



OPEN TIMES MON - SATURDAY | 10 AM - 5 PM

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

SALT LAGOS DESSERTS DESSERTS	RTS
Crème brûlée	N5,000
Crème Caramel	N3,000
Profiteroles	N3,500
Pudding	
	All She
Rum Cake with Berry Compote and Vanilla Custard	N5,000
Sticky Toffee Pudding served with Ice Cream/White	N4,000
Bread and Butter Pudding served with Vanilla Ice	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	N5,200
Chocolate Pudding served with Ice Cream/Warm	N5,000
Chocolate Custard (Subject to Availability)	



Pies / Crumbles

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

Verrines in Cups / Jars

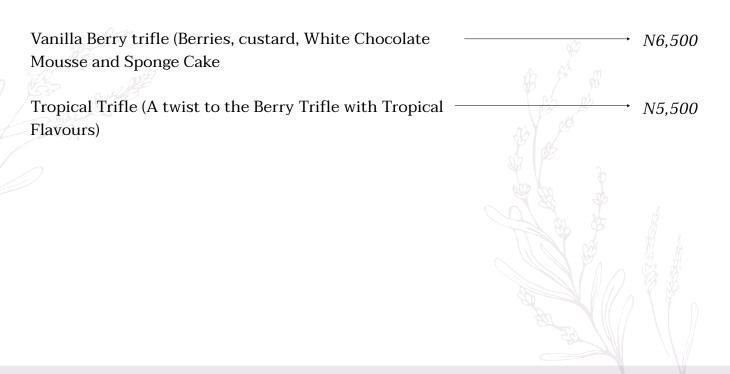
Tux	edo Puds	\$9	N4,000
Bave	erian Cream Trio		N3,500
	acotta (vanilla/coconut and raspberry/Passionfruit Pineapple	B B	N4,000
	colate Crunch Raspberry Compote White — colate Mousse Milk Chocolate Ganache and		N4,500
	colate Décor		



Verrines in Cups / Jars

Chocolate Brownies with White Chocolate Mousse and \longrightarrow	N4,500
Salted Caramel in jars	
White Chocolate Lemon Mousse/Berry Compote and	N4,500
Lemon Crumble	
Tiramisu	N6,000
Spiced Pineapple or Passion Fruit Cream/Jelly served	N6,500
with a Vanilla Sponge and Coconut Mousse topped with	
Coconut Flakes	
Raspberry Cream, with Passion Fruit Mousse, Coulis and \longrightarrow	N4,500
Crumble Verrine	







Cakes

Biscoreo cake (Vanilla cake baked with biscoff	N4,000
caramel and biscoff spread) Chocolate cake with white chocolate mousse chocolate ganache, salted caramel filling and	N4,000
cheesecake	
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	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 passion fruit and lemon cheese cake with berries \longrightarrow	N6,600
New york style cheesecake with strawberries \longrightarrow	N6,600
Passionfruit and raspberry swirl cheesecake with berries	N7,000
Biscoff No Bake Cheesecake	N5,000
Billionaire cheesecake	N6,700
Basque cheesecake	N5,500
Cheesecake and brownies	N5,000

Luxury Plated Dessert Options



Luxury Plated Dessert ntions

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	N14,000
Yuzu and white chocolate cheesecake entremets	N13,300

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.