



DESSERTS

“THE COCONUT”

Haupia Sorbet in a Chocolate Shell, Tropical Fruits, and Hanaoka Farm Lilikoi Sauce

“ICED MOCHA”

Waialua Chocolate Cremeux, Cowboy Coffee Ice Cream, Coffee Gelee, Condensed Milk Granite

HAWAIIAN CROWN SWEET GOLD PINEAPPLE “SHAVE ICE” **Not Your Ordinary “Shave Ice”...**

Vanilla Panna Cotta, Coconut Tapioca, Haupia Sorbet, Pineapple Salad, “Shaved” Pineapple

“HALO HALO”

Haupia Tapioca, Lilikoi “Kanten”, Sweet Corn, Azuki Bean, Condensed Milk Granite

WAIALUA CHOCOLATE “CRUNCH BARS”

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse, Hawaiian Vanilla Ice Cream

JORDAN PARK
PASTRY SOUS CHEF

BRANDY

Remy Martin Louis XIII

Tesseron, “Lot 53” XO Perfection

Remy Martin VSOP

Courvoisier VS

YOU’VE BEEN SHANGHAIED

Remy Martin VSOP, Li Hing Mui, Ginger Ale

In the 19th century, U.S clipper ships in the China trade required a great deal of labor to operate.

It was a common practice to kidnap sailors while they were at port and overindulging in the bars...when they woke up, they were out at sea and had no way of getting back.

This cocktail was created in memory of those who unwillingly set sail for Shanghai. Hence the term “Shanghaiing” or you have been “Shanghaied”.

AFTER DINNER SELECTIONS

TAYLOR FLADGATE “LBV” 2012

Portugal

“A TASTE OF THE OLD WORLD”

Taylor Fladgate “LBV”, Portugal, 2012

Chateau Roumieu Lacoste, Sauternes, France, 2011

Madeira, “Special Reserve”, Rare Wine Co.

ALAN’S LATEST COFFEE CONCOCTION

LOCAVORE HAWAIIAN COFFEE

A play on “Irish Coffee”, with a local twist;
Homemade Spiced Macadamia Nut Syrup
and Maui Rum