

AFTER DINNER



DESSERT

Crispy Banana Beignets, beer battered, vanilla bean ice cream \$14

Kona Mocha Chocolate Wedge, house special chocolate cake \$18

Classic Vanilla Bean Crème Brulee, fresh berries \$12

Upside-down Pineapple Cake, coconut ice cream \$10

Ice cream Sundae, chocolate sauce, whipped cream,
toasted macadamia nuts \$10



DESSERT COCKTAILS & FORTIFIED COFFEES

Hawaiian Vanilla Bean and Apple wood

Smoked Bacon Buttered Rum \$12

Don Q Spiced Rum blesses this potent potable, stirred into our proprietary blend of Hawaiian vanilla bean and apple wood smoked bacon infused buttered elixir, served piping hot with whipped cream and aromatic nutmeg sprinkle.

Haleakala Cream \$12

Blended scotch bruised to perfection with heavy local cream, coffee rum and dark crème de cacao, served icy cold and up with light sprinkle of cinnamon dust.

Coconut Latte \$12

Coffee, fortified with vanilla vodka, bound in craft coconut cream, lightly shaken and served over the rocks with a dollop of whipped cream and your choice of house sourced ice cream.

Brewed Coffee \$6

Hawaiian Paradise Special Dark Blend

DIGESTIVES

Hennessy XO Cognac \$40

A blend of 100 eaux-de-vie aged up to 30 years

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 10 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

Amaro Montenegro \$10

Flavors of orange and licorice