



# 100 SAILS

RESTAURANT & BAR

APRIL DINNER  
BUFFET MENU

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

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE  
PROMISES TO ELEVATE THE ENTIRE DINING  
EXPERIENCE WITH LOCAL PRODUCTS.

## SALAD BAR

MIX GREENS

LITTLE GEM  
ROMAINE LETTUCE

ASSORTED DRESSINGS &  
TOPPINGS

KIMCHEE

SUMIDA FARM  
WATERCRESS &  
ALOHA TOFU  
chili oil, fried garlic

COLD GINGER NOODLE  
SALAD

GRILLED OCTOPUS  
& PIPIKAULA SALAD  
calamansi vinaigrette

QUINOA, ARUGULA, KALE  
& ROASTED CARROTS  
lemon, sumac, herb vinaigrette

## SUSHI STATION

TEMAKI SUSHI  
spicy ahi, california,  
scallop and masago,  
salmon skin with ponzu onions

FUTOMAKI

## HOT STATION

CLAM CHOWDER  
classic clam chowder  
made by our saucier

FRIED OYSTERS

IKA KARAAGE

STEAMED CRAB LEGS  
clarified butter

SALT & PEPPER SHRIMP

SCALLOP WITH  
CARAMELIZED  
BREADFRUIT  
taro leaf luau, farm vegetables

SEARED YELLOWFIN  
HAWAIIAN TUNA  
brown butter XO sauce

CHICKEN MASALA  
butter masala curry, yogurt,  
fenugreek

VEGETABLE MEDLEY

YUKON GOLD  
POTATO GRATIN  
roasted farm vegetables,  
truffle paté

RICE

DINNER ROLLS

## CARVING STATION

SLOW ROASTED PRIME RIB  
carved to order, au jus  
& creamy horseradish

PORCHETTA  
crispy pork belly with  
calamansi garlic sauce

## COLD BAR

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

SPICY HAPA POKE  
big glory bay salmon, hawaiian ahi

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, laie vanilla cream anglaise

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

PASTRY CHEFS   
CREATIONS

EXECUTIVE CHEF  
JEREMY SHIGEKANE

RESTAURANT MANAGER  
TERRENCE KIM



**\$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. For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed to non-management service employees who provided your service today.