



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) *N2,500*

Creme brûlée *N2,000*

Bread and butter pudding served with
vanilla Ice cream/white chocolate
mousse (subject to availability) *N3,000*

Pies / Crumbles

Apple pie/Berry apple pie served with
vanilla ice cream/custard/white chocolate
mousse (subject to availability) *N2,500 | N3,000*

Apple crumble/Berry apple crumble served
with vanilla ice cream/custard/white
chocolate mousse (subject to availability) *N2,000 | N2,500*

Entremets / Dessert With Mousse

A) Chocolate crunch || Raspberry
compote || White chocolate mousse ||
Chesecake || Milk chocolate ganache
and chocolate decor *N4,000*

A) Chocolate entremets cake
(chocolate and hazelnuts base ||
creme brulee and chocolate mousse) *N4,500*

Black forest entremets *N4,000*

Verrines in Cups / Jars

Chocolate brownies with white chocolate mousse and salted caramel in jars	<i>N1,800</i>
Tiramisu	<i>N2,500</i>
Very berry red velvet with cream cheese mousse	<i>N3,000</i>
Profiteroles served with white chocolate mousse and warm chocolate sauce	<i>N3,000</i>
Spiced pineapple or passionfruit cream/jelly served with a vanilla sponge and coconut mousse topped with coconut flakes	<i>N2,500</i>
Panacotta(vanilla/coconut and raspberry/Passionfruit and Pineapple)	<i>N2,500</i>
Raspberry Cream, with Passion Fruit Mousse, Coulis and Crumble Verrine	<i>N2,000</i>

Trifles

Vanilla berry trifle (berries, custard, white chocolate mousse and sponge cake) N3,000

Tropical trifle (A twist to the berry trifle with tropical flavours) N3,000

Cakes

Biscoreo cake (Vanilla cake baked with biscoff biscuit oreo cookies and filled with salted caramel and biscoff spread) N2,500

Chocolate cake with white chocolate mousse chocolate ganache, salted caramel filling and cheesecake N2,500

Salted caramel cookie monster (vanilla cake baked with oreo cookies and filled with salted caramel) N2,500

Redvelvet and Chocolate cake N2,500

Opera N2,500

Tarts

Chocolate and salted caramel crunch tart	N2,500
Tart au citron (lemon tart)	N2,000
Lemon and berry fruit tart	N2,500
Tropical tart with gold speckled edible glass dome	N5,000

Cheesecakes

Individual passionfruit and lemon cheesecake with berries	N2,500
New york style cheesecake with strawberries	N2,500
Passionfruit and raspberry swirl cheesecake with berries	N2,500
White chocolate swirl cheesecake and berries	N2,500
Billionaire cheesecake	N2,500

DESSERTS

ALL COSTS ABOVE ARE PER HEAD AND EXCLUSIVE OF VAT AND SERVICE CHARGE.

MINIMUM NUMBER OF GUESTS FOR SERVICE IS 50.

SERVICE CHARGE IS DEPENDENT ON THE NUMBER OF GUESTS TO BE CATERED TO.

NUMBER OF ITEMS THAT CAN BE SELECTED PER NUMBER OF GUESTS

Less than 100 guests	<i>3 items</i>
100 guests	<i>3 to 5 items</i>
200 guests	<i>5 to 7 items</i>
Above 200 guests	<i>Minimum of 7 items Subject to items selected/availability</i>