



MENU LIST

Dessert makers for dessert lovers— manufacturing, private labelling, and custom creations for businesses of all sizes.

GELATO

From unique flavors to innovative designs, we can bring any idea to life.



THE DESSERT EMPIRE

01. Apple Pie
02. Acai Lavender
03. Biscotti & Caramel
04. Black Sesame
05. Blueberry
06. Bluepea Lychee
07. Biscoff
08. Cappucino
09. Chocolate Hazelnut
10. Chocolate Mint
11. Chocolate Banana
12. Chocolate Royal
13. Cempedak Madu
14. Chendol
15. Coconut
16. Coconut Pandan
17. Coffee
18. Cookies & Cream
19. Cream Cheese
20. Dark Chocolate
21. Peanut Butter Chocolate Chip
22. Pistachio
23. Red Bean

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THE DESSERT EMPIRE

24. Green Tea
25. Green Tea Red Bean
26. Gula Melaka
27. Hazelnut
28. Houjicha
29. Houjicha Shredded Chocolate
30. Honeydew
31. Honey Lemon
32. Honey Lavender
33. Lemongrass
34. Lychee
35. Lychee Rose
36. Mango Alfonso
37. Milk
38. Milk Chocolate (Milo)
39. Milk Tea
40. Mint
41. Mint Chocolate Chip
42. Mocha
43. Musang King
44. Onde Onde
45. Orange Mandarin
46. Peanut Butter Blueberry

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THE D E S S E R T E M P I R E

47. Rock Melon
48. Rocher
49. Salted Caramel
50. Salted Gula Melaka
51. Salted Egg w curry leaves
52. Strawberry
53. Strawberry Cake
54. Strawberry Cheesecake
55. Sweet Potato Honey Chesnut
56. Tiramisu
57. Thai Tea
58. Thai Basil w Chocolate Chip
59. Yam
60. Yuzu
61. Double Chocolate
62. Durian D24
63. Dragon Passion
64. Earl Grey
65. French Vanilla
66. French Vanilla Dates

YOGHURT

Designed for businesses looking to produce high-quality desserts at scale.



01. Strawberry Yoghurt

02. Mango Yoghurt

03. Vanilla Yoghurt

04. Plain Yoghurt

05. Honey Yoghurt

06. Mix Berry Yoghurt

SORBET

We pride ourselves on our ability to meet the unique needs of each client, ensuring that every partnership is fruitful and enduring.

T H E D E S S E R T E M P I R E

01. Coconut Sorbet
02. Dragon Passion Sorbet
03. Mango Sorbet
04. Lemon Sorbet
05. Lychee Sorbet
06. Blood Orange Sorbet
07. Passion Fruit Sorbet
08. Raspberry Sorbet
09. Soursop Sorbet
10. Pineapple Sorbet
11. Pear Sorbet
12. Yuzu Sorbet



BIRTHDAY CAKE

For those looking for something truly unique, our customization services is the answer.
Tailor-made to meet your specific needs.

STRAWBERRY CAKE

Net wt : 1 kg +-

Serving : 5-8 person

Vanilla based gelato swirled with butter cake and strawberry jam. Layered with white feuilletine biscuits and covered with white chocolate whipped ganache.

THE DESSERT EMPIRE



VALRHONA CHOCOLATE CAKE

Net wt : 1 kg +/-
Serving : 5-8 person

Made from 70% Valrhona Guanaja dark chocolate gelato. Layered with salted caramel gelato. Covered with whipped chocolate ganache.



UNICORN BIRTHDAY CAKE

Net wt : 1 kg +/-
Serving : 5-8 person

Vanilla gelato swirled with butter cake and rainbow sprinkles. Layered with chocolate feuilletine biscuits. Covered with white chocolate ganache and macaroons.

SEASONAL CAKE

Celebrate every season with something truly special. Our seasonal cakes are thoughtfully crafted to capture the flavors and moments of the time

ALMOND LONDON CAKE

Net wt : 1 kg +-

Serving : 5-8 person

Inspired from Almond London biscuits.
Created from dark chocolate gelato swirled with graham crackers. Bedded with crunchy chocolate feuilletine and glazed with dark chocolate mirror glaze.



HEART CAKE

Net wt : 1 kg +-

Serving : 5-8 person

Vanilla gelato swirled with butter cake and strawberry jam. Layered with white chocolate feuilletine biscuit and covered with red chocolate mirror glaze.



CHRISTMAS WREATH CAKE

Net wt : 1 kg +-

Serving : 5-8 person

Apple pie mixed with salted caramel gelato. With hints of cinnamon flavor and biscoff biscuits. Bedded with crunchy chocolate feuilletine and glazed with dark chocolate mirror glaze.

MONEY BAG CAKE

Net wt : 1 kg +-

Serving : 5-8 person

Chocolate peanut gelato with crunchy chocolate feuilletine at the bottom. Glazed with red chocolate mirror and topped with honey combs.



PETIT GEATUX

Fully customisable desserts, where you're the artist. Select your favourite flavors, sizes and even shapes to build a treat that is uniquely yours.

THE DESSERT EMPIRE

GELATO MOONCAKE

Net wt : 100 gm +/-

Serving : 1-2 person

Customized mooncake that can be made with various gelato and fillings. The outer layer are made from soft and chewy muah-chi powder.





MINI MONEY BAG

Chocolate peanut gelato with crunchy chocolate feuilletine at the bottom. Glazed with red chocolate mirror and topped with honey combs.



ORANGE MANDARIN

Dark chocolate orange gelato bedded with crunchy feuilletine. Glazed with orange chocolate mirror glaze.



SAKURA BLOOM

Mandarin curd with crunchy white chocolate feuilletine. Glazed with pink chocolate mirror glaze.



MINI CHRISTMAS WREATH

Apple pie gelato swirled with cinnamon and biscoff biscuits. Bedded with chocolate feuilletine and glazed with dark chocolate mirror glaze.



ORNAMENT BALL

Red velvet and cream cheese gelato with chocolate feuilletine. Glazed with red chocolate mirror glaze and shaved white chocolate.



CREAMY SNOW

Cream cheese gelato with white chocolate feuilletine. Glazed with clear mirror glaze and shaved white chocolate.



SANTA BELT

French Vanilla lime gelato with chocolate feuilletine and glazed with red chocolate mirror glaze.



FLORAL HEART

Made with strawberry gelato with chocolate feuilletine at the bottom. Glazed with red chocolate mirror glaze.

Net wt : 100 gm +/-
Serving : 1-2 person

NOVELTY DESSERTS

Known for unique flavors and seasonal specialties, we continuously innovate in products, process and sustainability.



THE DESSERT EMPIRE

SUSHI SET

Customizable novelty desserts inspired from sushi. Made from gelato and sorbets with assorted decorations.

FROZEN FRIED GELATO

Customizable flavors of frozen fried gelato. The shells are made from bater and bread crumbs, ready to be fried.



PRE-MOULDED GELATO

Customizable flavors and shapes of gelato, sorbets or yohgurt. Pre-moulded and ready to be used as toppings or finish goods.

FROZEN FRIED GELATO

Customizable flavors of gelato, sorbets or yohgurt in cups. The toppings and fillings are also customizable.



POPSICLES

Customizable flavors of popsicles with assorted decorations.

THE DESSERT EMPIRE

DESSERT BOX

Tailored to fit the unique puzzle pieces of your operation.



STRAWBERRY
CHEESECAKE



DARK
CHOCOLATE



BLUEPEA
LYCHEE



COOKIES AND
CREAM

VALENTINE DAY CHOCOLATE BONBON GELATO

DUBAI CHOCOLATE KUNAFI

Made with pistachio or chocolate gelato layered with kunafa pastry and pistachio fillings. covered in chocolate shells.



TRUFFLES

Customizable mini ball shaped gelato covered with chocolate shell / chocolate dust / crumbs.



MOCHI BALLS

Customizable mochi made from gelato. The outer parts are soft and chewy, made from mochi powder.

CONTACT INFO

give us a call, messages or drop us an email and we'll reach out to you soon.

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