

maya resorts





Our cakes are made with the intention of freshness and fulfilment, we wish for each of our pastries to be different in its own way and have its own personality... Indeed, no two cakes are the same: some are light and vibrant whereas others are fluffy and comforting! Inspired by local ingredients but executed using classical French techniques, our cakes mean to follow our philosophy and blend with the Balinese culture and environment.

Health-consciousness and well-being are also an integrant part of our reflexion and pastry process, as a result we focus on using quality ingredients and natural sugars for a cleaner taste and purer pastries.

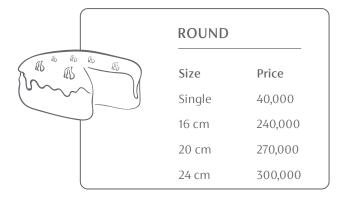
Eat in-house, take-away or pre-order for your special event... we bake to please!

Maya Resorts Pastry Team



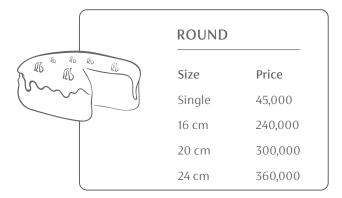


Apple Tarte Tatin





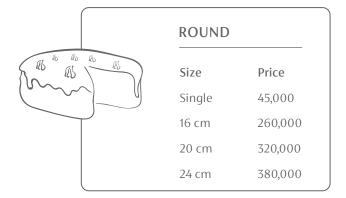
70% Creamy Chocolate Tart





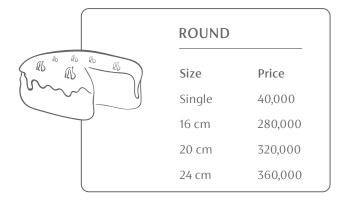


B e r r y C h e e s e c a k e





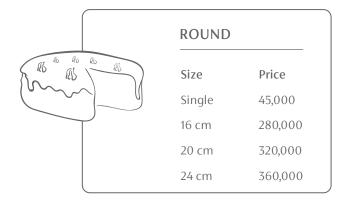
Caramel Peanut Tart







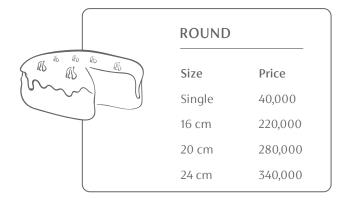
Jasmine Lotus Flower







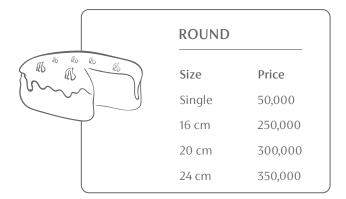
Lemon & Basil Tart







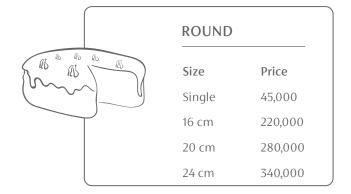
Mango Saint-Honoré







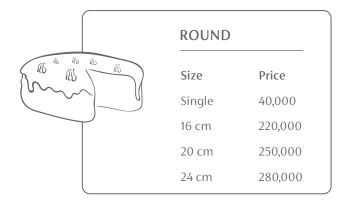
Tiramis u Tart







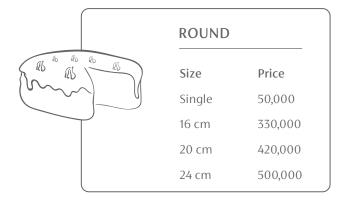
Exotic Tropézienne







Valrhona Caramelia



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