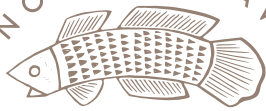


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

CHRISTMAS DINNER BUFFET MENU

5:00PM - 9:30PM
WEDNESDAY - SUNDAY

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

KALE, BRUSSEL SPROUT,
RED APPLE
big island honey-lemon
vinaigrette

LOCAL FARM SALAD
kamuela tomato,
grilled cucumber, zaatar,
sherry 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

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

KOLOA RUM GLAZED
MISO BUTTERFISH
bacon, maple, chives

VEGETABLE MEDLEY

YUKON GOLD
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

EGGNOG CREME BRULEE

YULE LOG

LEMON CRANBERRY
CHEESECAKE SWIRL BAR
cardamom spiced meringue

APPLE GINGERBREAD
BLONDIES

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. 120224