HTL

# The Hanohano Room

# Coffees

CAFE BRULOT
Sugar-Rimmed Glass, Hennessey Cognac
Flamed Tableside
6.50

CAFE DIABLE
Bourbon, Cloves and Cinnamon Stick
Dramatically Presented Tableside
6.95

CAPPUCCINOS
Jamaican – Tia Maria and Dark Rum
French – Armagnac Cognac
Italian – Amaretto or Frangelico
6.25

IRISH COFFEE
5.75

PRALINE ROYALE
Praline Liqueur and Brandy
Topped with Chocolate Shavings
5.75

ESPRESSO
4.25

KONA BLEND COFFEE
2.25

DECAFFEINATED KONA BLEND COFFEE
2.25

# Selection of Teas

Jasmine Spice — Orange Spice
Chinese Oolong
Orange Pekoe and Pekoe Cut Black Tea
Camomile — Decaffeinated
2.25

# Desserts

CREME CARAMEL
Custard Flan with Fresh Fruits
5.25

SEASONAL BERRIES
WITH FRESHLY WHIPPED CREAM
6.50

MERINGUE GLACE
Light Meringue Shell with Strawberries,
Haagen-Dazs Vanilla Ice Cream
and Freshly Whipped Cream
5.75

CREPES SUZETTE
7.95 per Person

HAAGEN-DAZS
ICE CREAMS AND SHERBETS
Vanilla, Macadamia Nut, Chocolate-Chocolate Chip,
Lemon or Raspberry Sherbet
4.50

CHEESE CAKE
With Passion Fruit Sauce
5.50

FRESH STRAWBERRIES
With Sabayon Sauce
6.25