrating a special occasion in Singapore or simply indulging yourself, our offerings ensure a memorable experience for every customer. Indulge in a curated selection of premium pastries with CAKEBAR's Joy de Pastry Gift. Perfect for gifting or self-treating, this elegant box includes luscious cakes, decadent cookies, delightful macarons, and heavenly madeleines. Celebrate every moment with sophistication and sweetness! Customize Your Very Own Gift Box Here

Whole Cakes Reviews from Happy Customers Why Choose CAKEBAR Cake Shop? At CAKEBAR, we provide convenient delivery and pickup services for our customers in Singapore. Choose from standard delivery services from 10 AM to 3 PM and 4 PM to 8 PM by simply placing an order of S\$25 or more, with shipping charges. We also offer free shipping on purchases of S\$118 and above! For same-day delivery, order your cake before 2 PM, and we'll deliver it between 4 PM and 8 PM. Discover the delightful creations of CAKEBAR at our various outlets across Singapore. Each location offers a warm atmosphere and an extensive selection of cakes and pastries to satisfy your sweet cravings. Whether you visit our One Holland Village, Palais Renaissance, Katong Joo Chiat, or Waterway Point, you'll find a charming spot to enjoy our artisan treats. Stop by and experience the taste and artistry that make our cake shop a beloved choice among cake lovers in Singapore! "Every Bite Counts!" In CAKEBAR, all cakes are meticulously customised, designed, baked and packed with attention to detail in every process. Every piece is passionately handcrafted with premium quality ingredients undergoing numerous processes before it leaps to the eye. We commit to making authentic flavours and exquisite gifts for you and your VIPs to indulge in. Welcome to CAKEBAR, where we believe that every bite counts!Our cakes are more than just desserts - they are a symbol of our passion, dedication, and commitment to creating delicious and beautifully designed confections for you and your loved ones to enjoy.Our mission is to provide you with an authentic and unforgettable cake experience, whether you are celebrating a special occasion or simply indulging in a sweet treat.So step in, indulge, and savour every moment with CAKEBAR. Our cake shop offers a variety of cake sizes to suit your needs, serving different numbers of pax. We have whole cakes and single cakes, with specific sizes listed on each product page. You just have to select your preferred size of cake when placing your order for a customised experience! Currently, we do not have vegan or gluten-free cakes at our cake shop, and most of our cakes contain dairy products like milk and eggs, as well as nuts, wheat, and soy. While we strive to accommodate the various dietary preferences of our customers, please check each product's details for allergen information. Yes, you can shop for a future date for cake delivery in Singapore when ordering online from CAKEBAR. You just have to select your preferred date from the calendar and then choose a delivery time from the available options during the checkout process to ensure your cake arrives exactly when you need it! We prioritise proper packaging and care at our cake shop. Firstly, all our cakes are freshly baked in our central kitchen using the finest imported ingredients, free from additives or stabilisers. Before delivery, our cakes undergo partial flash-freezing to preserve their integrity without compromising texture or taste. We also ensure secure protection during transportation, following hygiene protocols to guarantee cleanliness and safety. For home delivery in Singapore, we transport the cakes by car for optimal temperature control and keep them on a flat surface. Additionally, we offer a thermal cooler bag at an additional price, ensuring your cake stays at the perfect temperature during transport. If you're picking up your cake from our store and your journey is over an hour, we recommend considering a thermal cooler bag to maintain the cake's quality and freshness. You can purchase a cooler bag from us, or feel free to bring your own cooler bag and ice pack for added temperature control. You can choose from options like greeting cards for special wishes, gold candles, crochet flower bouquets, and various other add-ons to make your celebration even more memorable. Let us help you create the perfect cake! The Patisserie, a leading boutique bakery founded and based in Singapore since 2000, take the very best of traditional French baking techniques and translate them into innovative and original sweet indulgences. Our handcrafted cakes and pastries are baked with the finest ingredients and are perfect for special occasions or as a daily treat. The confectionery creations of The Patisserie are known for their sophisticated flavors and creativity. We have elevated our creations to a new level by melding exotic elements drawn from Asia's varied epicurean cultures to craft desserts that offer a richness of taste and flavor. This is exemplified by our Passion Fruit Meringue - which has become synonymous with The Patisserie and a hot favorite among local cake connoisseurs. Page 2 Combining layers of pandan chiffon sponge with a heart-healthy soya mousse and jazzing the airy twosome up with a spread of gorgeous kaya cream. CALL CONTACT 21 Choa Chu Kang Avenue 4, # B1 - 15, Choa Chu Kang 689812 Directions "Châtéralsé Choa Chu Kang offers affordable pricing and bundled cake options, including personalised packaging and excellent customer service. Their mission is to make your special moments even more memorable with their exceptional cakes. The team consists of highly experienced professionals who excel in crafting mouthwatering creations. Châtéralsé Choa Chu Kang specialises in modern and creative customised cakes that add a bespoke touch to any celebration. All products contain minimal to no additives, ensuring each cake is prepared with outstanding craftsmanship and meticulous attention to detail, reflecting the personality and style of each individual. The shop provides a delightful atmosphere in which to enjoy a delicious meal in a modern and stylish setting. Châtéralsé Choa Chu Kang also caters to dietary needs by offering allergy-friendly cakes free from milk, eggs, and wheat." Read more CALL CONTACT 21 Choa Chu Kang Avenue 4, #B1-K20, Choa Chu Kang 689812 Directions "Polar Puffs & Cakes is the oldest halal-certified bakery in Singapore, offering a wide variety of halal pastries and cakes available for self-collection and delivery. The cake shop has grown from a single storefront to having retail stores and distribution outlets across the island. All products are handmade and baked fresh daily, ensuring quality and freshness. Polar Puffs & Cakes promises to deliver the highest quality puff pastries, cakes, and confectioneries, bringing comfort to every customer. They are dedicated to preserving the unique flavour and texture of their handmade puff pastries and rolls. Each puff pastry is crafted with love, making every piece unique. The friendly and helpful staff are always ready to assist customers in finding the perfect treat. Polar Puffs & Cakes also offers a wheelchair-accessible car park and entrance for convenience." Read more Reviews | Play Video | Write a Review CALL CONTACT 21 Choa Chu Kang Avenue 4, #B1-14, Choa Chu Kang 689812 Directions "Bengawan Solo Choa Chu Kang maintains the quality of homemade treats by traditionally preparing each confection with only the finest and freshest ingredients, free from artificial preservatives. The cake shop prides itself on using premium ingredients and ensuring careful production for every cake. Their unique range of products is designed to create exciting and memorable experiences for any occasion. Each cake is crafted by their specialist team, offering a variety of flavours and fillings for a distinctive, unforgettable taste. Bengawan Solo Choa Chu Kang showcases cherished family recipes, featuring signature selections made with the finest ingredients and time-honoured methods. A wheelchair-accessible car park is also available at the cake shop for convenience." Read more Reviews | Play Video | Write a Review Select outlet to Pickup Order 1. Chateraise @ Westgate 3 Gateway Drive, B1-24, 608532, Singapore 2. Chateraise @ Bedok Mall Bedok Mall, 311 New Upper Changi Road #B2-19, 467360, Singapore 3. Chateraise @ Novena Square 2 10 Sinaran Drive, #01-36/41, 307506, Singapore 4. Chateraise @ Chinatown Point 133 New Bridge Road #01-40, 059413, Singapore 5. Chateraise @ Serangoon NEX 23 Serangoon Central #B2-49A, 556083, Singapore 6. Chateraise @ Tampines 1 10 Tampines Central 1, #01-60, 529536, Singapore 7. Chateraise @ Hillion Mall 17 Petir Rd, B1-44 Hillion Mall, 678278, Singapore 8. Chateraise @ HDB Hub Toa Payoh 490 Toa Payoh Lorong 6, #01-15, 310490, Singapore 9. Chateraise @ AMK Hub 53 Ang Mo Kio Avenue 3 #01-08, 569933, Singapore 10. Chateraise @ ION Orchard 2 Orchard Turn #B4-45/46, 238801, Singapore 11. Chateraise @ Junction 8 9 Bishan Place, 579837, Singapore 12. Chateraise @ Compass One 1 Sengkang Square #03-39/40/41, 545078, Singapore 13. Chateraise @ Sunplaza 30 Sembawang Drive #01-07, 757713, Singapore 14. Chateraise @ Lot 1 21 Choa Chu Kang Avenue 4, #B1-15, 689812, Singapore 15. Chateraise @ Kampung Admiralty 676 Woodlands Drive 71, #01-08, 730676, Singapore 16. Chateraise @ Singpost Centre Singpost Centre 10 EUNOS ROAD 8 #01-134/135, 408600, Singapore 17. Chateraise @ Northpoint City 930 Yishun Ave 2 Northpoint City South Wing, #01-152, 769098, Singapore 18. Chateraise @ Seletar Mall 33 Sengkang West Ave #B2-19/20, 797653, Singapore 19. Chateraise @ Causeway Point 1 Woodlands Square #01-K04, 738099, Singapore 20. Chateraise @ Oasis Terrace 681 Punggol Drive #02-11, 820681, Singapore 21. Chateraise @ Jurong Point Jurong West Central 2 #B1-21, 648886, Singapore 22. Chateraise @ West Mall 1 Bukit Batok Central 2, #01-06, 658713, Singapore 23. Chateraise @ Tiong Bahru 302 Tiong Bahru Road #B1-127, 168732, Singapore 24. Chateraise @ The Clementi Mall 3155 Commonwealth Avenue West #B1-03/04, 129588, Singapore 25. Chateraise @ Parkway Parade Parkway Parade 80 Marine Parade Road #03-30B, 449269, Singapore 26. Chateraise @ Waterway Point 83 Punggol Centre #B1-01, WEST WING., 828761, Singapore 27. Chateraise @ Hougang Mall 90 Hougang Ave 10 Unit #02-18, 538766, Singapore 28. Chateraise @ City Square Mall #B2-21A, City Square, 180 Kitchener Road, 208539, Singapore 29. Chateraise @ Thomson Plaza 301 Upper Thomson Road #01-02 Thomson Plaza, 574408, Singapore 30. Chateraise @ Funan Mall 107 North Bridge Road, #b2-07, Funan Mall, 179105, Singapore 31. Chateraise @ Wisteria Mall 598 Yishun Ring Road, #01-25 Wisteria Mall, 768698, Singapore 32. Chateraise @ Sengkang Grand Mall 70 Compassvale Bow, #01-56 Sengkang Grand Mall, 544692, Singapore 33. Chateraise @ Poiz Centre POIZ Centre 51 Upper Serangoon Road #01-03, 347697, Singapore 34. Chateraise @ Pasir Ris 7 Pasir Ris Central, #B1-11, 519612, Singapore Founded in 2000, Cake Avenue began as a cake shop that retailed its merchandise through an e-commerce platform. Since then, Cake Avenue has built ourselves a reputable name centered around the provision of fully customised cakes using only the finest quality ingredients. Over the years, our hard work and dedication has since earned us a loyal base of customers for our vast range of unique, bespoke cakes. More than 20 years on, we are tuning our direction to cater for the vast majority. We have come up with an extensive menu of customised cakes that can be ready for collection or delivered to your doorstep from as little as 4 hours. Whatever you need, whenever you need, check with us, and we will make it right for you. Only valid from 17 - 29 Jun 2025 "Father's Day is coming, and businesses are launching various cakes to capture the market." Since 1992, Emicakes has proudly held the title of Singapore's No.1 Durian Cake Maker. From our modest beginnings at our first outlet in Tampines, we have grown and are now conveniently located across five outlets island-wide. At Emicakes, we don't just bake cakes, we craft them. Each cake is a labor of love, from the careful selection of ingredients to the artistic touches that make it truly special. Whether you're after a bespoke design, a classic birthday cake, or a taste of our signature durian creations, we've got you covered.Everyone loves cakes, which is why we offer a range of options to suit every taste and budget. Check out our affordable selections and discover sweet treats that won't break the bank.Islandwide delivery brings our freshly baked goodness straight to your door. Browse our online gallery and find the perfect cake to celebrate your next special moments. FAQ No, we are not Halal-certified. However, we do not use pork, lard, or alcohol in our products or manufacturing processes. If you have specific dietary concerns, feel free to contact us for more details. We recommend placing your order at least 2-3 business days in advance to ensure availability. We offer free delivery for orders above \$100. For detailed information, visit our Delivery Page. Yes, we do offer eggless cakes! However, since they are made in the same facilities as our regular cakes, there may be trace amounts of non-egg ingredients due to shared equipment. Additionally, our eggless cakes contain dairy, so they may not be suitable for strict vegetarian or vegan diets. We recommend enjoying them at your discretion, and if you have any questions, feel free to reach out to us—we're happy to help! Don't let being indoors dampen your cravings for luscious cakes and desserts. With all the challenges out there, a slice of cake (or a whole one) is enough to bring comfort to your home, your family and yourself. Simply order online from any of these top cake and pastries brands in Singapore and get sweet treats delivered islandwide via Oddle Eats. Enjoy the convenience of cakes delivered to your doorstep when your craving kicks in. Whether you are celebrating an occasion or not, cakes are perfect carriers of joy and sweetness satisfaction. Here are some of the 10 best cake shops in Singapore with islandwide delivery: The Deli at Goodwood Park Hotel 22 Scotts Road, Singapore, 228221 Tel: +65 6730 1786 Opening Hours: 11am – 7pm (Mon – Sun) Islandwide Delivery: Get Afternoon Tea delivered to you! The Deli at Goodwood Park Hotel may be popular for its range of Durian Fiesta pastries, but their cakes, sweet pastries and savoury bites are just as worth it of patronage. Available for takeaway and delivery, the selection of treats is perfect for any kind of celebration at home. From the culinary team that created the successful English Afternoon Tea at L'Espresso comes a new assortment of sweets and savouries. They come elegantly packaged in a Takeaway Set, making it a prefer gift for someone special or for yourself. Make sure to order 3 days in advance. You can choose from 3 options (\$70 per set): Sweet Sensations 3-Tier Set, Savoury Satisfaction 3-Tier Set, and Sweet & Savoury Pleasures 3-Tier Set. Need to make someone smile? Order the Sweet Sensation Set, featuring a couple of Orange Chiboust Cake, Chocolate Pandan Tart, Ondeh Ondeh Cake, Pomelo Mango Pudding, Chendol Panna Cotta, Exotic Berries Tart, Blueberry Financier, Raisin Scones with Strawberry Jam, Devonshire Clotted Cream and Butter. Here's another signature at Goodwood Park Hotel since 1983 – the D24 Mousse Cake (from \$85 for whole cake, \$16 for slice). Taste this legendary cake made famous for being the first durian cake creation in Singapore with smooth and pulpy D24 durian mousse. Lowest Delivery Fee: \$14 Minimum Order: \$50 Promotion: Selected discounts for HSBC, DBS/POSB, Citii, and UOB Credit Cardholders Pantler 474 River Valley Road, Singapore 248359 (opposite Valley Point) Tel: +65 6221 6223 Opening Hours: 11am – 6pm (Tues – Sun), Closed Mon Islandwide Delivery: Helmed by Head Chef Tomoharu Morita and team, Pantler is a patisserie located opposite the Valley Point Shopping Center. The brand is anchored on simplicity and craftsmanship, and this shows in their products like whole cakes, pastries, breads, cookies, chocolates, jams, and more. At Pantler, each item is freshly made on-site. Imagine flaky viennoiseries hot off the oven and baked items made daily. They use high quality ingredients to ensure excellence in their products. Recommended to try is one of Pantler's best-selling signature cakes, Yatsura (from \$34 for whole cake, \$9.50 for slice). It was adapted from Grand Hyatt Tokyo where Chef Morita worked for almost a decade. Made with two layers, Yatsura has hazelnut dacquoise at the bottom, and a dark chocolate ganache on top. A hazelnut feuillantine adds crunch to the cake. Want a cake roll? Order Roll Cake (\$22) boasting a super light sponge embracing a layer of fresh Chantilly made with Japanese flour and D'Isigny cream from France. The result is an airy cake with a delightful mouthfeel. This roll cake is an original recipe of Chef Morita, while Pantler's version of Black Forest (from \$34 for whole cake, \$9.50 for slice) is not quite like the traditional. I found it one of the best versions you can find in Singapore. Fade with French Morello cherries infused with Kirsch, alternating layers of sponge and chocolate cream are peppered with bits of cherries to create this heavenly cake. As a finishing touch, it is topped with a Kirsch-infused cream and more cherries. Lowest Delivery Fee: \$15 Minimum Order: \$20 ELIJAH PIES Bakers Origin, 463 Crawford Lane, #02-21, Singapore 190463 Tel: +65 9855 9480 Opening Hours: 10am – 7pm (Mon – Fri), 10am – 5pm (Sat – Sun) Islandwide Delivery: Elijah Pies is home to carefully crafted pies made with simple, honest ingredients. The brand story was simply born out of Elijah's desire to satisfy his girlfriend's sweet tooth. After several experiments, he developed his first pie for her – Nutella Pie. After curating more flavours for his pies, he eventually launched Elijah Pies. Elijah's philosophy on dessert is that it brings people together, and best enjoyed together over celebrations. Whether it's a birthday party, wedding, or Christmas, desserts are guaranteed to draw people. Choose from 8 kinds of pies from the bestselling Nutella Pie to fruit-centric Wild Berry Lavender Pie and Raspberry Ripple Pie; from tea-inspired pies like Matcha Latte Pie and Earl Grey Rose Pie to local flavours like Pandan Coconut Pie; from the aromatic Black Truffle Marsh Pie to the floral Honey Chrysanthemum Pie. Ideal for lovers of the famous choco-hazelnut spread Nutella, Nutella Pie (from \$45) is an all-time favourite among regular customers. This 9-inch pie combines the bittersweet taste of luscious dark chocolate and roasted hazelnuts all in one smooth paste. Enjoy this pie chilled for maximum goodness. Serves 8-16 people. With a swirly marbled look that feasts the eyes, the Wild Berry Lavender Pie (from \$52) is filled with fresh yogurt mixed with real berries. Taste how the sweet-tart flavour is enhanced with subtle hints of lavender as each bite is bursting with fresh wild berries. Also serves 8-16 people, and best served chilled. Their newest creation is the Honey Chrysanthemum Pie (from \$52) which can add a ray of sunshine to your day. This yellow-and-white coloured pie is infused with fragrant blossoms of yellow chrysanthemum and sweetened with honey. Lowest Delivery Fee: \$7 Minimum Order: Nil Chef Yamashita 1 Tanjong Pagar Plaza, #02-44, Singapore, 082001 Tel: +65 6604 9709 Opening Hours: 11am – 5pm (Tues – Sat), 10am – 4pm (Sun, PH), Closed Mon Islandwide Delivery: The man behind the brand is Chef Yamashita Masataka, a Japanese pastry chef schooled in the highly esteemed Tsuji Culinary Institute in Osaka, Japan. As a chef, his passion lies in creating beautiful cakes, sweets and pastries for family and friends. Chef Yamashita cakes are known for being well-balanced in texture; they're light and decadent and not cloying at all. For him, simple yet well-made cakes have the power to delight and deliver sheer joy. Order his Ichigo Soufflé (from \$45 for whole cake, \$7.20 for slice), made using Chef Yamashita's signature CY soufflé, a light Japanese cheese cake brimming with fresh strawberries on top. This lightly-flavoured cake has hints of cream cheese as you gently bite into its pillow soft crumb, with sweet-tart berries accentuating the taste. A popular cake to try is Mt Fuji Deco (from \$43 for whole cake; \$7.30 for slice) made with layers of chocolate-flavoured sponge. In between the layers are cream, and the top is slathered with tan-hued chestnut cream. As Chef Yamashita's most popular decoration cake, it is adorned with assorted fruits like raspberries, blueberries, and strawberries. Other whole cakes in the selection include Lychee Strawberry (new), Mango Short Cake, Mille Feuille, Mont Blanc, Choco Renga, Uji, and many more. Lowest Delivery Fee: \$25 Nil Henri Charpentier 1 Harbourfront Walk, #02-K4 VivoCity, Singapore, 09858 Tel: +65 6221 0093 Opening Hours: 10am – 10pm (Mon – Sun) Islandwide Delivery: For French pastries and desserts with a Japanese flair, Henri Charpentier is ready to deliver its finest treats through their \$20 island-wide delivery available with no minimum purchase. And if your order is more than \$200, you get free delivery. Don't forget to use promo code "FIRSTFEAST" on your first order to get 10% your bill. Founded in 1960 by Naoki Arita in Hyogo Prefecture, Henri Charpentier has emerged as the best French patisserie brand in Japan. They even use original cultured butter painstakingly developed from raw milk from the Konsen area of Hokkaido. Henri Charpentier's signature cake The Shortcake (from \$44.90 for whole, \$10.20 for slice) is a must-order item. This all-time fave is made of soft sponge layers filled in between with fresh cream and strawberries. You can taste the rich & creamy milk flavour and its light texture slides on your tongue. Whipped cream and whole strawberries are beautifully decked on top as a flame-inspired finish. For cheese lovers, double your joy with an order of Double Cheesecake (from \$30.80 for whole, \$8.50 for slice). Crushed Sable covers this two-layered cheesecake made using raw milk from Hokkaido's Konsen region. The top layer is a no-bake cheesecake with mascarpone cheese and fresh cream, while the bottom later is baked with cream cheese. Overall, a soft and fluffy cake ready for indulging. Fresh baked daily at the outlets, Financier (\$25 for 10 pcs) has become customers' fave since it was launched 40 years ago. These small almonds cake are made using well-blended fragrant almond varieties, Marcona and Fritz, and cultured butter from Hokkaido. The pleasant aroma of almonds combine with the wonderfully tangy flavour notes of culture butter. Lowest Delivery Fee: \$5 Minimum Order: Nil Promotion: Promo code "FIRSTFEAST" to enjoy 10% off first order Baker & Cook 77 Hillcrest Road, Singapore 288951 Tel: +65 6469 8834 Opening Hours: 7:45am – 8:45pm (Mon – Sun) Islandwide Delivery: Recognised as Singapore's only true artisan bakery and food store, Baker & Cook is all about handcrafted baked products using honest ingredients and traditional processes. It has been operating for almost a decade, serving patrons with whole cakes, sliced cakes, breads, sweet pastries and tarts. Eyeing a cake suited for the family? They have 6 kinds and all of them are 6-inches and can serve 6. The line-up includes Blueberry Cheesecake (\$36), Lemon Passionfruit Cheesecake (\$36), Chocolate Indulgent Cake (\$36), Carrot Cake (\$36), and Gluten-free Orange Almond Cake (\$36). Their Carrot Cake (\$36) is flaunted as Singapore's best thanks to its blend of secret spices. A consistent fave among regular customers, this cake has a delicate texture and topped with a thick layer of swirled cream cheese. The cream-coloured canvas is brightened up with apricot chunks, pumpkin seeds, and black sesame seeds in a circular fashion. Go flourless with the stylish Gluten-Free Orange and Lavender Tea Cake (\$39). Hints of floral notes from the lavender balance the tart sweetness of orange marmalade topping. On top are delicate dollops of cream cheese piped as décor and add a creamy, mildly sweet and salty flavour. After all, gluten-free need not be flavour-free. Lowest Delivery Fee: \$10 Minimum Order: \$40 Promotion: Free delivery (worth \$10) in partnership with Anchor Food Professionals (min \$40 spent). For categories of "Sliced Cakes, Whole Cakes, or Sweet Pastries & Tarts" with promo code FOCDELIVERY. Old Seng Choong 171 Kampong Ampat KA Foodlink, #05-04, Singapore 368330 Tel: +65 6282 0220 Opening Hours: 10am – 4pm (Mon – Sat), Closed Sun Delivery: 11am – 5pm (Mon – Sun) Islandwide Delivery: Savour Singapore heritage and traditional pastries at Old Seng Choong, a concept created by popular local pastry chef Daniel Tay. As an homage to his father, also a baker/confectioner, he named it after Seng Choong Confectionery, the well-loved pastry shop operated by his parents from 1965-1996. Old Seng Choong is all about traditional festive treats that mark special occasions, whether big and small. They offer a range of chiffon cakes, Swiss rolls, breads, cookies, savouries, and many more. Taste sweet nostalgia and local flavours as you order Pandan Chiffon Cake (\$20.80, Frozen), a whole cake oozing with pillow softness. Created as a collaboration between Daniel Tay and Suzanne Ng, this two-toned cake dons a wonderful golden brown exterior while inside is a bright pandan green soft crumb. The infusion of pandan leaves add an alluring aroma, while its texture is delicate and moist. The hefty 800g Yuzu Swiss Roll (\$33.80, Frozen) is perfectly made for sharing. Its cotton-soft sponge cake is made with quality Japanese flour, combined with Yuzu zest and puree from Japan. You can smell a sparkling citrus aroma infusing the entire roll. Inside, the sponge is rolled around a smooth layer of cream making the cake rich, moist and satisfying. Explore other creative flavours incorporated in the Swiss Rolls, like Hokkaido Vanilla (\$26.80), Lychee Martini (\$33.80), Black Sugar Boba Swiss Roll (\$33.80), Jewel Swiss Roll (\$28.80), and Premium Chocolate Swiss Roll (\$29.80). Lowest Delivery Fee: \$5 Minimum Order: \$50 Cafe Ma Maison 333A Orchard Road, Mandarin Gallery #02-33/34, Singapore 238897 Tel: +65 6235 6411 Opening Hours: 10am – 10pm (Mon – Sun) Islandwide Delivery: From Nagoya, Japan comes Cafe Ma Maison, a brand specialising in Japanese-French fusion classic creations. To make sure their goodies reflect the right Japanese flair, its team of patissier received special training in Japan under Chef Hosaka-San. Their menu gives you lots of choices for food, small bites, cakes and tarts available whole and in slices. Go sweet and fruity with the must-try Strawberry Tart (\$11.18 for slice, \$45.31 for whole tart). Made with a freshly baked crust, the tart showcases a bountiful harvest of juicy strawberries carefully laid over pillows of custard cream. Perfect if you love the sweet succulence of strawberries. A Ma Maison signature you shouldn't miss. And why not taste Ma Maison's first cake flavour added to the dessert line up, Classic Strawberry Shortcake (\$9.18 for slice, \$56.50 for whole cake). Layers of light and airy yet moist sponge cakes are filled with whipped cream and chunks of juicy strawberries. Topped with whole strawberries to complete the look. Not a fan of strawberries? Feel free to explore other fruity flavours like Blueberry Tart, Lemon Cream Tart, Grape Tart, and Mixed Fruit Tart. Or go nutty with a Mont Blanc Tart topped with sweetened chestnut puree. For a smaller dose of sweetness, check out their Small Bites. Try their selection of choux cream or cream puffs (filled with plain or chocolate custard) and crunchy pastry eclairs. Pre-order at least 3 days in advance if you are ordering whole cakes and tarts. Lowest Delivery Fee: \$15 Minimum Order: Nil Promotion: Complimentary homemade cookie LANA CAKES 36 Greenwood Ave, Singapore 289239 Tel: +65 8129 1048 Opening Hours: 10am – 6pm (Tues – Fri), 10am – 5pm (Sat), Last pickup 30 min before closing (Closed Sun, Mon) Islandwide Delivery: Talk about one of the best classic Chocolate Cakes in Singapore, and Lana Cakes which has been around since the 1960s will certainly come to mind. "Baked in small batches, and frosted by hand", all cakes sold at Lana Cakes continue to be made in-house on the premises at Greenwood Avenue. Now you do not need to travel to Bukit Timah to pick up the bakes as the signature Chocolate Cake (from \$55 for 1.2kg) can be delivered to you via Oddle Eats (the only platform that Lana Cakes uses for delivery service). The classic soft, moist and feather-light chiffon cake is covered with signature chocolate fudge, and you would realise there is a lot more fudge in the cake now (requested by many customers over the years). Old school (which brings back good memories) and still fudgy delicious. Lowest Delivery Fee: \$20 Minimum Order: \$36 Pan Pacific Singapore 7 Raffles Boulevard, Singapore 039595 Tel: +65 6826 8240 Opening Hours: 11:30am – 9:30pm (Mon – Sun) Islandwide Delivery: The handcrafted cakes, tarts and pastries at Pan Pacific Marketplace are designed by Pastry Chef Eddy Yau and team. The Matcha Yuzu Lychee Entremet (\$66.34 for 1kg) will delight those who prefer light textured and less sweet cakes. It has a light Japanese slant, incorporating quality Uji matcha powder in the mousse, with the earthy roasted taste balanced with tangy and fruity flavours of the yuzu crème and base of lychee curd. Another well-loved favourite is the Strawberry Pistachio Shortcake (\$66.34 for 1kg). The classic strawberry shortcake is given a spin with fluffy pistachio sponge, complemented by smooth whipped cream and a ring of fresh strawberries. With a keen interest in chocolate, Chef Eddy had designed the Araguani Hazelnut Royaleine Entremet (from \$37.45), a bittersweet indulgence for the chocolate lovers. The intense and smooth cake comprises of a blend of hazelnut praline paste and chocolate made with 72% Valrhona Araguani Chocolate, 40% milk chocolate and flourless sponge. This is complete with a crunchy Feuillettine base to provide crunch. One day advance pre-order is required for the cakes. Lowest Delivery Fee: \$5.35 Minimum Order: \$50 Oddle Eats powered by Oddle – Every meal matters Oddle Eats is part of the F&B social fabric that help binds the love of the local culinary scene with our nation's passionate food lovers. Be it pre-ordering for the family, a welcome meal for co-workers, or a friend near or far, Oddle Eats allows that accessibility. The platform helps to pivot restaurateurs online and streamline their operations to make island-wide delivery options possible to a middleman or hidden costs. Also check out more sweet treats here: Oddle Eats – Cakes & Desserts * This entry is brought to you in partnership with Oddle Eats. Quality and Creativity is our utmost focus & we strive for your satisfaction. From our delighted customers Monday to Friday 9am - 6pmSaturday 9am - 1pm We are a halal certified Bakery that has been baking since 1991. eCreative Cake has been the leader in the field of cake customisation for every occasion. With our years of experience, we value and understand the tastes and preferences of our customers. Customising designs to our customer's desire, eCreative has forged meaningful and unforgettable memories with our customers. At eCreative Cake, we are committed to delivering our best for every customer. Quality and Creativity is our utmost focus and we strive for customer satisfaction! Here are our most popular products View All Products eCreative Group is a family business. Operated in 1991, started out as a small bakery and gradually grew to a bigger company from bread to cakes then to 3D cakes. Over the years of experience, we have garnered a greater understanding of our customers taste and preferences. We have also forged great memories with our customers and have abided by the traditions in the steps we take as we bake the cake which have great value to our customers' taste buds. The sight of the smiles of our customers have always filled us with joy and pushed us forward even in trying times. At eCreative, our qualified cake specialists craft the most unique cake designs. You dream it, we make it! We aim to deliver what our customers desire. Every cake is carefully handcrafted to ensure that your cake not only looks amazing but taste delicious. From the simplest to the most sophisticated designs. There is no limit for imagination here at eCreative. eCreative. One of Singapore's first Halal bakery and leading cake specialist with a wide variety of cakes to tempt your taste buds. Indulge and satisfy your sweet-tooth cravings with our freshly baked goodies. There's no better place to go than eCreative Cake! About The Cake ShopPremium Distributor of CakesWe have evolved to become one of a premium distributor and wholesaler for cakes and pastries to some well known restaurants, cafes, supermarket, hotels and bakery.Our online store is a leading online shop in Singapore providing cakes and gifts deliveries within Singapore. We provide competitive prices, good after sales services and on-time delivery.About Us