HONOLULU · HAWAI'I

100 SAILS

RESTAURANT & BAR

NEW YEARS DINNER
DECEMBER 31 -JANUARY 3, 2027
BUFFET MENU

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

CRAB & NEW POTATO SALAD
macaroni, chives, sherry

GRILLED RADICCHIO& BRUSSEL SPROUT SALAD
roasted fennel, orange, parsley, frisee, preserved lemon sumac vinaigrette

POMEGRANATE & KALE SALAD

LEMON PASTA SALAD
parsely, basil, parmigiano reggiano, lemon vinaigrette

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

MISOYAKI BUTTERFISH

VEGETABLE MEDLEY

YUKON GOLD MASHED POTATO
truffle paté

KOSHIHIKARI RICE

DINNER ROLLS

COLD BAR

AHI POKE
maui onion, ogo, kukui nuts, kahuku sea asparagus, kamuela cucumber, masago, bubu arare

CALIFORNIA STYLE SPICY POKE
avocado, imitation crab, spicy mayo

SASHIMI
ahi, king salmon, nairagi, kona kanpachi

KIM CHEE TAKO POKE

SHRIMP COCKTAIL
beer 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

SUSHI STATION

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

FUTOMAKI

CALIFORNIA INSIDE OUT ROLL

NIGIRI SUSHI
ahi, salmon, shrimp, ika, hamachi

CARVING STATION

SLOW ROASTED PRIME RIB
carved to order, au jus & creamy horseradish

HERB ROASTED RACK OF LAMB
new zealand, mint chimichirri

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. 100726