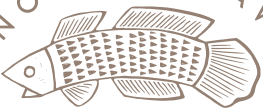


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

CHEF'S SELECTION
DINNER BUFFET MENU
Monday - Wednesday
07/27/26 - 07/29/26
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

SUMMER SALAD

strawberries, blueberries, watermelon, red onions, kunia
mix greens, roasted almonds, feta cheese, balsamic glaze

SOBA SALAD

radish, edamame, carrots, cucumber, green onion,
kizami nori, red cabbage, yuzu kosho tsuyu sauce

ASSORTED BREAD

ASSORTED IMPORTED AND DOMESTIC
CHEESE

CHARCUTERIE

AHI DIP

entertainment crackers

ASSORTED KIMCHI

HOT STATION

SOUP OF THE DAY

potato and ulu (bread fruit)

SPANISH STYLE POTATOES

BAKED BEANS

burnt ends

HONEY ROASTED ISLAND VEGETABLES

ANGRY MAC N CHEESE

GRILLED CHICKEN

mushroom cream sauce

SKIRT STEAK

cowboy butter

BRAISED BEEF

creamy polenta

GUAVA BBQ PORK RIBS

SEARED FRESH CATCH

ahi gochujung glaze

SEAFOOD CAMPANELLE

roasted garlic marinara

BRISKET

FRIED CALAMARI

coconut red curry powder

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. 072426