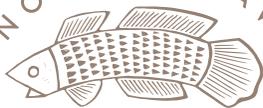


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

EASTER DINNER  
BUFFET MENU  
APRIL 2-5, 2026  
5:00PM - 9:30PM

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

## SALAD BAR

MIX GREENS

LITTLE GEM  
ROMAINE LETTUCE

KIMCHEE

SUMIDA FARM  
WATERCRESS & TOFU  
chili chickpea crunch, fried garlic

PASTA SALAD  
kiawe smoked chicken, mozzarella,  
sundried tomato

ASPARAGUS SALAD  
feta, red onion, lemon vinaigrette

COBB SALAD  
kaneko corn & radish, ho farm  
tomato, cucumber, kalamata  
olives, truffle vinaigrette

## SUSHI STATION

TEMAKI SUSHI  
spicy ahi, california,  
scallop and masago,  
unagi and cucumber

FUTOMAKI

CALIFORNIA INSIDE OUT  
ROLL

## HOT STATION

CLAM CHOWDER  
classic clam chowder  
made by our saucier

IKA KARAAGE

SNOW CRAB LEGS  
clarified butter

SALT & PEPPER SHRIMP

PUTTANESCA  
CAMPANELLE PASTA  
kalamata olives, capers, bay  
scallops & shrimp, parmesan,  
house made tomato sauce

MISOYAKI BUTTER FISH

GLAZED HAM  
blood orange, black peppercorn,  
brandy

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO  
roasted farm vegetables,  
truffle paté

## CARVING STATION

KIAWE SMOKED PRIME RIB  
carved to order, au jus  
& creamy horseradish

KIAWE SMOKED  
LAMB CHOPS  
new zeland, mint chimichurri

## 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

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  
punalu'u sweet bread, raisins,  
lemon, laie vanilla cream anglaise

CHOCOLATE   
MACADAMIA NUT PIE  
home-made shortbread,  
creme fraiche

CHOCOLATE DOBASH  
peanut butter mousse,  
raspberry confit

CARROT CAKE  
lemon cream cheese

PASTRY CHEFS  
CREATIONS

RESTAURANT MANAGER  
TERRENCE KIM

Contains Nuts

\$109 ADULT | \$54.50 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.

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