



# 100 SAILS

RESTAURANT & BAR

## JANUARY 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

CHOPPED ROMAINE  
SALAD

chickpea, kawamata tomato,  
red onion, olives, roasted radish

ROASTED ROOT  
VEGETABLES

squash, cranberry, beets, carrot,  
pickled ginger 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

### HOT STATION

CLAM CHOWDER

classic clam chowder  
made by our saucier

FRIED OYSTERS

IKA KARAAGE

SNOW CRAB LEGS  
clarified butter

SALT & PEPPER SHRIMP

SEAFOOD PASTA

whole grain mustard,  
cream roasted mushroom,  
ho farms tomato, herb salad

SZECHUAN HOISIN GLAZED  
CHICKEN

calamansi, pickled vegetables

SEARED AHI

wakame butter sauce, kabayaki,  
masago

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO  
truffle pâté

KOSHIHIKARI 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 arere

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

\$87 ADULT | \$43.50 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