

SPECIALTY FLAMBÈS

The art of preparing flambé desserts has long vanished from the fine dining scene. Here at Hy's, we feel that there are some things that are just too good to give up. Enjoy these classic desserts along with our own unique house favorites.

Expertly flamed table-side.

SEASONAL FLAMBÈ SPECIAL

Please ask your Server for Today's Selection 19/per

CHOCOLATE LOVERS'

Voted Best Dessert in the Taste of Honolulu 17/per

BANANAS FOSTER

Made in the Famous Brennan's Tradition 17/per

CHERRIES JUBILEE

A Superb Classic! 17/per

SINATRA'S STRAWBERRY FLAMBÉ

With a Hint of Fresh Mint! 17/per



ISLAND TRIO 10

Vanilla Bean Creme Brulée, Macadamia Nut Shortbread with Caramel and White Chocolate, and Hawaiian Crown Chocolate Brownie with Pineapple Coconut Ice Cream

"SWEET THOUGHTS" CHOCOLATE DECADENCE CAKE 10

Flour-less & Sinful!

HY'S HOMEMADE CHEESECAKE 10

With Strawberry Sauce

MOLTEN CHOCOLATE CAKE 10

With Caramel Sauce & Freshly Whipped Cream

HÄAGEN-DAZS ICE CREAM OR MANGO SORBET 10

HAWAIIAN CROWN BANANA MAC-NUT CREME BRULÉE 10

KONA COFFEE PANNA COTTA 10



HOT JAVA DELIGHTS HY'S KONA COFFEE & WHIPPED CREAM

BAILEYS, ANYONE?

Original Irish Cream or Caramel Irish Cream 10

CARIBBEAN DREAM

Dark Rum, Creme de Banana & Dark Creme de Cacao 10

TENNESSEE MUD

Jack Daniels, Kahlua & Frangelico 10

MORNING JOY

Grand Marnier & Baileys Original Irish Cream 10

JUMP START

Tuaca, Dark Creme de Cacao & Baileys Original Irish Cream 10

DANNY'S LAST HURRAH!

Jameson's Irish Whiskey, Kahlua & Green Creme de Menthe 10

DESSERT WINES

DOLCE Napa 375 ml.	100
MUKU Kenzo, Napa 375 ml.	150
PORTS (60 ml.)	
SMITH WOODHOUSE VINTAGE 1985	22
GRAHAM 20 YEAR TAWNY	17
COGNAC/BRANDY (40 m	nl.)
COURVOSIER VSOP	16
COURVOSIER XO	25
D'USSÉ VSOP	18
HENNESSEY VSOP	18
HENNESSEY XO	40
NORMANDIN MERCIER XO	40
MARTELL Cordon Bleu	35
RÉMY MARTIN VSOP	18
RÉMY MARTIN XO	35
RÉMY MARTIN Louis XIII	250
ARMAGNAC Larressingle XO	16
B & B	11
CALVADOS Boulard	15
GRAND MARNIER	15