The Bubble Room’s World Famous Desserts

**VERY MOIST CHOCOLATE**  
Our most chocolaty dessert! Moist chocolate cake layered with a chocolate fudge toffee pecan crunch icing.

**KEY LIME PIE**  
An authentic key lime pie with a graham cracker crust topped with kiwi, strawberries, and homemade whipped cream.

**BUTTERCRUNCH ICE CREAM PIE**  
Vanilla ice cream blended with Butterfinger candy bars on a crushed Oreo cookie crust, topped with a chocolate butter brickle sauce, finished with whipped cream and fresh strawberries.

**WHITE CHRISTMAS**  
Light and fluffy white cake with toasted slivered almonds, layered and covered with homemade whipped cream, hand packed with coconut and topped with white chocolate shavings.

**ORANGE CRUNCH**  
A moist yellow cake layered with an almond brown sugar crunch and covered with orange cream cheese icing. Truly an award-winning cake!

**RED VELVET**  
A rich buttermilk cake with just a hint of cocoa layered with a delicious pecan cream cheese icing.

**NY STYLE CHEESECAKE**  
A very dense yet creamy cheesecake topped with assorted fresh fruit on a thin layer of sour cream, a light apricot glaze, slivered almonds, and a graham cracker crust.

**FRENCH CHOCOLATE TORTE**  
Three layers of moist dark chocolate cake, two layers of fresh whipped cream and chocolate shavings, polka-dotted with strawberries, topped with more whipped cream and then finished with a chocolate-dipped strawberry.

**TROPICAL BREEZE**  
A mandarin orange cake iced with a rich pineapple cream cheese icing and topped with an assortment of fresh tropical fruit.

**JAMAICAN RUM CAKE**  
Buttery pound cake soaked in dark Jamaican rum with a chocolate mousse center and a pecan rum glaze.