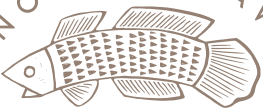


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

SEPTEMBER
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

ROASTED BUTTERNUT
SQUASH CAMPANELLE

baby arugula, dried
cranberries, goat cheese, mint,
maple vinaigrette

FRISSE CITRUS SALAD

fennel, orange, grapefruit, radish,
lemon sumac vinaigrette

COUSCOUS SALAD

spinach, kalamata olives, red
onions, ho farm tomatoes,
cucumber, feta cheese, basil, mint,
parsley, lemon olive oil

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

ROASTED GARLIC
PENNE PASTA

asparagus, sun dried tomatoes,
italian parsley, parmesan

PERUVIAN GRILLED
CHICKEN

citrus garlic marinated,
cilantro cream sauce

CITRUS AND HERB
CRUSTED CATCH

lilikoi butter sauce, cilantro, ho
farm tomatoes

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 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,
creme fraiche

PASTRY CHEFS 
CREATIONS



\$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. 082226