



100 SAILS

RESTAURANT & BAR

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

CHEF SELECTION DINNER BUFFET MENU

Monday - Wednesday
5:00PM - 9:00PM

SALAD BAR

- MIX GREENS
- ROMAINE
- GREEK SALAD
- BEAN SALAD
- ASSORTED BREAD
- ASSORTED IMPORTED AND DOMESTIC CHEESE
- CHARCUTERIE

HOT STATION

- SOUP OF THE DAY
seafood cioppino
- SPANISH STYLE POTATOES
- MUSHROOM RISOTTO
- HONEY ROASTED ISLAND VEGETABLES
- ANGRY MAC N CHEESE
- HULI HULI CHICKEN
baby bok choy
- ROASTED BEEF TRI TIP
cilantro garlic chimichurri
- BRAISED BEEF
creamy potato puree
- GUAVA BBQ PORK RIBS
- SEARED FRESH CATCH
soy sherry, herb oil
- CAMPANELLE BOLONAISE PASTA
- JALAPENO CORN BREAD
- FRIED CALAMARI
- KOSHIHIKARI RICE

COLD BAR

- MAKI ROLLS
- NAIRAGI, CRUDO,
CITRUS, PICKLES

MARINATED SEAFOOD

CEVICHE

SHRIMP COCKTAIL

brew poached shrimp
& classic cocktail sauce

ASSORTED FRESH FRUITS

banana, berries, melons
orange, papaya, pineapple

(subject to change)

DESSERTS

PRINCE BREAD PUDDING

PANNA COTTA

ESPRESSO TIRAMISU

CREME BRULEE

CHEESECAKE

RESTAURANT MANAGER
TERRENCE KIM

\$62 ADULT | \$42 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. 092925