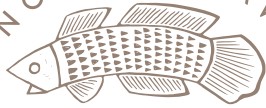


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

NEW YEARS DINNER BUFFET MENU

5:00PM - 9:30PM
WEDNESDAY

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

SALAD BAR

MIX GREENS

LITTLE GEM

ROMAINE LETTUCE

KIMCHEE

SUMIDA FARM

WATERCRESS &

ALOHA TOFU

chili almond crunch, fried garlic

FARRO, ARUGULA,
GRANNY SMITH APPLE

QUINOA, AVOCADO,
CRANBERRY

dill, balsamic vinaigrette

ENDIVE, RADICCHIO,
ARUGULA

orange truffle vinaigrette

SUSHI STATION

TEMAKI SUSHI

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

FUTOMAKI

CALIFORNIA ROLL

NIGIRI

ahi, salmon, shrimp, ika, hamachi

HOT STATION

CLAM CHOWDER

classic clam chowder
made by our saucier

IKA KARAAGE

FRIED OYSTERS

remoulade sauce

FRIED SOFT SHELL CRAB

BONITO SALT & PEPPER
SHRIMP

LOBSTER TAIL

singapore black pepper

SNOW CRAB LEGS

clarified butter

SAKE STEAMED

MANILA CLAMS

bacon dashi

POMEGRANATE-SUMAC
CHICKEN

roasted carrot, fennel, parsley

CHICKPEA MISO SALMON
& BUTTERFISH

koloa rum, lemon

VEGETABLE MEDLEY

MASHED POTATO

CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, served with au jus
& creamy horseradish

RACK OF LAMB

new zealand, chile, zucchini mint relish

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

CHOCOLATE

MACADAMIA NUT PIE

home-made shortbread,
creme fraiche

GOLD CARROT CAKE

kaffir lime, island olive oil

WHITE CHOCOLATE

MOUSSE

matcha, raspberries

TARO MALASADAS

caramelized honey,
rosemary meringue

CHAMPAGNE GELEE

berries, gold flakes

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
TERRENCE KIM

Contains Nuts

\$115 ADULT | \$57.50 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. 112224