

100 SAILS

DESSERT MENU

CHOCOLATE PROFITEROLE

laie vanilla creme fraiche, grand marnier,
cacao nibs

OKINAWAN SWEET POTATO MONT BLANC

coconut lime bavarian cream,
lemongrass, laie vanilla, coconut macaroon crumble

MOCHA TART

maui kuia chocolate ganache, laie vanilla,
kona coffee mascarpone creme, cardamom

LILIKOI CHOCOLATE MOUSSE

chocolate ulu cake, lilikoi curd,
maui kuia chocolate mousse, candied cacao nibs

LYCHEE-SANGRIA SORBET

toasted meringue, hibiscus raspberry compote

10

COCKTAILS

CACAO-STRAWBERRY

kauai koloa cacao rum, strawberry, lime, mint

ESPRESSO MARTINI

maui ocean espresso vodka, galliano coffee liqueur

LYCHEE

haiken lychee vodka, st. germain elderflower,
lemon, soda

17

AFTER DINNER SPIRITS

courvoisier vs

12

courvoisier vsop

14

grand marnier

14

hennessy vs

16

hennessy vsop

18

EXECUTIVE CHEF

JEREMY SHIGEKANE

MIXOLOGIST

DEON TOGAMI



Contains Nuts



Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please inform us of any food allergies or special dietary needs at least 72 hours in advance.

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