



DESSERTS

"THE COCONUT"

Haupia Sorbet in a Chocolate Shell, Tropical Fruits, and Hanaoka Farm Lilikoi Sauce / 17.00

HAWAIIAN CROWN SWEET GOLD PINEAPPLE "SHAVE ICE"

Not Your Ordinary "Shave Ice"...

Vanilla Panna Cotta, Coconut Tapioca, Haupia Sorbet, Pineapple Salad, "Shaved" Pineapple / 16.00

"HALO HALO"

Haupia, Tapioca, Kantan, Sweet Corn, Azuki Bean, Fresh Fruit, Coconut Granite / 14.00

WAIALUA CHOCOLATE "CRUNCH BARS"

Milk Chocolate Macadamia Nut Crunch, Bittersweet Chocolate Mousse, Hawaiian Vanilla Ice Cream / 15.00

LILIKOI BREAD PUDDING "BRULEE"

Sweet Bread, Lilikoi Curd / 12.00

WE LIVE IN HAWAII, ITS HOT SO THIS IS OUR VERSION OF ICED COFFEE, AFFOGATO COFFEE... BUT FOR ADULTS ONLY

Coffee Panna Cotta, Coffee Ice Cream, Coffee Granite,
Finished with Kahlua / 17.00

"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". / 13.00

"VIETNAMESE COFFEE"

Chilled Double Cold Brewed Alan Wong's Island Coffee
with House Made Sweetened Condensed Milk

Spiked with Amaretto and Kahlua

\$15.00 / \$8.00 non-alcoholic

BRANDY

Remy Martin Louis XIII / 200.00

Tesseron, "Lot 53" XO Perfection / 45.00

Remy Martin VSOP / 12.50

Courvoisier VSOP / 12.00

AFTER DINNER SELECTIONS

SMITH WOODHOUSE
LATE BOTTLE VINTAGE
PORTUGAL, 2004 / 10.00

"A TASTE OF THE OLD WORLD"

Smith Woodhouse Late Bottle Vintage, Portugal, 2004
Chateau Roumieu Lacoste, Sauternes, France, 2016
Madeira, "Special Reserve", Rare Wine Co. / 18.00