

Four Seasons Mumbai unveils Crème Atelier

Four Seasons Hotel Mumbai, celebrated for its world-class dining, award-winning bars, serene wellness offerings, and curated lifestyle experiences, has raised the bar for indulgence with the launch of Crème Atelier—its exclusive signature cake collection. The unveiling took place in spectacular style with a glamorous fashion show at AER, the hotel's iconic rooftop destination overlooking the Mumbai skyline.

Crème Atelier reimagines the art of celebration, offering cakes that blend timeless flavours with refined craftsmanship. Each creation is a work of edible artistry: from the rich intensity of Dark Chocolate Ganache and layered sophistication of Hazelnut Praline, to the nostalgic sweetness of Banana Caramel Toffee and the delicate lightness of Seasonal Fruit & Cream.

Guests with a taste for classic refinement will find favourites elevated with elegance, including the Berry Charlotte, Biscoff Cheesecake, and a reimagined Black Forest. Meanwhile, the Pistachio Berry Cake delights with its balance of nutty depth and vibrant freshness.

"At Four Seasons Mumbai, our endeavour has always been to create moments of joy that go beyond the expected. With Crème Atelier, we bring the creativity of an atelier to the world of pâtisserie, giving our guests exquisite cakes that are as memorable as the celebrations they honour," said Nitesh Gandhi, General Manager, Four Seasons Hotel Mumbai.

Crafted with the finest Belgian chocolate, seasonal produce, and bespoke personalisation options, Crème Atelier promises to be Mumbai's most coveted destination for celebratory indulgence, offering cakes that are as unforgettable as the occasions they mark.