

DESSERTS MENU

OPEN TIMESMON - SATURDAY | 10 AM - 5 PM

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W W W . S A L T L A G O S . C O M



availability)

DESSERTS

Pudding

Sticky toffee pudding served with vanilla ice	\rightarrow $N3$	3,500
Cream/white chocolate mousse (subject to availability)		
Rum Cake with Berry Compote and Vanilla Custard	$\rightarrow N4$	4,000
Crème brûlée	→ <i>N</i> 3	3,000
Crème Caramel —	→ N3	3,000
Bread and butter pudding served with vanilla Ice	\rightarrow $N3$	3,500
cream/white chocolate mousse (subject to availability)		
Malva Pudding (Delicious, Moist, Buttery Malva Pudding ————————————————————————————————————	\rightarrow $N3$	3,500
Served Warm With Vanilla Ice Cream Or Vanilla Custard)		
Warm Chocolate Cookie Dough served with Ice Cream	→ <i>N</i> 4	4,000
Chocolate Pudding served with Ice Cream/Warm Chocolate Custard (Subject to Availability)	→ <i>N</i> 3	3,500

Pies / Crumbles

Apple pie/Berry apple pie served with vanilla ice	- BY 250	N4,000
cream/custard/white chocolate mousse (subject to		
availability)		
Apple crumble/Berry apple crumble served with vanilla		N4,000
ice cream/custard/white chocolate mousse (subject to		



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 —————————————————————————————————	<i>N5,000</i>
Creme brulee and chocolate mousse)	→ N3,000
Chocolate brownies with white chocolate mousse and	→ N2,800
salted caramel in jars	
White Chocolate Lemon Mousse/Berry Compote and	<i>→ N3,500</i>
Lemon Crumble	
Tiramisu	→ N4,000
Profiteroles served with white chocolate mousse and warm chocolate sauce	→ N4,000
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)	
Dagabarry Croom, with Daggion Fruit Mouses	. NO 500
Raspberry Cream, with Passion Fruit Mousse, Coulis and Crumble Verrine	→ N3,500
Cours 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		N3,500
biscuit oreo cookies and filled with salted		
caramel and biscoff spread)		
Chocolate cake with white chocolate mousse		N3,500
chocolate ganache, salted caramel filling and		
cheesecake		
Salted caramel cookie monster (vanilla cake		N3,500
baked with oreo cookies and filled with salted		
caramel		
Redvelvet and Chocolate cake		N3,500
Opera (Coffee Cake Gateaux, Coffee Cream	BY B	N3,500
and Chocolate Ganache)		
Swiss Roll (a thin flat sponge which is covered ———		N3,500
with jam an cream on one side)		



Garts

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	N5,000
Crème anglaise Coffee mousse Passion fruit Jelly	
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	N5,500
chocolate sauce and edible gold dust	
Bread and butter pudding, hazelnut crumble, crème	
anglaise, warm chocolate sauce and vanilla ice cream	
A) Chocolate bread and butter pudding	N5,500
B) Caramelised white chocolate bread and butter pudding	N5,500
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 AND SERVICE CHARGE.

MINIMUM NUMBER OF GUESTS FOR SERVICE IS 50.

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