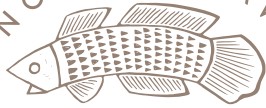


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

THANKSGIVING DINNER BUFFET MENU

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

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE
ENHANCES THE ENTIRE DINING
EXPERIENCE WITH LOCAL PRODUCTS.

SALAD BAR

MIX GREENS

LITTLE GEM
ROMAINE LETTUCE

KIMCHEE

TOFU FRIED
garlic sauce

FARRO, ARUGULA,
GRANNY SMITH APPLE

BRUSSEL SPROUTS
big island honey mustard glaze,
whiskey almonds

ENDIVE, APPLE, CELERY,
BRAVO RADISH
cranberry,
champagne vinaigrette

SUSHI STATION

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

FUTOMAKI

CALIFORNIA ROLL

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

IKA KARAAGE

FRIED OYSTERS
tartar sauce

BONITO SALT & PEPPER
SHRIMP

STEAMED CRAB LEGS
clarified butter

BUTTERNUT SQUASH
SAGE RAVIOLI
calamansi brown butter

VEGETABLE MEDLEY

MASHED POTATO

CHICKEN FRICASSEE
foie gras-unagi sauce

KOLOA RUM GLAZED
SALMON
bacon, maple, chives

ROASTED TURKEY LEG
ROULADE

SOUS VIDE TURKEY
BREAST

HOLIDAY STUFFING
mushroom fricassee, green apple

CARVING STATION

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

RACK OF LAMB
new zealand, romesco sauce

COLD BAR

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

TAKO POKE
wasabi, soy, sesame, ogo

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

PUMPKIN CHOCOLATE
HAUPIA CRUNCH PIE

APPLE TARTLET
toasted meringue

CHOCOLATE ORANGE
FEUILLETINE TRUFFLE

UBE-CUSTARD BRULEE

COFFEE TOFFEE CHIFFON
frangelico cream

CHEF DE CUISINE
AARON FURUTO

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
TERRENCE KIM

Contains Nuts

\$105 ADULT | \$52.50 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. 091823