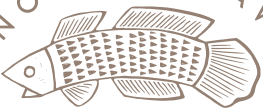


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

CHEF'S SELECTION
DINNER BUFFET MENU
Monday - Wednesday
08/17/26 - 08/19/26
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

WATERMELON SALAD

red onion, cucumber, tomatoes, feta cheese, kalamata
olives, balsamic glaze

SOBA SALAD

radish, edamame, carrots, sumida farms watercress, green
onion, kizami nori, red cabbage, yuzu kosho tsuyu sauce

ASSORTED BREAD

ASSORTED IMPORTED AND DOMESTIC
CHEESE

CHARCUTERIE

ASSORTED KIMCHI

HOT STATION

SOUP OF THE DAY

eggdrop soup

SPANISH STYLE POTATOES

BAKED BEANS

burnt ends

HONEY ROASTED ISLAND VEGETABLES

ANGRY MAC N CHEESE

GRILLED CHICKEN

black bean sauce

SKIRT STEAK

tzatziki sauce

BRAISED BEEF

creamy polenta

GUAVA BBQ PORK RIBS

ASIAN STYLE MARINATED FISH KAMA

soy, ginger, garlic, sesame, grilled lemon

SEAFOOD RIGATONI ALLA VODKA

bacon, rosemary, vodka, cream, chili, pecorino romano

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. 081426