



100 SAILS

RESTAURANT & BAR

JULY 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

ROMAINE LETTUCE

ASSORTED DRESSINGS &
TOPPINGS

KIMCHEE

SUMIDA FARM
WATERCRESS &
ALOHA TOFU

chili almond crunch, fried garlic

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

PASTA SALAD
salami, mozzarella,
sundried tomato

SUMMER CORN SALAD
grilled kahuku corn, cucumber,
ho farm tomato, cilantro, feta,
island olive oil

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

SNOW CRAB LEGS
clarified butter

SALT & PEPPER SHRIMP

SCALLOP WITH
CARAMELIZED TARO
taro leaf luau, farm vegetables

BLACKENED AHI
XO beurre blanc,
pickled taro stems

TANDOORI
CHICKEN TIKKA

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 areare

CALIFORNIA STYLE
SPICY POKE
avocado, imitation crab,
spicy mayo

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

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.