



100 SAILS

DESSERT MENU

MAUI KU'IA ESTATE CHOCOLATE

CRUNCH CAKE

dark chocolate mousse, sea salted caramel, kula Maui

strawberry compote *GF NF*

CRÈME BRULEE

hawaiian vanilla *NF*

MANGO CHEESECAKE

mango, calamansi sable, raspberry coulis *GF NF*

15

COCKTAILS

CACAO-STRAWBERRY

kauai koloa cacao rum, strawberry, lime, mint

ESPRESSO MARTINI

chopin vodka, borghetti caffe espresso,
galliano coffee liqueur

IRISH COFFEE

bushmills irish coffee, honolulu coffee co. makahiki,

AFTER DINNER DRINKS

hennessy vs

15

hennessy vsop

18

courvoisier vs

16

courvoisier vsop

18

tawny porto

sandeman port fine tawny

15

muscat

domaine de durban muscat de beaumes de venise

15

moscato d'asti

michele chiaro, nivole, piedmont

16

GF - GLUTEN FREE NF - NUT FREE

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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