HONOLULU · HAWAI'I

100 SAILS

RESTAURANT & BAR

CHEF'S SELECTION
DINNER BUFFET MENU
Monday - Wednesday
11/30/26 - 12/02/26
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
yellow squash, zucchini, butternut, olives, feta, corn, papaya seed dressing

ICEBERG LETTUCE SALAD
bacon, tomatoes, boiled eggs, chives, blue cheese dressing

ASSORTED BREAD

ASSORTED IMPORTED AND DOMESTIC CHEESE

CHARCUTERIE

ASSORTED KIMCHI

HOT STATION

SOUP OF THE DAY
miso soup, seaweed and tofu

SPANISH STYLE POTATOES

BAKED BEANS
burnt ends

HONEY ROASTED ISLAND VEGETABLES

ANGRY MAC N CHEESE

GRILLED CHICKEN
lemongrass curry sauce

SKIRT STEAK
mushroom jus

BRAISED BEEF
creamy polenta

GUAVA BBQ PORK RIBS

FURIKAKE SEARED CATCH
wasabi aioli, kabakaki sauce

SHORTRIB RAGU
parmesan, linguini

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

$64 ADULT | $32 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. 112826