



SALT
LAGOS

DESSERTS
MENU



OPEN TIMES

MON - SATURDAY | 10 AM - 5 PM

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pudding

Sticky toffee pudding served with vanilla ice cream/white chocolate mousse (subject to availability)	→	N4,000
Rum Cake with Berry Compote and Vanilla Custard	→	N4,500
Crème brûlée	→	N3,000
Crème Caramel	→	N3,000
Bread and butter pudding served with vanilla Ice cream/white chocolate mousse (subject to availability)	→	N4,000
Malva Pudding (Delicious, Moist, Buttery Malva Pudding Served Warm With Vanilla Ice Cream Or Vanilla Custard)	→	N4,000
Warm Chocolate Cookie Dough served with Ice Cream	→	N4,000
Chocolate Pudding served with Ice Cream/Warm Chocolate Custard (Subject to Availability)	→	N4,000

Pies / Crumbles

Apple pie/Berry apple pie served with vanilla ice cream/custard/white chocolate mousse (subject to availability)	→	N4,000
Apple crumble/Berry apple crumble served with vanilla ice cream/custard/white chocolate mousse (subject to availability)	→	N4,000

Verrines in Cups / Jars

Chocolate Verrine

A) Chocolate crunch || Raspberry compote → N4,000
 || White chocolate mousse || Milk chocolate ganache
 and chocolate décor

B) Chocolate Verrine (Chocolate and hazelnuts base || → N5,000
 Creme brulee and chocolate mousse)

Chocolate brownies with white chocolate mousse and → N3,200
 salted caramel in jars

White Chocolate Lemon Mousse/Berry Compote and → N3,500
 Lemon Crumble

Tiramisu → N4,000

Profiteroles served with white chocolate mousse and → N4,000
 warm chocolate sauce

Spiced pineapple or passionfruit cream/jelly served → N4,000
 with a vanilla sponge and coconut mousse topped
 with coconut flakes

Panacotta(vanilla/coconut and raspberry/Passionfruit → N3,500
 and Pineapple)

Raspberry Cream, with Passion Fruit Mousse, → N3,500
 Coulis and Crumble Verrine

Trifles

- Vanilla berry trifle (berries, custard, white chocolate mousse and sponge cake) → N5,000
- Tropical trifle (A twist to the berry trifle with tropical flavours) → N4,000

Cakes

- Biscoreo cake (Vanilla cake baked with biscoff biscuit oreo cookies and filled with salted caramel and biscoff spread) → N3,500
- Chocolate cake with white chocolate mousse chocolate ganache, salted caramel filling and cheesecake → N3,500
- Salted caramel cookie monster (vanilla cake baked with oreo cookies and filled with salted caramel) → N3,500
- Redvelvet and Chocolate cake → N3,500
- Opera (Coffee Cake Gateaux, Coffee Cream and Chocolate Ganache) → N3,500
- Swiss Roll (a thin flat sponge which is covered with jam an cream on one side) → N3,500

Tarts

Chocolate and salted caramel crunch tart	→	N3,000
Chocolate and Hazelnut Tart	→	N3,500
Almond and Blueberry Tart	→	N3,200
Tart au citron (lemon tart)	→	N3,500
Lemon and berry fruit tart	→	N4,500
Tropical tart with gold speckled edible glass dome	→	N6,000

Cheesecakes

Individual passionfruit and lemon cheesecake with berries	→	N3,500
New york style cheesecake with strawberries	→	N3,500
Passionfruit and raspberry swirl cheesecake with berries	→	N3,500
White chocolate swirl cheesecake and berries	→	N3,500
Biscoff No Bake Cheesecake	→	N3,500
Billionaire cheesecake	→	N3,500
Basque Cheesecake	→	N3,500

Luxury Plated Dessert Options

Heavenly chocolate cake hazelnut crunch Crème anglaise Coffee mousse Passion fruit Jelly	N6,000
Apple pie, mixed berry compote, warm vanilla custard, crumble and vanilla ice cream/ white chocolate mousse (subject to availability)	N5,500
Profiteroles, salted caramel mascarpone cream, warm chocolate sauce and edible gold dust	N5,500
Bread and butter pudding, hazelnut crumble, crème anglaise, warm chocolate sauce and vanilla ice cream	
A) Chocolate bread and butter pudding	N6,000
B) Caramelised white chocolate bread and butter pudding	N6,000
Yuzu and white chocolate cheesecake entremets Spiced ginger crumble Mixed berries Chocolate décor	N6,000

ALL COSTS ABOVE ARE PER HEAD AND EXCLUSIVE OF
VAT(7.5%) AND SERVICE CHARGE(25%).

MINIMUM NUMBER OF GUESTS FOR SERVICE IS 50.