



100 SAILS

RESTAURANT & BAR

DINNER BUFFET MENU

5:00PM - 9:30PM
THURSDAY - SATURDAY

COLD BAR

MIX GREENS

ROMAINE LETTUCE

DRESSINGS

Ranch, Roasted Sesame,
Thousand Island

SALAD TOPPINGS

TOFU

Chili Oil, Fried Garlic

SHRIMP COCKTAIL

Brew poached shrimp &
classic cocktail sauce

KIM CHEE

ASSORTED FRESH FRUITS

Banana, Berries, Melons,
Orange, Papaya, Pineapple
(Subject to change)

CARVING STATION

SLOW ROASTED PRIME RIB*

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

PORCHETTA

Crispy pork belly with calamansi garlic
sauce

HOT STATION

CLAM CHOWDER

Classic Clam Chowder
made by our Saucier

CHICKEN KARAAGE

SEARED FRESH CATCH

Wasabi Beurre Blanc, Kabayaki Sauce

YAKI SOBA

LOCAL VEGETABLE BOUQUETIERE

Our feature of locally grown produce

MASHED POTATO

RICE

DINNER ROLLS

STEAMED CRAB LEGS

Clarified Butter

SUSHI STATION

TEMAKI SUSHI*

Spicy Ahi, California, Scallop/Masago

FUTOMAKI

SMALL PLATES

AHI POKE*

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

SASHIMI*

SALT & PEPPER KAUAI SHRIMP

FRIED OYSTERS

Tarter Sauce

SOMEN SALAD

DESSERT STATION

PRINCE BREAD PUDDING

Punalu'u Sweet Bread, Raisins,
Vanilla Cream Anglaise

CHOCOLATE MAC-NUT TART

Home-made Shortbread Cookie
Crust, Whipped Cream,
Raspberry Sauce

JAPANESE CHEESECAKE

GREEN TEA TIRAMISU (GF)

LILIKOI CREME BRÛLÉE (GF)

DARK CHOCOLATE MOUSSE CAKE (GF)

PASTRY CHEF CREATION

\$72 ADULT | \$36 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 if there are any allergies to products of which we should know. 120821