



# 100 SAILS

RESTAURANT & BAR

JANUARY DINNER  
BUFFET MENU

5:00 PM - 9:30 PM

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 chickpea crunch, fried garlic

CRAB & NEW POTATO  
SALAD  
macaroni, chives, sherry

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

PESTO PASTA SALAD  
ho farm tomato, mozzarella,  
penne, mortadella, basil,  
parmigiano reggiano

## SUSHI STATION

TEMAKI SUSHI

spicy ahi, california,  
scallop and masago,  
salmon skin with ponzu onions

FUTOMAKI

## CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, au jus  
& creamy horseradish

PORCHETTA

crispy pork belly with  
calamanci garlic sauce

RESTAURANT MANAGER  
TERRENCE KIM



Contains Nuts

\$89 ADULT | \$58.50 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. 080525

## HOT STATION

CLAM CHOWDER

classic clam chowder  
made by our saucier

IKA KARAAGE

FRIED OYSTERS

SNOW CRAB LEGS

clarified butter

SALT & PEPPER SHRIMP

CHICKEN FRICASSEE

tarragon, mushroom,  
roasted carrots, asparagus

SEAFOOD CAMPANELLE

shrimp, scallop, basil,  
arugula, white wine cream sauce

BLACKENED AHI

wasabi beurre blanc, kabayaki  
tomato confit

VEGETABLE MEDLEY

YUKON GOLD

MASHED POTATO

roasted farm vegetables,

truffle paté

KOSHIHIKARI RICE

DINNER ROLLS

## COLD BAR

AHI POKE

maui onion, ogo, kukui nuts,  
kahuku sea asparagus,  
kamuela cucumber,  
masago, bubi arare

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