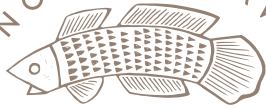


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

CHEF'S SELECTION  
DINNER BUFFET MENU  
MONDAY - WEDNESDAY  
June 15 - 17, 2026  
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

GREEK SALAD

ho farm tomatoes, kalamata olives, red onions,  
cucumber, mint, feta cheese, red wine vinaigrette

SOBA SALAD

radish, edamame, carrots, red cabbage, beni shoga,  
kizami nori, yellow curry vinaigrette

ASSORTED BREAD

ASSORTED IMPORTED AND DOMESTIC  
CHEESE

CHARCUTERIE

SMOKED AHI DIP WITH CRACKERS

ASSORTED KIMCHI

## HOT STATION

SOUP OF THE DAY

garbanzo bean soup, sundried tomato, garlic, tahini

SPANISH STYLE POTATOES

BAKED BEANS

burnt ends

HONEY ROASTED ISLAND VEGETABLES

ANGRY MAC N CHEESE

GRILLED CHICKEN

honey chipotle, corn and black bean relish,  
lime crema, cilantro

SKIRT STEAK

mushroom cream sauce

BRAISED BEEF

creamy polenta

GUAVA BBQ PORK RIBS

SEARED FRESH CATCH

shichimi ahi, yuzu aioli

SEAFOOD CAMPANELLE

basil pesto cream sauce, parmesan

BRISKET

FRIED CALAMARI

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**