



# *Desserts Menu*



OPENING TIMES:  
Monday- Saturdays  
10am-5pm

[www.saltlagos.com](http://www.saltlagos.com)

08097423996  
09062547567  
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# Desserts

## PUDDINGS

Sticky toffee pudding served with  
Vanilla ice cream/ white chocolate mousse (subject to availability)

2,500

Crème brulee

2,000

Bread and butter pudding served  
with vanilla ice cream/white chocolate mousse (subject to availability)

3,000

## PIES / CRUMBLES

Apple pie/Berry apple pie served  
with Vanilla ice cream/custard/white chocolate mousse (subject to availability)

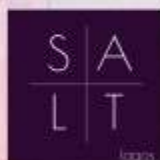
2,500/3,000

Apple crumble/Berry apple crumble served with  
Vanilla ice cream/custard/white chocolate mousse (subject to availability)

2,000/2,500



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## ENTREMETS / DESSERT WITH MOUSSE

### Chocolate entremets

a) Chocolate crunch || raspberry compote ||  
white chocolate mousse || cheesecake || milk chocolate ganache  
and chocolate décor

4,000

### b) Chocolate entremets cake

(chocolate and hazelnut base || crème brulee and chocolate mousse)

4,500

### Black forest entremets

4,000



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# Desserts

## VERRINES IN CUPS / JARS

Chocolate brownies with white chocolate mousse  
and salted caramel in jars

1,800

Tiramisu

2,500

Very berry red velvet with cream cheese mousse

3,000

Profiteroles served with white chocolate mousse  
and warm chocolate sauce

3,000

Spiced Pineapple or passionfruit cream/jelly served with  
a vanilla sponge and coconut mousse topped with coconut flakes

2,500

Panacotta (Vanilla/Coconut and raspberry/Passionfruit and Pineapple)

1,800 (Mini); 2,500 (Regular)

Raspberry Cream, with Passion Fruit Mousse, Coulis and Crumble Verrine

2,500



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## TRIFLES

Vanilla berry trifle

(Berries, custard, white chocolate mousse and sponge cake)

3,000

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

3,000

## CAKES

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

2,500

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

2,500

Salted caramel cookie monster (Vanilla cake baked with oreo cookies and filled with salted caramel)

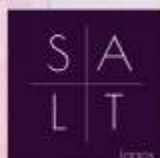
2,500

Redvelvet and Chocolate cake

2,500

Opera

2,500



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# Desserts

## TARTS

Chocolate and salted caramel crunch tart  
2,000

Tart au citron (lemon tart)  
2,000

Lemon and berry fruit tart  
2,500

Tropical tart with gold speckled edible glass dome  
5,000

## CHEESECAKES

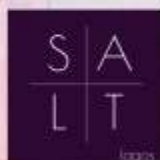
Individual passionfruit and lemon cheesecake with berries  
2,500

New York style cheesecake with strawberries  
2,500

Passionfruit and raspberry swirl cheesecake with berries  
2,500

White chocolate swirl cheesecake and berries  
2,500

Billionaire cheesecake  
3,000



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# Desserts

## LUXURY PLATED DESSERT OPTIONS

Heavenly chocolate cake hazelnut crunch II Crème anglaise  
Coffee mousse II Orange Jelly

4,000

Apple pie II mixed berry compote II warm vanilla custard II crumble  
and vanilla ice cream/ white chocolate mousse (subject to availability)

4,500

Profiteroles II salted caramel mascarpone cream  
warm chocolate sauce and edible gold dust

4,000

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

a) Chocolate bread and butter pudding

4,500

b) Caramelised white chocolate bread and butter pudding

4,500

Yuzu and white chocolate cheesecake entremets II Spiced ginger crumble  
Mixed berries II Chocolate décor

5,000



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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 NUMBER OF GUESTS TO BE CATERED TO.

NUMBER OF ITEMS THAT CAN BE SELECTED  
PER NUMBER OF GUESTS

Less than 100 guests: 3 items

100 guests: 3 to 5 items

200 guests: 5 to 7 items

Above 200 guests: minimum of 7. (Subject to items selected/availability)



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