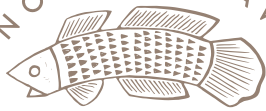


HONOLULU - HAWAII



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

ROMAINE LETTUCE

ASSORTED DRESSINGS &
TOPPINGS

KIMCHEE

SUMIDA FARM

WATERCRESS &
ALOHA TOFU

chili almond crunch, fried garlic

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

FRIED OYSTERS

IKA KARAAGE

SNOW CRAB LEGS

clarified butter

SALT & PEPPER SHRIMP

BUTTERNUT SQUASH

SAGE RAVIOLI

calamansi brown butter

CHICKEN FRICASSEE

foie gras-unagi sauce

KOLOA RUM GLAZED

BUTTERFISH

bacon, maple, chives

VEGETABLE MEDLEY

YUKON GOLD

POTATO GRATIN

roasted farm vegetables,
truffle paté

ROASTED TURKEY LEG

ROULADE

SOUS VIDE TURKEY

BREAST

HOLIDAY STUFFING

mushroom fricassee, green apple

RICE

DINNER ROLLS

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

CALIFORNIA STYLE

SPICY POKE

avocado, imitation crab,
spicy mayo

SASHIMI

ahi, king salmon, nairagi,
kona kanpachi

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

PUMPKIN CHOCOLATE

HAUPIA CRUNCH PIE

APPLE TARTLET

toasted meringue

CHOCOLATE ORANGE

FEUILLETINE TRUFFLE

UBE-CUSTARD BRULEE

COFFEE TOFFEE CHIFFON

frangelico cream

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. 082324