

Aloha and Welcome to Sweet Paradise Chocolatier!

Our award-winning confections are made here in Hawaii, by hand in small batches using the finest ingredients available. Whenever possible we use fruit, nuts and spices grown on Hawaii farms. Our bulk chocolates are sourced from Fair Trade cacao plantations throughout the world including some Hawaiian-grown chocolate from Oahu and the Big Island.

Many of our chocolates contain nuts or are made on equipment that processes nuts, soy products, dairy, and wheat. People with any food allergies should not consume them.

Your chocolates are made fresh and should be consumed within two weeks of purchase for optimal enjoyment. Serve at room temperature. Please store in a cool place, 65-75 degrees is perfect. Refrigerated chocolate gets condensation when brought out to room temperature, therefore we do not advocate refrigerating chocolate, however a wine cooler set for red wine is ideal.

Please visit us online at www.paradiseshocolate.com for store locations and hours and to subscribe to our monthly newsletter.

808 230-8228
20-A Kainehe Street, Kailua, Oahu
75 Kupuohi St., Lahaina Industrial, Maui
Wailea Gateway Center, Wailea, Maui



RASPBERRY ALMOND
Fresh raspberry, dark chocolate and sliced almonds

ラズベリー
アーモンド



RASPBERRY CHAMPAGNE
Dark chocolate, champagne, and raspberry

ラズベリー
シャンペーン



70% DARK SEASHELL
70% Hawaiian Dark Chocolate

70% ダーク
チョコレート



STRAWBERRY GUAVA
Fresh strawberry, guava, milk and dark chocolates

ストロベリー
グアバ



TAHITIAN LIME
Tangy Tahitian Lime in dark chocolate

タヒチ
ライム



TOASTED COCONUT
Fresh coconut milk, cream, dark chocolate, toasted coconut

トースト
ココナッツ



WASABE GINGER SESAME
White chocolate, wasabe, sesame tahini, fresh ginger

わさび
ジンジャー
セサミ



WHITE CHOCOLATE RASPBERRY
with raspberry puree

ホワイト
チョコレート
ラズベリー



WHOLE ALMOND MARZIPAN
Whole roasted almond and almond paste

アーモンド
マーzipan



YUZU CITRUS
Yuzu Citrus in white chocolate, covered in dark chocolate

ゆず

Seasonal Chocolates

プレミアムチョコレート、トロピカルフ レーバー
フレッシュなハワイ産
保存料は使用していません

My inspiration for chocolate came from my 30-year first career as a fine jeweler and gemologist. As a diamond buyer for a large jewelry company I travelled frequently to Antwerp Belgium. Belgium is home to many famous chocolate shops and in the diamond district I walked by them daily on my way to work. What started as a curiosity soon became a passion.

When I retired from the jewelry industry I opened a small lodge outside Hawaii Volcanoes National Park called *At the Craters Edge* (www.visitthevolcano.com) and began making chocolate confections for my guests. They were so well received, I spent the next three years getting trained professionally in artisan chocolate making.

Since Hawaii is the only U.S. state that can grow cacao, the progression from wearable art to edible jewels seemed natural for me. We hope that our confections bring back fond memories of the Hawaiian islands with all their beauty and bounty, and spread the same joy that we receive when we make them.

Aloha,

Chef Melanie



www.sweetparadiseshocolate.com



ACAI RASPBERRY
Brazilian Acai Berry with a touch of raspberry

アサイ
ラズベリー



CARAMEL PECAN
Toasted pecan bits in a chewy caramel, enrobed in dark chocolate

キャラメル
ピカン



FIRECRACKER
Hawaiian Chili Pepper and dark chocolate

ファイアー
クラッカー



KEY LIME PISTACHIO
Tangy lime and fresh roasted pistachio nuts in dark chocolate

キーライム
ピスタシオ



LIME IN THE COCONUT
A chewy coconut layer topped with a Tahitian Lime dark chocolate ganache

ライム
イン
ココナツ



NIPPLES OF VENUS
Champagne and dark chocolate

シャンペーン



BANANA MAUI RUM
White chocolate, banana puree and Maui Rum, in dark or white chocolate

バナナ
マウイ
ラム



CHAI TEA LATTE
Black tea, exotic spices, milk and dark chocolate

チャイテイ
ラテ



FRESH COCONUT
Coconut milk, cream and dark chocolate with fresh grated coconut shavings

フレッシュ
ココナツ



KIawe SMOKED SEA SALT CARAMELS
Soft caramel with Kiawe smoked sea salt covered in dark chocolate

キヤビスモーク
シーソルト
キャラメル



MACADAMIA GIANDUJA
A fine praline paste made of Macadamia nuts and Venezuelan chocolate

マカダミアナツツ
チョコレート
ペースト



PASSION FRUIT
Dark or white chocolate with fresh lilikoi

パッション
フルーツ



BLACK FOREST
Brandied cherries in dark chocolate

ブラック
フオーレスト



DARK CHOCOLATE GINGER
Dark Chocolate with fresh Hawaiian Ginger and crystallized ginger

ダーク
チョコレート
ジンジャー



FRESH MINT
A blend of three fresh mints in dark chocolate

フレッシュ
ミント



KONA COFFEE
Rich brewed Kona Coffee in dark chocolate

コナ
コーヒー



MACADAMIA NUT
Milk and dark chocolate ganache with Macadamia halves

マカデミア
ナツツ



PISTACHIO
creamy pistachio paste and white chocolate, covered in dark

ピスタシオ



BLOOD ORANGE
Blood Orange with candied orange peel in white or dark chocolate

ブラッド
オレンジ



DREAMY CARAMEL
Rich smooth caramel and dark chocolate

ドリミー
キャラメル



HONU
Solid 65% dark chocolate

ホヌ
(ウミガメ)



KONA MOCHA LATTE
Milk chocolate and Kona Coffee

コナ
モカ ラテ



MADAGASCAR VANILLA BEAN
Dark chocolate and the heart of the vanilla bean

マダガスカル
バニラビーン



POG
An island favorite, passion, orange, guava

パッション
オレンジ
グアバ



CAPPUCINO TIRAMISU
Cappucino with Tiramisu

カプチーノ
ティラミス



ESPRESSO
Dark Roast Espresso in dark chocolate

エスプレッソ



ISLAND SPICE
Big Island Ginger, cloves and vanilla bean

アイランド
スパイス



LILIKOI SILK
Lilikoi, mango, and Passionfruit Cognac

リリコイ
シルク



MANGO MOJITO
Mango, mint, rum and lime

マンゴ
モヒート



RASPBERRY
Dark chocolate, raspberry, hint of Chambord raspberry liqueur

ラズベリー