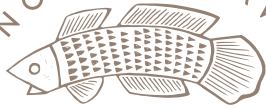


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

FATHER'S DAY DINNER  
BUFFET MENU  
JUNE 18-21, 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

SUMIDA FARM   
WATERCRESS  
& ALOHA TOFU  
chili almond crunch, fried garlic

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

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

SOUTHWESTERN SALAD  
creamy chipotle dressing, ho farm  
tomato, corn, red onion, avocado,  
bacon, arugula, black beans

## SUSHI STATION

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

CALIFORNIA INSIDE OUT  
ROLL

## 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, truffle garlic  
oil, parsley, ho farm tomatoes,  
champagne cream sauce

CHINATOWN STYLE  
STEAMED CATCH  
lap cheong, garlic, julienne negi,  
cilantro, soy, sesame

CHICKEN KALBI  
mozzarella, gochujang sauce,  
green onions

LOBSTER  
ginger scallion

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

KIAWE SMOKED BRISKET  
guava bbq sauce

## COLD BAR

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

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,  
crème fraiche, raspberry sauce

PASTRY  
CHEF SELECTION

EXECUTIVE CHEF  
BROOKE TADENA

RESTAURANT MANAGER  
TERRENCE KIM

Contains Nuts

\$109 ADULT | \$54.50 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. 052726