

# 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 DRINKS

hennessy vs

15

courvoisier vs

16

hennessy vsop

18

courvoisier vsop

18

**tawny porto**

*sandeman port fine tawny*

15

**muscat**

*domaine de durban muscat de beaumes de venise*

15

**moscato d'asti**

*michele chiarlo, nivole, piedmont*

15

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.

050124