

beachhouse

at the moana

vibrant island cuisine

desserts

beachhouse signature “dessert tree” 19
our executive pastry chef’s playful
presentation of tantalizing sweet small
confections

pineapple upside down cake 10
coconut sorbet, raspberry sauce, mac nut
kona coffee tuile, coconut flakes

chocolate peanut butter crunch bar 10
fresh berries, peanut butter powder

moana carrot cake 10
cream cheese frosting, caramelized mac nuts,
lavender anglaise, fresh berries

chocolate mac nut rocky road cake 10
raspberry with kona coffee anglaise

strawberry guava vacherin 10
meringue, guava sorbet, fresh strawberries,
mascarpone cream, white chocolate sauce

mango panna cotta 10
kaffir lime, coconut

myer lemon tartlet 10
baked lemon cream, graham tartlets, whipped
cream, green tea crumble, candied lemon peel

french vanilla gelato 6

acai, green tea or mango sorbet 6
tropical macaroon

affogato 9
espresso, vanilla gelato

fresh fruit assortment 11
seasonal selection

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dessert wine

2015 chateau roümieu-lacoste sauternes 20
2008 far niente “late harvest” dolce 25
2015 inniskillin ice wine 30
2016 banfi brachetto d’acqui 11

port

cockburn’s “special reserve” 9
smith woodhouse “lbv” 2003 10
graham’s 10 year tawny 10
graham’s 1980 vintage 30

cognac

martell cordon bleu 26
remy martin xo 35
hennessy “paradis” 60
remy martin “louis xiii” 1 oz. 150
“one century in a bottle” 1.5 oz. 200
2 oz. 250

single malt

dalwhinnie 15 12
macallan 12, 18 12,35
balvenie 12 doublewood 12
oban 14 year 15
cragganmore 12 10
caol ila 12 year 11
glenfiddich 12,18 12,19
glenlivet 12 12

sherry

harvey’s bristol cream sherry 10