



100 SAILS

RESTAURANT & BAR

INDULGE A SIGNATURE GRAZING EXPERIENCE AT 100 SAILS FRIDAY & SATURDAY

\$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)*