



100 SAILS

RESTAURANT & BAR

OCTOBER 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

PANZANELLA SALAD

local tomatoes, ginger scallion,
mozzarella, salami

MACARONI POTATO
SALAD

vegan mayonnaise, coconut,
tahini, corn, tomato, celery,
mustard, herbs

GRILLED CORN SALAD

kahuku corn, cucumber,
ho farm tomato, cilantro, feta

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 PESTO PASTA

rigatoni, sundried tomato, lemon
ricotta, herbed panko

BLACKENED AHI

brown butter caper sauce,
corn curry, XO relish

SESAME CHICKEN SATAY

VEGETABLE MEDLEY

YUKON GOLD
POTATO GRATIN

roasted farm vegetables,
truffle pate

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,
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

CHOCOLATE

MACADAMIA NUT PIE

home-made shortbread,
creme fraiche

PASTRY CHEFS

CREATIONS

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
TERRENCE KIM

Contains Nuts

\$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.

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PRINCE
WAIKIKI