



SALT
LAGOS

DESSERTS
MENU



OPEN TIMES

MON - SATURDAY | 10 AM - 5 PM

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Desserts

Crème brûlée	—————→	N5,000
Crème Caramel	—————→	N3,000
Profiteroles	—————→	N3,500

Pudding

Rum Cake with Berry Compote and Vanilla Custard	—————→	N5,000
Sticky Toffee Pudding served with Ice Cream/White Chocolate Mousse (Subject to Availability)	—————→	N4,000
Bread and Butter Pudding served with Vanilla Ice Cream/White Chocolate Mousse (Subject to availability)	—————→	N6,000
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	—————→	N5,200
Chocolate Pudding served with Ice Cream/Warm Chocolate Custard (Subject to Availability)	—————→	N5,000

Pies / Crumbles

Apple Pie served with Vanilla Ice Cream/Custard/White Chocolate Mousse (Subject to Availability)	→	N4,500
Mini Apple Pie served with Vanilla Ice Cream/Custard /White Chocolate Mousse (Subject to Availability)	→	N4,000
Apple Crumble served with Vanilla Ice Cream/Custard/ White Chocolate Mousse (Subject to Availability)	→	N4,300
Berry Apple Crumble served with Vanilla Ice Cream/Custard/White Chocolate Mousse (Subject to Availability)	→	N5,500
Berry Apple pie served with Vanilla Ice Cream/Custard/ White Chocolate Mousse (Subject to Availability)	→	N5,500

Verrines in Cups / Jars

Tuxedo Puds	→	N4,000
Baverian Cream Trio	→	N3,500
Panacotta (vanilla/coconut and raspberry/Passionfruit and Pineapple)	→	N4,000
Chocolate Crunch Raspberry Compote White Chocolate Mousse Milk Chocolate Ganache and Chocolate Décor	→	N4,500

Verrines in Cups / Jars

Chocolate Brownies with White Chocolate Mousse and Salted Caramel in jars → N4,500

White Chocolate Lemon Mousse/Berry Compote and Lemon Crumble → N4,500

Tiramisu → N6,000

Spiced Pineapple or Passion Fruit Cream/Jelly served with a Vanilla Sponge and Coconut Mousse topped with Coconut Flakes → N6,500

Raspberry Cream, with Passion Fruit Mousse, Coulis and Crumble Verrine → N4,500

Trifle

Vanilla Berry trifle (Berries, custard, White Chocolate Mousse and Sponge Cake) → N6,500

Tropical Trifle (A twist to the Berry Trifle with Tropical Flavours) → N5,500

Cakes

Biscoreo cake (Vanilla cake baked with biscoff biscuit oreo cookies and filled with salted caramel and biscoff spread)	→	N4,000
Chocolate cake with white chocolate mousse chocolate ganache, salted caramel filling and cheesecake	→	N4,000
Salted caramel cookie monster (vanilla cake baked with oreo cookies and filled with salted caramel)	→	N4,000
Redvelvet and Chocolate cake	→	N4,000
Opera (Coffee Cake Gateaux, Coffee Cream and Chocolate Ganache)	→	N7,000
Swiss Roll (a thin flat sponge which is covered with jam an cream)	→	N3,600

Tarts

Chocolate and salted caramel crunch tart	→	N7,000
Chocolate and Hazelnut Tart	→	N8,400
Tart au citron (lemon tart)	→	N4,500
Lemon and berry fruit tart	→	N7,000
Tropical tart with gold speckled edible glass dome	→	N13,700

Cheesecakes

Individual passionfruit and lemon cheesecake with berries	—————→	<i>N6,600</i>
New york style cheesecake with strawberries	—————→	<i>N6,600</i>
Passionfruit and raspberry swirl cheesecake with berries	—————→	<i>N7,000</i>
Biscoff No Bake Cheesecake	—————→	<i>N5,000</i>
Billionaire cheesecake	—————→	<i>N6,700</i>
Basque cheesecake	—————→	<i>N5,500</i>
Cheesecake and brownies	—————→	<i>N5,000</i>

Luxury Plated Dessert Options

Heavenly chocolate cake hazelnut crunch Crème anglaise Coffee mousse Passion fruit Jelly	—————→	<i>N12,000</i>
Plated Apple pie, mixed berry compote, warm vanilla custard, crumble and vanilla ice cream/ white chocolate mousse (subject to availability)	—————→	<i>N10,000</i>
Profiteroles, salted caramel mascarpone cream, warm chocolate sauce and edible gold dust	—————→	<i>N11,000</i>

Luxury Plated Dessert Options

Bread and butter pudding, hazelnut crumble, crème anglaise, warm chocolate sauce and vanilla ice cream

A) Chocolate bread and butter pudding → *N12,000*

B) Caramelised white chocolate bread and butter pudding → *N14,000*

Yuzu and white chocolate cheesecake entremets → *N13,300*
| Spiced ginger crumble | Mixed berries | Chocolate décor

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

MINIMUM NUMBER OF GUESTS FOR SERVICE IS 50.

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