



# 100 SAILS

RESTAURANT & BAR

MAY DINNER  
BUFFET MENU

5:00PM - 9:30PM  
THURSDAY - SUNDAY

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE  
PROMISES TO ELEVATE THE ENTIRE DINING  
EXPERIENCE WITH LOCAL PRODUCTS.

## SALAD BAR

MIX GREENS

ROMAINE LETTUCE

ASSORTED DRESSINGS &  
TOPPINGS

KIMCHEE

SUMIDA FARM

WATERCRESS &  
ALOHA TOFU

chili almond crunch, fried garlic

QUINOA, ARUGULA, KALE  
& ROASTED CARROTS

lemon, sumac, herb vinaigrette

PASTA SALAD

salami, mozzarella,  
sundried tomato

TOMATO & STRAWBERRY   
SALAD

farro, spinach, basil,  
candied almonds,  
balsamic reduction, island olive oil

## SUSHI STATION

TEMAKI SUSHI

spicy ahi, california,  
scallop and masago,  
salmon skin with ponzu onions

FUTOMAKI

## HOT STATION

CLAM CHOWDER

classic clam chowder  
made by our saucier

FRIED OYSTERS

IKA KARAAGE

SNOW CRAB LEGS

clarified butter

SALT & PEPPER SHRIMP

SCALLOP WITH  
CARAMELIZED  
BREADFRUIT

taro leaf luau, farm vegetables

AHI PISTOU

roasted radish, capers,  
sherry gastrique

CHICKEN BUTTER  
MASALA

butter masala curry, yogurt,  
fenugreek

VEGETABLE MEDLEY

YUKON GOLD  
POTATO GRATIN

roasted farm vegetables,  
truffle paté

RICE

NAAN BREAD

## CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, au jus  
& creamy horseradish

PORCHETTA

crispy pork belly with  
calamansi garlic sauce

## COLD BAR

AHI POKE

maui onion, ogo, kukui nuts,  
kahuku sea asparagus,  
kamuela cucumber,  
masago, bubu arare

SPICY HAPA POKE

big glory bay salmon, hawaiian ahi

SASHIMI

ahi, king salmon, nairagi

SHRIMP COCKTAIL

brew poached shrimp  
& classic cocktail sauce

ASSORTED

FRESH FRUITS

banana, berries, melons  
orange, papaya, pineapple  
(subject to change)

## DESSERTS

PRINCE BREAD  
PUDDING

punalu'u sweet bread, raisins,  
lemon, laie vanilla cream anglaise

CHOCOLATE   
MACADAMIA NUT PIE

home-made shortbread,  
creme fraiche

PASTRY CHEFS   
CREATIONS

EXECUTIVE CHEF  
JEREMY SHIGEKANE

RESTAURANT MANAGER  
TERRENCE KIM



**\$85 ADULT | \$42.50 CHILD (6-10 years old) | Price & menu are subject to change without notice**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. Please let your server know of any allergies or dietary restrictions. For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed to non-management service employees who provided your service today.