



100 SAILS

RESTAURANT & BAR

EASTER DINNER
BUFFET MENU
APRIL 2-5, 2026
5:00PM - 9:30PM

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

QUINOA SWEET POTATO
KALE
lemon vinaigrette

PASTA SALAD
kiawe smoked chicken, mozzarella,
sundried tomato

ASPARAGUS SALAD
feta, red onion, lemon vinaigrette

COBB SALAD
kaneko corn & radish, ho farm
tomato, cucumber, kalamata ol-
ives, truffle vinaigrette

SUSHI STATION

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

FUTOMAKI

CALIFORNIA INSIDE OUT
ROLL

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

IKA KARAAGE

SNOW CRAB LEGS
clarified butter

SALT & PEPPER SHRIMP

CAMPANELLE PASTA
roasted artichokes, capers, bay
scallops & shrimp, parmesan,
kamuela tomato sauce

MISOYAKI BUTTER FISH

GLAZED HAM
blood orange, black peppercorn,
brandy

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
roasted farm vegetables,
truffle paté

CARVING STATION

KIAWE SMOKED PRIME RIB
carved to order, au jus
& creamy horseradish

KIAWE SMOKED
LAMB CHOPS
new zeland, mint chimichurri

COLD BAR

AHI POKE
maui onion, ogo, kukui nuts,
kahuku sea asparagus,
kamuela cucumber,
masago, bubu arare

CALIFORNIA STYLE
SPICY POKE
avocado, imitation crab,
spicy mayo

SASHIMI
ahi, king salmon, nairagi,
kona kanpachi

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
punalu'u sweet bread, raisins,
lemon, laie vanilla cream anglaise

CHOCOLATE
MACADAMIA NUT PIE
home-made shortbread,
creme fraiche

CHOCOLATE DOBASH
peanut butter mousse,
raspberry confit

CARROT CAKE
lemon cream cheese

PASTRY CHEFS
CREATIONS

RESTAURANT MANAGER
TERRENCE KIM



Contains Nuts

\$109 ADULT | \$54.50 CHILD (6-10 years old) | Price & menu are subject to change without notice