

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.