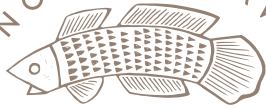


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

JULY
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

GRILLED OKRA SALAD

chopped romaine hearts, red
onion, ho farm tomatoes, yellow
bell peppers, apple cider
vinaigrette

SPINACH SALAD

kunia farm greens,
dried cranberries, ho farm
tomatoes, cucumbers, roasted
almonds, parmesan,
creamy lemon vinaigrette

MEXICAN SALAD

chopped romaine hearts, kamuela
tomatoes, grilled sweet corn,
cucumber, radish, avocado,
tortilla chips, cilantro lime 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

GRILLED ITALIAN HERB
CHICKEN

blistered tomatoes, basil, parsley,
oregano, lemon herb glaze

SEARED FRESH CATCH

blackened ahi, lemon butter caper
sauce, pineapple salsa, cilantro

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

RESTAURANT MANAGER
TERRENCE KIM

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

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. 070126