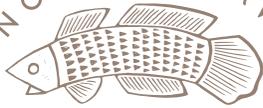


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

CHEF'S SELECTION DINNER BUFFET MENU

Monday - Wednesday
03/23/26 - 03/25/26
5:00PM - 9:00PM

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

SALAD BAR

MIX GREENS

ROMAINE

BACON AND EDAMAME POTATO SALAD

MEDITERRANEAN OCTOPUS SALAD

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

GRILLED CHICKEN
sun dried tomato and basil pesto

SKIRT STEAK
cilantro garlic chimichurri

BRAISED BEEF
creamy polenta

GUAVA BBQ PORK RIBS

SEARED FRESH CATCH
miso beurre blanc with soy sherry

BOLOGNAISE CAMPANELLE

BRISKET

FRIED CALAMARI
tartar sauce

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. 03.20.26