

Desserts

All desserts choices \$7

TOASTED COCONUT CRÈME BRULÉE

with mango sugar crust

MANGO BERRY COBBLER

Granola crumble, fruit purées, Tahitian vanilla ice cream

BANANA SPLIT CHEESECAKE

House-made Oreo crumb crust, fresh bananas, New York style cream cheese filling, strawberry compote, crushed pineapple, chocolate fudge and whipped cream

KILAUEA CHOCOLATE LAVA CAKE

*Warm chocolate cake with liquid ganache filling, raspberry coulis.
Tahitian vanilla ice cream*

PINEAPPLE TIRAMISU

*Whipped mascarpone and diced pineapple layered with
pineapple cake. Mango, guava drizzle, fruit salsa*

CARAMEL MACCHIATO ICE CREAM PIE

*Tahitian vanilla, chocolate and Kona coffee ice cream,
whipped cream, Oreo crust, caramel and hot fudge*



SORBET \$4.50

With Island fruit \$5.50

ROSELANI ICE CREAM \$3.50

*Kona coffee, chocolate, Tahitian vanilla or macadamia nut
with hot fudge add \$1.00*



After Dinner Drinks

SEA HOUSE COFFEE \$9

A mix of brandy, Frangelico, Kahlua, coffee and whipped cream

KEOKI COFFEE \$8

A combination of Kahlua, brandy, coffee and whipped cream

KUULEI'S COFFEE \$8

Macadamia nut and Godiva chocolate liqueurs with coffee and whipped cream

SPANISH COFFEE \$9

*Brandy, Kahlua, Grand Marnier, coffee,
and whipped cream served in a sugar rimmed glass*

RAMOS PINTO COLLECTOR PORTO RESERVA PORTUGAL \$9

COURVOISIER OR REMY MARTIN VSOP \$12

MACADAMIA NUT HONEY WINE \$8

Produced on the Big Island, Hawaii

LATTE OR CAPPUCINO \$5

MOCHA LATTE \$6 ESPRESSO \$4