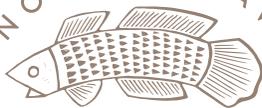


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

## CHEF'S SELECTION DINNER BUFFET MENU

Monday - Wednesday

02/23/26 - 02/25/26

5:00PM - 9:00PM

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

### SALAD BAR

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MIX GREENS

ROMAINE

PIPIKAULA POTATO SALAD

PESTO PASTA SALAD

zucchini and tomato

ASSORTED BREAD

ASSORTED IMPORTED AND DOMESTIC  
CHEESE

CHARCUTERIE

ASSORTED KIM CHEE

### HOT STATION

SOUP OF THE DAY

squash bisque

SPANISH STYLE POTATOES

BAKED BEANS

burnt ends

HONEY ROASTED ISLAND VEGETABLES

ANGRY MAC N CHEESE

BUTTER CHICKEN CURRY

SKIRT STEAK

cilantro garlic chimichurri

BRAISED BEEF

creamy polenta

GUAVA BBQ PORK RIBS

SEARED FRESH CATCH

wasabi beurre blanc with kabayaki

SEAFOOD CAMPANELLE

cream sauce

BRISKET

LAMB CHOPS

port demi

KOSHIHIKARI RICE

### COLD BAR

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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

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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. 022326