



DINNER BUFFET MENU

100 SAILS

RESTAURANT & BAR

5:00PM - 9:00PM  
THURSDAY - SUNDAY

SALAD BAR

MIX GREENS

LITTLE GEM  
ROMAINE LETTUCE

DAILY SPECIALTY  
SALAD

SALAD TOPPINGS &  
DRESSINGS

SUMIDA FARM  
WATERCRESS &  
ALOHA TOFU  
Chili Oil, Fried Garlic

KIM CHEE

SOMEN SALAD

CARVING STATION

SLOW ROASTED  
PRIME RIB\*

Slow roasted prime rib  
carved to order, 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

IKA KARAAGE

FRIED OYSTERS

Tartar Sauce

SALT & PEPPER SHRIMP

STEAMED CRAB LEGS

Clarified Butter

PENNE PASTA

Italian Sausage, White Wine

SEARED FRESH CATCH

Green Onion, Tomato  
Kahuku Sea Asparagus  
Masago Butter Sauce

ROAST CHICKEN

Boursin Cheese

VEGETABLE MEDLEY

MASHED POTATO

RICE

DINNER ROLLS

SUSHI STATION

TEMAKI SUSHI\*

Spicy Ahi, California, Scallop/  
Masago

FUTOMAKI

COLD BAR

AHI POKE\*

Hawaiian style poke made with  
fresh auction fish, local veggies  
chili pepper & rice crackers

SASHIMI\*

Ahi, King Salmon, Nairagi

SHRIMP COCKTAIL

Brew 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, Vanilla Cream Anglaise

CHOCOLATE  
MACADAMIA NUT PIE

Shortbread Cookie Crust  
Creme Fraiche  
Raspberry Sauce

PASTRY CHEFS  
CREATIONS

\$85 ADULT | \$42.50 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. 042522