

AFTER DINNER

DESSERT

Molten Guava Lava, flourless chocolate cake,
erupting guava center, gelato \$13 (GF)

Sweet Arancini, brûléed banana, rum caramel, gelato \$14

Hibiscus Poached Pear, almond cake, sweet cream,
strawberry sorbetti \$14 (GF)(VG)

Kona Coffee Mousse, macadamia nut praline, chocolate glaze,
chocolate sable \$14

Lilikoi Cheesecake, brûléed, lilikoi coulis, fresh mango \$13

Scoop of Gelato or Sorbetti, \$6 each

Cheesecake Ice cream Sundae, chocolate sauce, whipped cream,
toasted macadamia nuts, gelato \$11

DESSERT COCKTAILS & FORTIFIED COFFEES

Hawaiian Cowboy Coffee \$10

Paniolo chocolate coconut flavored whiskey, coffee

Nutty Butter Coffee \$10

Red Head macadamia nut rum, butterscotch schnapps, coffee

Chocolate Martini \$12

Vanilla vodka, dark chocolate cacao, baileys

Brewed Coffee \$4

Hawaiian Paradise Special Blend





AFTER DINNER DIGESTIVES

Courvoisier Cognac V. S. \$16

A blend of several crus aged between three and seven years

Grand Marnier \$12

A blend of cognac and exotic oranges

Macallan's 18 year old single malt

Scotch Whiskey \$30

Full and rich with dried fruits and wood smoke

Glenmorangie 18 year old single malt

Scotch Whiskey \$24

Tinned citrus, lychee, very creamy, honey

Whistle Pig 12 year old Vermont Rye Whiskey \$24

Hints of caramel and vanilla, followed by rye spice and mint

Don Julio Reposado Tequila \$12

Overtones of dark chocolate, vanilla and light cinnamon

Campari \$8

Vibrant red colour, intense aroma and distinctive bitter taste

*Straws available upon request