



# 100 SAILS

RESTAURANT & BAR

## INDULGE A SIGNATURE GRAZING EXPERIENCE AT 100 SAILS

**\$72**

### SERVED COURSE

#### CLAM CHOWDER AND HOUSE MADE TARO ROLLS

*Classic Clam chowder made by our saucier*

#### LOCAL VEGETABLE BOUQUETIERE

*Our feature of locally grown produce*

#### STEAMED SNOW CRAB LEGS

*Served with clarified butter or garlic calamansi butter*

#### RICE

#### MASHED POTATO

#### TARO ROLLS

### ACTION STATION

#### CAESAR SALAD

*Tossed with dressing, croutons, freshly grated Parmesan cheese, cracked black pepper  
(This course will change with availability and rotate with another salad)*

#### POKE\*

*Hawaiian style poke made with fresh auction fish, local veggies, chili peppers and garnished with house made rice crackers*

#### TEMAKI SUSHI\*

*Spicy ahi, California and scallop/masago prepared by our sushi chef  
(This course will change with availability and rotate with other types of sushi)*

#### PORCHETTA

*Crispy pork belly with calamansi-garlic sauce  
(This course will change with availability and rotate with another protein)*

#### SLOW ROASTED PRIME RIB

*Slow roasted prime rib carved to order and served with au jus and creamy horseradish*

#### PRINCE BREAD PUDDING

*Our bakeshop's original recipe served with crème anglaise*

#### PASTRY CHEF'S SPECIAL

*Taro malasadas filled with chocolate, coconut or pastry cream  
(This course will change with availability and rotate with another dessert)*