

100th AVENUE CAKES & CAFÉ

FUSION MACARONS | 15 FLAVORS

Macaron pictures and inspiration: [@fusionmacarons](https://www.instagram.com/fusionmacarons)

HIGHLY ENCOURAGED — PREORDER!

Preorder your choice of flavors for pickups October 30 – November 14, 2026.

Walk-in purchases ONLY: November 1, 2, 3, 4, 7 and 8 (while supplies last).

10 AM – 2 PM: November 1, 7 and 8. 4 PM – 8 PM: November 2, 3 and 4.

Pickup: 15364 NE 96th Pl, Redmond, WA 98052

To preorder, WhatsApp +1 424-262-8191 with flavor names, quantities and pickup date.

[Chat with us on WhatsApp](#)

- 1. Dubai Dark Chocolate** — Rich dark chocolate ganache surrounding a crunchy pistachio kunafa filling.
- 2. Rasmalai** — A beautiful marriage of cardamom, saffron, and authentic rasmalai, capturing the essence of this beloved Indian dessert.
- 3. Rose Thandai** — Delicate rose paired with creamy ganache infused with our house-made thandai masala, a traditional Indian blend of aromatic spices and nuts.
- 4. Meetha Paan Gulkand** — Inspired by India's beloved sweet paan, featuring fragrant betel leaf and gulkand, a traditional rose petal preserve.
- 5. Mathura Pedha** — Inspired by the famous milk fudge from Mathura, India, featuring rich, caramelized milk notes and delicate sweetness.
- 6. Masala Chai** — The comforting warmth of Indian masala chai, infused with ginger, lemongrass, and aromatic spices.
- 7. Rajbhog** — A luxurious combination of rose, saffron, and rasgulla, a soft Indian cottage cheese delicacy soaked in syrup.
- 8. Guava Jalapeño** — A nostalgic twist on fresh guava sprinkled with chili powder, balancing tropical sweetness with a gentle kick of heat.
- 9. Mango Lassi** — Inspired by India's refreshing yogurt-based mango drink, combining luscious mango with a delicate creamy tang.
- 10. Filter Coffee** — Inspired by South Indian filter coffee, with bold roasted coffee notes and a smooth, creamy finish.
- 11. Rose Raspberry** — A delicate rose-infused shell filled with bright raspberry ganache, balancing floral sweetness with fruity tartness.
- 12. Key Lime** — Nimbu Sharbat — Inspired by India's refreshing nimbu sharbat, a vibrant balance of tangy lime, gentle sweetness, and a delicate hint of salt.
- 13. Passion Fruit Coconut** — Bright, tangy passion fruit paired with silky coconut ganache for a refreshing tropical finish.
- 14. Apricot Delight** — Khubani Ka Meetha — Inspired by Khubani Ka Meetha, a traditional Indian dessert made with slow-cooked apricots, offering rich fruitiness, gentle sweetness, and a hint of tartness.
- 15. Black Sesame Modak** — Inspired by modak, a traditional Indian sweet dumpling, featuring roasted black sesame ganache and our house-made modak filling.

PRICING & ORDERING

Single macaron - \$3.50 | Gift bag of 2 - \$8 (both walk-in only)

Available for preorder:

Box of 3 · \$12 | Box of 4 · \$15 | Box of 6 · \$20 | Box of 12 · \$38

5-8 dozen · \$35/dozen (4-flavor split)

9-12 dozen · \$30/dozen (5-flavor split)

Macarons keep well in the freezer in an airtight container for up to 3 months.