

## DESSERTS

### **Triple Chocolate Bomb**

Chocolate Mousse Filled with Pâte  
Glazed with Dark Chocolate Ganache

11

### **Tropical Sensation**

Pineapple-Strawberry Parfait, Macadamia Nut Crust, Mango  
Sauce

10

### **Bananas Foster Bread Pudding**

Brownie Bits, Caramel Sauce, Crème Anglaise

11

### **Tapioca Almond Float**

Fresh Fruit, Lychee Sorbet

10

### **Sorbet or Ice Cream**

Fresh Fruit

9

## DESSERT WINES

### **"Vin d'Glaciere" Muscat Canelli, Bonny Doon**

This is nectar of the gods. Sweet and luscious with ripe  
flavors of tropical fruits, peach, honey and lemon

\$12

### **"Nimrod" Tawny Port, Warres**

"Tawny" ports are smooth, lightly sweet and reminiscent  
of nuts, toffee, spices and dried fruits.

\$9

### **Taylor Fladgate "LBV", Ruby Port**

"Ruby" ports are fruity, jammy and a bit sweeter  
than tawnies.

\$9

# ISLAND COFFEES

## Coffee Drinks \$9

### **Menehune Coffee**

The legendary little people of Kauai performed miracles overnight. Sample this miraculous combination of Dark Creme de Cacao and Grand Marnier with coffee and whipped cream

### **Prince Kuhio Coffee**

Not only to the Prince's taste, also to yours; savor a royal mixture of Bailey's, Kahlúa, coffee, whipped cream and a touch of Vandermint

### **Mount Waialeale Coffee**

After a visit to the wettest spot on earth, it is time to warm up with piping hot coffee, Rum, Bailey's and whipped cream

### **Keoki Coffee**

An old Hawaiian stand-by, as delightful as ever. This one is prepared the traditional way, with Brandy, Kahlúa, coffee and whipped cream

### **Pau Hana Coffee**

As another day in Paradise comes to an end and it is "pau hana" time, allow yourself this blend of Macadamia Nut Liqueur, Creme de Banana, piping hot coffee and whipped cream

### **Tidepools Cappuccino**

Conclude your experience under the thatched roofs of our Tidepools Restaurant with a cup of cappuccino enhanced by brandy, and Macadamia Nut Liqueur

**\$10**

Hawaii Tax Will Be Added