



# 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

JAPANESE POTATO  
SALAD  
cucumber, carrot,  
onion, egg

ASPARAGUS SALAD  
feta, red onion,  
lemon vinaigrette

PASTA SALAD  
roasted tomato,  
Italian squash

## 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

BONITO SALT & PEPPER  
SHRIMP

SNOW CRAB LEGS  
clarified butter

CAJUN SEAFOOD

CAMPANELLE PASTA  
shrimp, scallop, basil

BUTTER CHICKEN

red curry, yogurt, lemongrass, lime

MISOYAKI BLACK COD

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, sauce romesco

## COLD BAR

AHI POKE

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

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, 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  
BROOKE TADENA

RESTAURANT MANAGER  
TERRENCE KIM

 Contains Nuts

\$109 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