

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

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, 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
BROOKE TADENA

RESTAURANT MANAGER
TERRENCE KIM



\$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