



LARGE PARTY
DINNER MENU

100 SAILS

5:00PM - 9:00PM
MONDAY - WEDNESDAY

FOR PARTIES OF 12 OR MORE, PLEASE PREORDER
72 HOURS IN ADVANCE TO RESERVATION.

————— FIRST COURSE —————

KULA CAESAR SALAD

kula romaine lettuce, parmesan cheese,
seeded croutons, ho farms cherry tomatoes, anchovy

————— APPETIZER —————

AHI POKE W/ NORI CHIPS 

maui onion, kamuela cucumbers, green onions,
ogo, kahuku sea asparagus, kukui nuts, hawaiian chili, bubu arare, masago

————— ENTREE —————

Please select 1 entree for your entire party.

BIG GLORY BAY SALMON

beet & fennel compote, parsnip puree, sake sabayon

J. LUDOVICO FARMS CHICKEN

moringa mousse, charred onion, caramelized big island honey,
calamansi tare

BRAISED SHORT RIB

farm vegetables, yukon gold potato

add Kauai Shrimp \$10

————— DESSERT —————

MOCHA COFFEE PARFAIT

maui kuia chocolate cremeux, kona coffee mascarpone creme, chocolate genoise, cardamom, whipped caramel

————— DRINK —————

choice of one:

DRAFT BEER

or

HOUSE WINE

or

SOFT DRINK (*refillable*)

\$110 Inclusive



Contains Nuts

EXECUTIVE CHEF

JEREMY SHIGEKANE

RESTAURANT MANAGER

TERRENCE KIM

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 inform us of any food allergies or special dietary needs at least 72 hours in advance. 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.

050824



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DINNER MENU

100 SAILS

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MONDAY - WEDNESDAY

FOR PARTIES OF 12 OR MORE, PLEASE PREORDER
72 HOURS IN ADVANCE TO RESERVATION.

VEGETARIAN/VEGAN

FIRST COURSE

KULA CAESAR SALAD

kula romaine lettuce,
seeded croutons, ho farms cherry tomatoes, vegan dressing

APPETIZER

TARO POKE W/ NORI CHIPS

maui onion, kamuela cucumbers, green onions,
ogo, kahuku sea asparagus, kukui nuts, hawaiian chili, bubu arare

ENTREE

MISO EGGPLANT

yuzu parsley vinaigrette, farm vegetables

DESSERT

STRAWBERRY YUZU SORBET

umeshu kanten, haupia cream, cornflake feuilletine crunch

DRINK

choice of one:

DRAFT BEER

or

HOUSE WINE

or

SOFT DRINK (*refillable*)

\$110 Inclusive



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