



# 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

KIMCHEE

SUMIDA FARM 

WATERCRESS &  
ALOHA TOFU

chili almond crunch, fried garlic

PASTA SALAD

salami, mozzarella, sundried tomato

STRAWBERRY

MOZZARELLA SALAD

prosciutto, arugula, balsamic

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

## HOT STATION

CLAM CHOWDER

classic clam chowder  
made by our saucier

FRIED OYSTERS

IKA KARAAGE

SNOW CRAB LEGS

clarified butter

SALT & PEPPER SHRIMP

SEAFOOD SCAMPI

kanekoa farm  
charred scallion pesto,  
sundried tomato

CHICKEN FLORENTINE

roasted carrots,  
cremini mushroom

SEARED BLACKENED AHI

kamuela tomato,  
pineapple mint salsa

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO

truffle pâté

KOSHIHIKARI RICE

DINNER ROLLS

## CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, au jus  
& creamy horseradish

PORCHETTA

crispy pork belly with  
calamansi garlic sauce  
and ginger scallion

## COLD BAR

AHI POKE 

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

CALIFORNIA STYLE  
SPICY POKE

avocado, imitation crab,  
spicy mayo

SASHIMI

ahi, king salmon, nairagi,  
kona kanpachi

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

 Contains Nuts

**\$87 ADULT | \$43.50 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.

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 PRINCE  
WAIKIKI