



100 SAILS

RESTAURANT & BAR

MOTHER'S DAY DINNER
BUFFET MENU
MAY 9TH-12TH, 2024
5:00PM - 9:30PM

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

SALAD BAR

MIX GREENS

ROMAINE LETTUCE

KIMCHEE

SUMIDA FARM

WATERCRESS &
FRIED 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

PROSCIUTTO &
ASPARAGUS SALAD

spinach, couscous,
red wine vinaigrette

SUSHI STATION

TEMAKI SUSHI

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

FUTOMAKI

CALIFORNIA INSIDE OUT
ROLL

HOT STATION

CLAM CHOWDER

classic clam chowder
made by our saucier

IKA KARAAGE

red curry, coconut

FRIED OYSTERS

SNOW CRAB LEGS

clarified butter

SALT & PEPPER SHRIMP

CHICKEN BUTTER

MASALA

butter masala curry, yogurt,
fenugreek

SALMON PISTOU

roasted radish capers,
sherry gastrique

VEGETABLE MEDLEY

YUKON GOLD

POTATO GRATIN

roasted farm vegetables,
truffle paté

ASIAN GRILLED

SHORTRIBS

apple, soy, garlic sesame

RICE

DINNER ROLLS

CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, au jus
& creamy horseradish

PORCHETTA

crispy pork belly with
calamansi garlic sauce

LAMB CHOPS

new zealand, miso marinated, grilled

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

CRAB TARTLETS

lobster, tarragon

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

RED VELVET CUPCAKES

lemon cream cheese, laie vanilla

CHOCOLATE

POT DE CREME

raspberry confit, almond praline

LEMON BLUEBERRY

CHEESECAKE

EARL GREY CHIFFON

orange creme, strawberry compote

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
TERRENCE KIM



\$105 ADULT | \$52.50 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. 041124