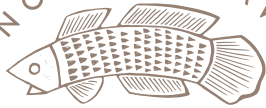


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

EASTER DINNER  
BUFFET MENU  
APRIL 17-20, 2025  
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

LITTLE GEM  
ROMAINE LETTUCE

KIMCHEE

QUINOA SWEET POTATO  
KALE  
lemon vinaigrette

PASTA SALAD  
salami, mozzarella,  
sundried tomato

GRILLED RADDICCHIO  
frisee, strawberry, roasted beet,  
balsamic sherry vinaigrette

COBB SALAD  
kanekoa corn & radish,  
ho farm tomato, cucumber,  
kalamata olives, truffle 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

SNOW CRAB LEGS  
clarified butter

SALT & PEPPER SHRIMP

CAMPANELLE PASTA  
roasted artichokes, capers,  
bay scallops & shrimp, parmesan,  
kamuela tomato sauce

AHI  
chili oyster, ginger scallion,  
lup cheong, shiitake mushroom

GLAZED HAM  
blood orange, black peppercorn,  
brandy

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO  
roasted farm vegetables,  
truffle paté

SMOKED LAMB CHOPS  
new zealand, mint chimichurri

## 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

CALIFORNIA STYLE  
SPICY POKE  
avocado, imitation crab,  
spicy mayo

SASHIMI  
ahi, king salmon, nairagi

SMOKED AHI TARTLETS  
cornichon, fines herbes

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, raspberry sauce

CHOCOLATE DOBASH   
peanut butter mousse,  
raspberry confit

CARROT CUPCAKE  
lemon cream cheese

ORANGE CARDAMOM  
CRINKLE COOKIE

LYCHEE GELEE  
strawberry-fennel jam

EXECUTIVE CHEF  
JEREMY SHIGEKANE

RESTAURANT MANAGER  
TERRENCE KIM

Contains Nuts

\$107 ADULT | \$53.50 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. 031025