

# 100 SAILS

RESTAURANT & BAR

MOTHER'S DAY DINNER  
BUFFET MENU  
MAY 7-10, 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

& ALOHA TOFU  
chili almond crunch, fried garlic

SPINACH, MOZZARELLA,  
RASPBERRY SALAD  
balsamic vinaigrette

WATERMELON, FETA,  
MINT SALAD  
cucumber, basil,  
lemon vinaigrette

BUTTER LETTUCE SALAD  
farm vegetables, red onions,  
toasted pumpkin seeds,  
lilikoi dressing

NICOISE SALAD  
kiawe smoked ahi, eggs, tomato,  
olives, long beans, avocado,  
redwine 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

FRIED OYSTERS

SNOW CRAB LEGS  
clarified butter

SALT & PEPPER SHRIMP

GARLIC  
SEAFOOD SCAMPI  
scallop, shrimp, clams,  
roasted broccoli

HERB PANKO CRUSTED  
BAKED SALMON  
crab, artichoke

CHICKEN KALBI  
mozzarella, gochujang sauce,  
green onions

VEGETABLE MEDLEY


YUKON GOLD  
MASHED POTATO  
truffle paté

## CARVING STATION

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

SMOKED LAMB CHOPS  
new zealand, mint chimichurri

## COLD BAR

AHI POKE   
maui onion, ogo, kukui nuts,  
kahuku sea asparagus,  
kamuela cucumber,  
masago, bubu 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, laie vanilla cream anglaise

CHOCOLATE   
MACADAMIA NUT PIE  
home-made shortbread,  
crème fraiche, raspberry sauce

ROASTED GREEN TEA  
CREME

PASTRY  
CHEF SELECTION

EXECUTIVE CHEF  
BROOKE TADENA

RESTAURANT MANAGER  
TERRENCE KIM



\$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. 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. 040626