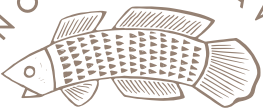


HONOLULU • HAWAII



100 SAILS

RESTAURANT & BAR

CHRISTMAS DINNER
BUFFET MENU
DECEMBER 24-27, 2026
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

KIMCHEE

SUMIDA FARM
WATERCRESS
& ALOHA TOFU
chili chickpea crunch, fried garlic

EDAMAME
POTATO SALAD
carrots, cucumbers, onion, mayo

BACON &
BRUSSEL SPROUT SALAD
roasted fennel, orange, parsley,
frisee, sherry vinaigrette

CURRY CAULIFLOWER
SALAD
carrots, dried cranberries, red
onion, parsley

SUN DRIED TOMATO
PASTA SALAD
ho farm tomato, penne, basil,
parmigiano reggiano

SUSHI STATION

TEMAKI SUSHI
ikura, spicy ahi, california,
scallop and masago,
salmon skin with ponzu onions

FUTOMAKI, INARI,
OSHINKO
CALIFORNIA INSIDE OUT
ROLL

NIGIRI SUSHI
ahi, salmon, shrimp, tamago, hamachi

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

IKA KARAAGE

FRIED OYSTERS

SNOW CRAB LEGS
clarified butter

SALT & PEPPER SHRIMP

CHICKEN FRICASSEE
tarragon, mushroom,
roasted carrots, asparagus

LOBSTER & SEAFOOD
LINGUINI
lobster, shrimp, scallop, basil,
arugula, white wine cream sauce

MISOYAKI BUTTERFISH

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
roasted farm vegetables,
truffle paté

KOSHIHIKARI RICE

DINNER ROLLS

CARVING STATION

KIAWE SMOKED PRIME RIB
carved to order, au jus
& creamy horseradish

HERB ROASTED
RACK OF LAMB
new zealand, mint chimichurri

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

MISO TAKO POKE

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

PRINCE YULE LOG
salted caramel creme

GINGER SNAP
COOKIES

PASTRY CHEFS
CREATIONS

RESTAURANT MANAGER
TERRENCE KIM

 Contains Nuts

\$111 ADULT | \$55.50 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. 100326