

THE ARTISAN LOFT
AFTERNOON TEA MENU



COURSE ONE

PETIT RAISIN SCONE

SERVED WITH SEASONAL JAM AND WHIPPED MASCARPONE CREAM
HOUSE-BAKED RAISIN SCONE, SEASONAL JAM, WHIPPED MASCARPONE CREAM
*ALLERGENS: GLUTEN, DAIRY

COURSE TWO

OKINAWAN SWEET POTATO VICHYSOISE

“FRENCH-INSPIRED” CHILLED SWEET POTATO SOUP
*ALLERGENS: DAIRY

COURSE THREE

KONA BAGUETTE

CRAFTED WITH ORGANIC SPELT FLOUR GROUND IN-HOUSE USING A GERMAN STONE MILL,
THEN FERMENTED WITH HOMEMADE YEAST
*ALLERGENS: GLUTEN

HERB BEET AND MANCHEGO BRUSCHETTA

ROASTED MARINATED BEETS, FRESH HERBS, MANCHEGO CHEESE CRISP, LEMON MASCARPONE, HOUSE RAISIN BREAD
*ALLERGENS: GLUTEN, DAIRY, NUTS

TRUFFLE CAULIFLOWER MOUSSE

CAULIFLOWER MOUSSE AND SAFFRON GELÉE WITH TENDER BRAISED SPANISH OCTOPUS
*ALLERGENS: DAIRY

SMOKED SALMON CREPE

LOCAL WAIALUA EGG CREPE, SMOKED SALMON, SAKEKASU-INFUSED MASCARPONE CHEESE, DASHI CURED IKURA
**SAKEKASU CONTAINS ALCOHOL. A NON-ALCOHOLIC ALTERNATIVE IS AVAILABLE
UPON REQUEST AT THE TIME OF RESERVATION
*ALLERGENS: GLUTEN, DAIRY, EGG, ALCOHOL

TANDOORI CHICKEN, CURRY FOCACCIA

TANDOORI SPICED CHICKEN ON HOUSE-BAKED CURRY FOCACCIA, FUKUJINZUKE AIOLI,
HERB PERSILLADE MASCARPONE WHIP
*ALLERGENS: GLUTEN, EGG

BEEF TARTARE

HAND-CUT BEEF TARTARE, HERBED TABASCO AIOLI “PHYLLO NEST,” POACHED QUAIL EGG
*ALLERGENS: GLUTEN, EGG

COURSE FOUR

VELVET CREAM CHEESE WITH WHITE PEACH JELLY

LIGHT AND SILKY WHIPPED CREAM CHEESE TOPPED WITH WHITE PEACH JELLY
*ALLERGEN: DAIRY, GELATINE

SAKURA MONT BLANC

SEASONAL SAKURA-FLAVORED MONT BLANC TART INSPIRED BY SPRING IN JAPAN
*ALLERGEN: GLUTEN, DAIRY, NUTS

HONOKA‘A DARK CHOCOLATE CAKE

RICH DARK CHOCOLATE CAKE FEATURING BIG ISLAND HONOKA‘A CACAO
*ALLERGEN: GLUTEN, DAIRY

PAVLOVA WITH FRESH BERRIES

CRISPY FRENCH MERINGUE WITH RASPBERRY COULIS, WHIPPED CREAM, AND SEASONAL BERRIES
*ALLERGENS: GLUTEN, DAIRY, NUTS

RASPBERRY PISTACHIO ENTREMET

RASPBERRY MOUSSE LAYERED WITH PISTACHIO CRÉMEUX
*ALLERGEN: NUTS, DAIRY, GLUTEN, GELATINE

COURSE FIVE

PINEAPPLE LI HING MUI SORBETTO

LOCAL HANDCRAFTED LI HING MUI FLAVORED SORBET. A LOCAL HAWAII FAVORITE WITH HINTS OF SWEET AND SALTY PLUM

PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS SUCH AS MILK, EGGS, WHEAT, AND NUTS.
WE TAKE PRECAUTIONS, BUT CROSS-CONTAMINATION IS POSSIBLE. PLEASE ASK YOUR SERVER FOR ASSISTANCE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE

DEAN & DELUCA

HAWAII

2026.04.28