



DINNER BUFFET MENU

100 SAILS

RESTAURANT & BAR

5:00PM - 9:30PM
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

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

SCALLOP PASTA
thin spaghetti, garlic butter

FRESH CATCH
champagne shiitake
mushroom relish

ROAST CHICKEN
crispy prosciutto,
cremini mushroom,
tarragon sauce

VEGETABLE MEDLEY

MASHED POTATO

RICE

DINNER ROLLS

COLD BAR

AHI POKE
maui onion, ogo, kukui nuts,
kahuku sea asparagus,
kamuela cucumber,
masago, bubu areare

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)

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

DESSERTS

PRINCE BREAD
PUDDING
punalu'u sweet bread, raisins,
lemon, vanilla cream anglaise

CHOCOLATE
MACADAMIA NUT PIE
home-made shortbread,
creme fraiche, raspberry sauce

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop/masago

FUTOMAKI

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. 051722