MAI-KAI DESSERTS

MANGO SORBET \$6.50

Frozen (non fat, non dairy)

VANILLA ICE CREAM \$6.50

COCONUT ICE CREAM \$6.50

CHOCOLATE ICE CREAM \$6.50

TIRAMISU \$9.00

Angel Fingers dipped in coffee liqueur, layered in mascarpone and cream cheese topped with mocha powder

CHEESE CAKE \$9.00

A true classic. Rich, creamy and utterly delicious

KEY LIME PIE \$9.00

The Florida Classic

CHOCOLATE MOUSSE PIE \$9.00

Double rich - for chocolate lovers only

FRESH TROPICAL FRUIT \$8.25

(serves 2 - 4)

Assorted fruits, in season, on snow ice

POLYNESIAN SURPRISE \$14.00

(serves 4 - 6)

Fresh tropical fruits adorn this volcano of ice, set ablaze at your table with sparklers

CHERRIES HAWAIIANA \$9.75 \$18.00 for 2

Bing cherries, sautéed in flaming rum sauce, served over coconut ice cream

BANANAS BENGALI \$9.75 \$18.00 for 2

Fresh bananas sautéed in flaming rum sauce, served over vanilla ice cream

CELEBRATION CAKE \$35.00

(serves 10 - 12)

Freshly made chocolate and vanilla layered cake, decorated with candles

MINI-CELEBRATION CAKE \$26.95

(serves 4 - 6)

Just the right size to make it a special night. Perfect for two or more.

AFTER DINNER DRINKS

GARDENIA LEI ® \$12.00

A delightfully rich, smooth blend "sleeping in a cove of ice", a favorite of the ladies

MAI-KAI BLIZZARD \$12.00

A smoothly blended creation of rum, ice cream and West Indies spices

CHOCOLATE SNOWFLAKE \$12.00

A cool, creamy blend of rums, ice cream, mocha flavors and spices

HOT BUTTERED RUM \$13.00

A traditional island favorite on cool and stormy nights

TAHITIAN COFFEE \$13.00

With rum, liqueurs and Island spices, topped with whipped cream

KONA COFFEE GROG ® \$13.00

Flaming rum and our combination of coffee, honey cream and secret spices, set ablaze at your table for a sensationally different after dinner drink

EXPRESSO \$6.00

CAPPUCCINO \$6.50

MAI-KAI CAPPUCCINO \$13.00

With our special blend of liqueurs

A Full Selection of Cognacs, Cordials, Liqueurs and other After-Dinner Drinks are Available from Our Bar