Aloha and Welcome to Sweet Paradise Chocolatier!

Our award-winning confections are made here on Maui, by hand in small batches using the finest ingredients available. We’re so proud we use our fruits and spices grown on Maui farms. Our dark 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.paradisechocolate.com for store locations and hours and to subscribe to our monthly newsletter.

**Seasonal Chocolates**

- **RASPBERRY CHAMPAGNE**
  - Dark chocolate, champagne, and raspberry
- **TAHITIAN LIME**
  - Tangy Tahitian Lime in dark chocolate
- **TOASTED COCONUT**
  - Fresh coconut milk, cream, dark chocolate, toasted coconut
- **WASABE GINGER SESAME**
  - White chocolate, wasabe, sesame tahini, fresh ginger
- **WHOLE ALMOND MARZIPAN**
  - Whole roasted almond and almond paste
- **STRAWBERRY GUAVA**
  - Fresh strawberry, guava, milk and dark chocolates
- **YUZU CITRUS**
  - Yuzu Citrus in white chocolate, covered in dark chocolate

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
ACAI RASPBERRY
Brazilian Acai Berry with a touch of raspberry

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

CHITA TEA LATE
Dark black tea, milk, sugar and dark chocolate

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

FRESH MINT
A blend of three fresh mints in dark chocolate

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

HOT ESPRESSO
Dark Roast Espresso in dark chocolate

KONA COFFEE
Rich brewed Kona Coffee in dark chocolate

KONOCOCKTAIL
Milk chocolate and Kona Coffee

LIME IN THE COCONUT
Key Lime and dark chocolate

MACADAMIA NUT
Milk and dark chocolate ganache with Macadamia halves

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

PASSION FRUIT
Passion fruit chocolate with fresh lime

PASSION FRUIT
Dark or white chocolate with fresh lilikoi

RASPBERRY
Dark chocolate, raspberry, hint of Chambord raspberry liqueur

RED VELVET
Chocolate, Valentine's Day-

SCOTCH NOISY
Scotch Noisy, milk, and passionfruit

SHINDANDU PALE ALE
Honey, vanilla, and passionfruit

WHITE RASPBERRY
White chocolate, raspberry, and Chambord raspberry liqueur

AÇAI RASPBERRY

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

CARMEL PEANUT
Toasted peanuts in caramel, enrobed in dark chocolate

CREAMY CARAMEL
Rich smooth caramel and dark chocolate

DESSERT MINT
Mint chocolate

ESPRESSO
Dark Roasted Espresso in dark chocolate

EXTRA STRONG LEAVE
Dark chocolate with extra strong tea

FRESH LIME
Fresh lime and dark chocolate

KEY LIME PISTACHIO
Fresh lime and dark chocolate ganache

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