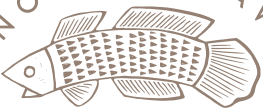


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

CHEF'S SELECTION
DINNER BUFFET MENU
Monday - Wednesday
09/14/26 - 09/16/26
5:00PM - 9:00PM

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE
PROMISES TO ELEVATE THE ENTIRE DINING
EXPERIENCE WITH LOCAL PRODUCTS.

SALAD BAR

MIX GREENS

ROMAINE

BUTTERNUT SQUASH SALAD

kunia mix greens, kale, corn, feta cheese, kalamata olives,
red onions, papaya seed dressing

SOBA SALAD

radish, roasted bell peppers, carrots, sumida farms
watercress, green onion, kizami nori, red cabbage, roasted
sesame dressing

ASSORTED BREAD

ASSORTED IMPORTED AND DOMESTIC
CHEESE

CHARCUTERIE

ASSORTED KIMCHI

HOT STATION

SOUP OF THE DAY

egg drop soup

SPANISH STYLE POTATOES

BAKED BEANS

burnt ends

HONEY ROASTED ISLAND VEGETABLES

ANGRY MAC N CHEESE

GRILLED CHICKEN

teriyaki

SKIRT STEAK

cilantro chimichurri

BRAISED BEEF

creamy polenta

GUAVA BBQ PORK RIBS

SEARED FRESH CATCH

furikake, wasabi aioli, kabayaki

SEAFOOD RIGATONI ALLA VODKA

bacon, rosemary, vodka, cream, chili, pecorino romano

BRISKET

FRIED CALAMARI

coconut red curry powder

KOSHIHIKARI RICE

COLD BAR

MAKI ROLLS

NAIRAGI CRUDO,

CITRUS, PICKLES

MARINATED SEAFOOD

CEVICHE

SHRIMP COCKTAIL

brew poached shrimp

& classic cocktail sauce

ASSORTED

FRESH FRUITS

banana, berries, melons

orange, papaya, pineapple

(subject to change)

DESSERTS

PRINCE BREAD

PUDDING

PANNA COTTA

ESPRESSO TIRAMISU

CREME

BRULEE

CHEESECAKE

RESTAURANT MANAGER
TERRENCE KIM

\$62 ADULT | \$31 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. 091126