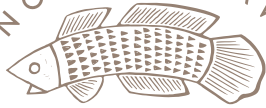


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

## VALENTINE'S 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

KIMCHEE

SUMIDA FARM  
WATERCRESS &  
ALOHA TOFU

chili chickpea crunch, fried garlic

ROOT VEGETABLES

squash, cranberry, beets, carrots,  
pickled ginger vinaigrette

KAMUELA TOMATO &  
STRAWBERRY

cucumber, apple, red onion,  
shiso vinaigrette

GRILLED RADICCHIO

orange, shaved fennel,  
kanekoa roselle,  
pomegranate vinaigrette

NICOISE SALAD

smoked ahi, waialua eggs,  
long beans, kanekoa radish

### 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

IKA KARAAGE

FRIED OYSTERS

FRIED SOFT SHELL CRAB

BONITO SALT & PEPPER  
SHRIMP

SNOW CRAB LEGS

clarified butter

SEAFOOD PASTA

campanelle,  
porcini mushroom sauce

CHICKEN GRENOBLOISE

balsamic, capers, brown butter

CHINESE STYLE STEAMED  
BLACK COD

chili oyster sauce, lup cheong

VEGETABLE MEDLEY

YUKON GOLD

MASHED POTATO  
truffle pâté

KOSHIHIKARI RICE

DINNER ROLLS

### CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, served with au jus  
& creamy horseradish

RACK OF LAMB

new zealand, chimichurri

### COLD BAR

AHI POKE

maui onion, ogo, kukui nuts,  
kahuku sea asparagus,  
kamuela cucumber,  
masago, bubu arare

CALIFORNIA STYLE  
SPICY POKE

avocado, imitat ion 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, vanilla cream anglaise

CHOCOLATE

MACADAMIA NUT PIE

home-made shortbread,  
creme fraiche

HIBISCUS-STRAWBERRY

PANNA COTTA

condensed milk

MOCHA OPERA

chestnut

PRINCE

BOURBON ROLL CAKE

maui kuia chocolate

RED VELVET CHEESECAKE

cream cheese, laie vanilla,  
gold flakes

EXECUTIVE CHEF  
JEREMY SHIGEKANE

RESTAURANT MANAGER  
TERRENCE KIM

Contains Nuts

\$107 ADULT | \$53.50 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. 010825