

# 100 SAILS

## DESSERT MENU

### OOPS I DROPPED THE LEMON(GRASS) TART

calamansi curd, lemongrass mousse, lemon sablé,  
white chocolate

### BANANA RUM CAKE 🥥

koloa cacao rum, laie vanilla gelato  
salted macadamia nut and cacao nib brittle,  
caramelized pineapple

### MOCHA COFFEE PARFAIT

maui kuia chocolate cremeux,  
kona coffee mascarpone creme, chocolate genoise,  
cardamom, whipped caramel

### LILIKOI CHOCOLATE MOUSSE 🌱

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

### STRAWBERRY YUZU SORBET 🌱

umeshu kanten, haupia cream,  
cornflake feuilletine crunch

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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