



Desserts

- PANNA COTTA** 8
Chilled jasmine and white chocolate custard surrounded by a warm fresh berry compote
- MAUI NACHOS** 8
Cinnamon sugar dusted wontons topped with tropical fruit, raspberry coulis, and caramel sauce and shaved white chocolate
- MOCHA CRÈME BRULÉE** 8
Baked custard infused with Hawaiian kona coffee and dark chocolate topped with caramelized sugar and fresh berries
- BANANA TEMPURA** 8
Battered and deep fried bananas covered in shredded coconut and topped with dark chocolate sauce and raspberry coulis
- FUSION TRUFFLES** 12
Half Order 6
Assortment of house made truffles infused with gourmet teas, fruit juices, spices and liquors
- DAILY CHEESECAKE** 8
Ask your server for today's housemade cheesecake selection
- FRESH BERRY BEGGARS PURSE** 9
Baked phyllo dough stuffed with mixed berries over crème anglaise
- TROPICAL FRUIT SALAD** 12
Tropical salad with star fruit, pineapple, kiwi, mango, strawberries, grapes, and assorted berries topped with a kaffir lime syrup and sweetened coconut
- MOCHI** 5
Ice cream wrapped in sweet rice paper. Flavors are seasonal, ask your server for our current selection
- ICE CREAM** 5
Ask your server for our current selection