



THURSDAY  
FRIDAY & SATURDAY  
NOVEMBER 25, 26, 27

100 SAILS  
RESTAURANT & BAR

5:00 PM - 9:30 PM

## INDULGE THANKSGIVING DINNER \$95

Experience a fresh active bar serving as the centerpiece of the 100 Sails Restaurant and Bar, located inside the Prince Waikiki. A renewed focus on island fresh cuisine promises to elevate the entire dining experience.

## SERVED COURSES

### CLAM CHOWDER

Classic Clam chowder made by our saucier

### STEAMED CRAB LEGS

Served with clarified butter or garlic calamansi butter

### SALT & PEPPER KAUAI SHRIMP

### SASHIMI

### SUSHI ROLLS

Spider roll, Tempura roll & Futomaki

### DINNER ROLLS

### ROAST TURKEY w/ GIBLET GRAVY

### CORNBREAD, SAUSAGE, CHESTNUT & MACADAMIA NUT STUFFING

### CRANBERRY SAUCE

### MASHED POTATO

### GRILLED CORN

### RICE

## ACTION STATIONS

### GARDEN SALAD

Aquaponics lettuce, tossed with balsamic & olive oil, cherry tomatoes, figs, candied macadamia nuts & bleu cheese

### TEMAKI SUSHI\*

Spicy ahi, California and scallop/masago prepared by our sushi chef

*(This course will change with availability and rotate with another sushi)*

### SLOW ROASTED PRIME RIB

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

### ICE CREAM SANDWICH

Taro malasadas filled with vanilla ice cream and whipped cream

### POKE\*

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

### PORCHETTA

Crispy pork belly with calamansi-garlic sauce

*(This course will change with availability and rotate with another protein)*

### PRINCE BREAD PUDDING

Our bakeshop's original recipe served with creme anglaise

### PUMPKIN CRUNCH

### CHOCOLATE MACADAMIA NUT FLAN