

BAY-KER-EE

Welcome to Bay-ker-ee, an Asian-styled bakery with English-French influences. Our philosophy as a bakery and our guarantee to our customers that every pastry is fresh and never frozen. We believe that fresh ingredients are integral to creating quality pastries. That's why our selection of ingredients are bought daily and selected from local markets. This philosophy and guarantee has made us a city favorite.

While you are with us, we hope to excite your taste buds with our wide assortment of flavorful pastries and desserts. Feel free to ask us about our desserts, whether it's the ingredients or which to order, we would be more than pleased to be of assistance.



CREAM PUFF

Also known as Choux à la Crème, the cream puff is made using a light french-styled pastry dough that when baked, begins to puff. Take a bite and you'll discover the reason the cream puff is a popular dessert. The cream is fluffy, light and a perfect blend between coffee and chocolate. Combined with the crispy exterior, the puffy interior and the rich cream, the cream puff is a perfect balance of taste and texture. This dessert is normally served at room temperature and comes in threes.

RECOMMENDED TEAS

Darjeeling

Queen Elizabeth

Yuunan (Golden Needle)

\$5.50



GÂTEAU FIGUE CASSIS

A sweet, sharp and smooth mousse is created using blackcurrant purée. The mousse is then laid on top of a sponge cake that has been baked with finely chopped figs. When combined, the subtle taste of the sponge cake tied with the sweetness of the figs compliments the the cassis. Finally, a blackcurrant glaze and mixed berries tops the cake.

RECOMMENDED TEAS

Darjeeling

Earl Grey

Jasmine

\$6.50



PUMPKIN SCONE

The pumpkin scone is a heavy pastry being made from wheat and oatmeal. Adding a lightly sweetened whipped pumpkin purée to the dough, the scones are then baked to perfection. The scones are then lightly dipped in a caramel pumpkin glaze before being served. They come in a pair and are served with tea and jam.

RECOMMENDED TEAS

Ceylon

English Breakfast

Apple Cinnamon

\$3.95



CHIBOUST

Also known as a Saint Honoré, the chiboust can be best described by three words: creamy, sweet and crumbly. Made from briséé, a french shortcrust dough, giving the base layer a pie-crust texture. The top layer is the chiboust cream, similar to meringue, that has a melting caramel top. To finish, three slices of crisp granny smith apples give the chiboust a perfect tart finish.

RECOMMENDED TEAS

Queen Elizabeth

Raspberry

Mint

\$5.95



APPLE GAULETTES WITH CARAMEL SPICE

A crispy, flaky and puffed pastry topped with thinly sliced baked apples. The apple slices are marinated in a light brown sugar cinnamon glaze that is then used as the filling for the cake. While the dessert is fresh from the oven, it is finished with a caramel sauce lightly brushed over the top and sides.

RECOMMENDED TEAS

Paris

Imperial Keemun

Apple Cinnamon

\$4.75



PUMPKIN PIE WITH Caramel-Topping

A traditional autumn favorite, the pie crust for this pumpkin pie is made using a traditional Vietnamese recipe, creating a light, flaky and fluffy crust. The pumpkin filling uses fresh pumpkin purée and lightly sweetened cream blended with brown sugar and cinnamon to create a perfect autumn flavor. The pie is finished with a caramel sauce that has fresh ground cinnamon blended into it, to create a lush glaze.

RECOMMENDED TEAS

Darjeeling
Apple Cinnamon
Cranberry

\$5.95



PETIT LATTICE-CRUST CRANBERRY PIE

Baked in a home-style fashion, the petit lattice-crust cranberry pie is a delicious warm and gooey dessert. The tart cranberries are crushed with sugar, whipped to a smooth mixture and when baked creates a sweet and warm jam. Paired with the crispy crust of the pie and an exciting experience for the mouth is created.

RECOMMENDED TEAS

Ceylon
English Breakfast
Versailles Lavender Earl Grey

\$4.95



FINANCIER

A small rectangular cake, the financier goes well with a warm cup of tea. The cake is in between a sponge cake and a pound cake, lightly flavored with ground almond. The financiers are indented at the middle so that a spreading may be applied. They are served at room temperature and come in sets of threes.

RECOMMENDED TEAS

Queen Elizabeth
Chinese Flower
Ambrosia

\$5.50



CRÈME CARAMEL

More commonly known as flan or caramel pudding, the crème caramel is a rich and creamy treat. The dessert is prepared by blending a heavy cream with egg whites and sugar until the mixture is even and smooth. It is then poured into a caramel filled mold and then chilled. Once the cream solidifies, the creme caramel is removed and topped with an assortment of berries.

RECOMMENDED TEAS

Darjeeling
Earl Grey
Chamomile

\$3.75



TEA LIST

BLACK

- Ceylon
- Darjeeling
- Earl Grey
- English Breakfast
- Imperial Keemun
- Paris
- Queen Elizabeth
- Versailles Lavender Earl Grey
- Yuunan (Golden Needle)

FRUIT/INFUSION

- Apple Cinnamon
- Apricot
- Cranberry
- Orange
- Peach
- Peach Apricot
- Raspberry

GREEN

- Chinese Flower
- Fiji
- Genmaichi
- Houjicha
- Jasmine
- Ming Mei
- Sencha

HERBAL

- Ambrosia
- Gingko
- Honey-Ginger
- Jasmine
- Lavender
- Mint

JUST A CUP

- Teeny Mug \$1.75
- Regular Mug \$2.50
- Addict's Mug \$3.00

TEA POT TIME

- Three-cup pot \$4.75
- Four-cup pot \$5.50
- Limitless pot \$8.25

COFFEE

Comes with milk (whole or skim) or cream (fat or non-fat) and sugar (sugar cubes or splenda). Refills are free but limited to two cups.

ROASTS CHANGES DAILY, ASK YOUR SERVER

- American Light
- Columbian Supreme
- French Roast
- Italian Espresso
- Paradiso Dark
- Spanish Roast

JUST A CUP

Regular Mug	\$2.25
Addict's Mug	\$3.00

FRUIT SODA

A delicious mixture of fruit syrup and selzter.

FLAVORS

- Cherry
- Granny Smith Apple
- Lemon
- Lychee
- Mango
- Orange
- Peach
- Raspberry
- Strawberry

JUST A CUP

Regular Mug	\$2.75
Addict's Mug	\$4.00