HONOLULU · HAWAI'I

# 100 SAILS

RESTAURANT & BAR

## CHEF'S SELECTION DINNER BUFFET MENU

Monday - Wednesday
10/19/26 - 10/21/26
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

BUTTERNUT SQUASH SALAD
kunia mix greens, kale, corn, feta cheese, kalamata olives, red onions, papaya seed dressing

BROCCOLI CRISP SALAD
bell pepper, raisins, red onions, goat cheese, pea tendril, asian dressing

ASSORTED BREAD

ASSORTED IMPORTED AND DOMESTIC CHEESE

CHARCUTERIE

ASSORTED KIMCHI

## HOT STATION

SOUP OF THE DAY
egg drop and imitation crab

SPANISH STYLE POTATOES

BAKED BEANS
burnt ends

HONEY ROASTED ISLAND VEGETABLES

ANGRY MAC N CHEESE

GRILLED CHICKEN
peri-peri sauce

SKIRT STEAK
teriyaki glaze

BRAISED BEEF
creamy polenta

GUAVA BBQ PORK RIBS

AHI FISH PATTIES
cajun aioli

SEAFOOD CAMPANELLE 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. 101726