HONOLULU · HAWAI'I

100 SAILS

RESTAURANT & BAR

CHEF'S SELECTION
DINNER BUFFET MENU
Monday - Wednesday
11/09/26 - 11/11/26
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

SQUASH SALAD
zucchini, kale, butternut, olives, feta, corn

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
smoked ahi chowder

SPANISH STYLE POTATOES

BAKED BEANS
burnt ends

HONEY ROASTED ISLAND VEGETABLES

ANGRY MAC N CHEESE

GRILLED CHICKEN
bbq sauce, ranch, bacon, cheese

SKIRT STEAK
red chimichurri, roasted red peppers, cilantro

BRAISED BEEF
creamy polenta

GUAVA BBQ PORK RIBS

SEARED CATCH
spicy soy garlic aioli

BRISKET

FRIED CALAMARI
red curry powder

KOSHIHIKARI RICE

COLD BAR

MAKI ROLLS

NAIRAGI CRUDO,
CITRUS, PICKLES

MARINATED SEAFOOD
CEVICHE

SHRIMP COCKTAIL
beer 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. 110626