



100 SAILS

RESTAURANT & BAR

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

CHEF'S SELECTION
DINNER BUFFET MENU
Monday - Wednesday
02/09/26 - 02/11/26
5:00PM - 9:00PM

SALAD BAR

MIX GREENS

ROMAINE

PIPIKAULA POTATO SALAD

PESTO PASTA SALAD

zucchini and tomato

ASSORTED BREAD

ASSORTED IMPORTED AND DOMESTIC
CHEESE

CHARCUTERIE

HOT STATION

SOUP OF THE DAY
cream of maitake mushroom

SPANISH STYLE POTATOES

BAKED BEANS
burnt ends

HONEY ROASTED ISLAND VEGETABLES

ANGRY MAC N CHEESE

HULI HULI CHICKEN

SKIRT STEAK
cilantro garlic chimichurri

BRAISED BEEF
creamy polenta

GUAVA BBQ PORK RIBS

SEARED FRESH CATCH
beurre blanc and pineapple salsa

BOLOGNESE CAMPANELLE

BRISKET

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 | \$31 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. 012226