

## BUTTERFINGERS'S SUMMER MENU IS BOLD, GLOSSY AND MANGO-FORWARD

**T**aking cues from the unapologetic glamour of *The Devil Wears Prada* and the cultural anticipation around its much-talked-about sequel, Butterfingers's Summer Menu 2026 leans into drama, colour and

indulgence. This isn't a quiet ode to seasonal produce, it's a full-blown statement. Think bold over basic, and flavours that are anything but shy. At the heart of the menu is mango — reimagined not as a predictable summer staple but as the undeniable star. Across

desserts, it appears in multiple forms, textures and pairings, often spotlighting premium Indian varieties like Alphonso. Summer fruits, too, step out of the background to serve looks, turning each creation into a visual and flavour-forward showstopper.

**What:** Summer menu  
**Where:** Butterfingers by Preetanjali, 4 Rainey Park  
**Timings:** 10am to 7pm  
**Contact:** 9836230066



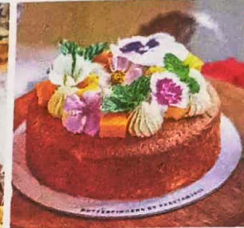
The Mango Pineapple Cake sets the tone with a light vanilla sponge layered with airy mousse and folded with chunks of fresh mango and pineapple. It's bright, creamy and reminiscent of a tropical escape, designed to feel indulgent yet refreshing.



A returning favourite, the Overloaded Mango Almond continues to be a bestseller. Built on fluffy vanilla sponge and luscious mousse, it is generously packed with ripe Alphonso mangoes and finished with a pronounced almond crunch. The appeal lies in its layered textures — soft, creamy and crisp — making it both comforting and elevated.



For those leaning towards deeper, more robust flavours, the Espresso Crunch Roll delivers a satisfying contrast. A soft chocolate Swiss roll encases smooth espresso cream, punctuated by a bold chocolate crunch, offering a refined take on the classic coffee-and-chocolate pairing.



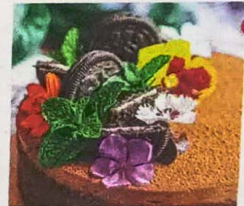
➊ Rounding off the selection is the Mango Pistachio Tea Cake, a softer, more understated offering. Infused with fresh mango and studded with crunchy pistachios, it brings a fragrant, balanced sweetness that pairs effortlessly with evening tea.



➋ Beyond cakes and pastries, the menu expands into snackable indulgence with Peanut Butter Cookies. Golden and chewy with crumbly edges and a soft centre, these cookies lean into the richness of peanut butter, making them an easy, addictive treat.



➌ Mango returns in a more decadent avatar with the Mango Biscoff Pie. A buttery vanilla crust forms the base for a creamy Biscoff filling, topped generously with fresh Alphonso mangoes. The interplay of caramel notes from Biscoff and the tropical brightness of mango creates a dessert that is rich, bold and distinctly indulgent.



➍ Chocolate lovers will find familiarity in the Oreo Crunch, where moist chocolate sponge meets silky mousse and crushed Oreo biscuits. The result is a rich, layered dessert that balances sweetness with texture in every bite.

**Zeba Akhtar Ali**  
Pictures: Butterfingers by Preetanjali