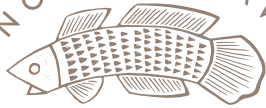


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

MOTHER'S DAY DINNER
BUFFET MENU
MAY 8-11, 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

SUMIDA FARM
WATERCRESS
& ALOHA TOFU
chili almond crunch, fried garlic

SPINACH, FETA,
RASPBERRY
roasted beets,
calamansi vinaigrette

STRAWBERRY
MOZZARELLA SALAD
prosciutto, aruglua, balsamic

NICOISE SALAD
smoked ahi, waiialua eggs,
long beans, kanekoa radish

BUTTER LETTUCE SALAD
farm vegetables, red onions,
toasted pumpkin seeds,
blood orange-citrus dressing

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

SEAFOOD SCAMPI
pancetta, peas, roasted broccoli

HERB PANKO CRUSTED
BAKED SALMON
crab, artichoke

THAI BASIL PISTOU
CHICKEN
parmesan cream

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,
kona kanpachi

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,
crème fraiche, raspberry sauce

HOJICHA
POT DE CREME

SMORES COOKIE
chocolate, graham crackers,
toasted meringue

YUZU POPPYSEED
CUPCAKES

SPICED PEAR TARTLET
crème fraiche

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. 031225