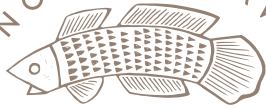


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

JUNE  
PRINCE SEAFOOD &  
PRIME BUFFET  
(THURSDAY - SUNDAY)  
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

KIM CHEE

SUMIDA FARM  
WATERCRESS  
& ALOHA TOFU

chili chickpea crunch, fried garlic

BROCCOLI CRUNCH  
SALAD

shaved carrots, dried cranberry,  
toasted pumpkin seed

ORIENTAL KIAWE  
SMOKED  
CHICKEN SALAD

mandarin orange, cucumber,  
crispy wonton chips,  
chinese cabbage, edamame,  
cilantro

ORZO SALAD

kale, parsley, olives, sun dried  
tomato, red onion, lemon dressing

## SUSHI STATION

TEMAKI SUSHI

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

FUTOMAKI

## HOT STATION

CLAM CHOWDER

classic clam chowder  
made by our saucier

IKA KARAAGE

FRIED OYSTERS

SNOW CRAB LEGS

clarified butter

SALT & PEPPER SHRIMP

SEAFOOD LINGUINE

shrimp, scallop, clams, champagne  
cream sauce, truffle garlic oil

CHICKEN KALBI

mozzarella, gochujang sauce,  
green onions

SEARED FRESH CATCH

buerre blanc, brown butter,  
chili chickpea crunch, scallions

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO

truffle paté

KOSHIHIKARI RICE

DINNER ROLLS

## CARVING STATION

KIAWE SMOKED PRIME RIB

carved to order, au jus  
& creamy horseradish

PORCHETTA

crispy pork belly with  
calamanci garlic sauce

## 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

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

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. 051526