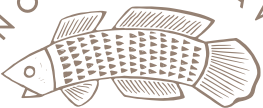


HONOLULU • HAWAII



100 SAILS

RESTAURANT & BAR

OCTOBER 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 chickpea crunch, fried garlic

ROASTED 
BUTTERNUT SQUASH
kale, ho farm tomato, red onion,
goat cheese, dukkah spiced,
pickled ginger vinaigrette

GRILLED RADICCHIO
SALAD
roasted fennel, orange,
parsley, frisee,
preserved lemon sumac
vinaigrette

ROASTED VEGGIE ORZO
SALAD
brussel sprout, sweet potato,
cranberry, parsley, chickpeas,
red wine maple vinaigrette

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

CHEESE CAMPANELLE
asparagus, sundried tomato,
roasted mushroom sauce

SEARED CATCH
togarashi spiced
ho farm tomato,
yuzu parsley vinaigrette

GRILLED CHICKEN
roasted green apple, mustard,
pickled mustard seeds

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

RESTAURANT MANAGER
TERRENCE KIM

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



\$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.