

100 SAILS

RESTAURANT & BAR

THANKSGIVING BRUNCH BUFFET MENU

9:00AM - 1:30PM

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE
ENHANCES THE ENTIRE DINING
EXPERIENCE WITH LOCAL PRODUCTS.

SALAD BAR

MIX GREENS

ROMAINE LETTUCE

ASSORTED DRESSINGS &
TOPPINGS

KIMCHEE

SUMIDA FARM 
WATERCRESS &
ALOHA TOFU

chili almond crunch, fried garlic

FARRO, ARUGULA,
GRANNY SMITH APPLE

BRUSSEL SPROUTS
big island honey mustard glaze,
whiskey almonds

ENDIVE, APPLE, CELERY,
BRAVO RADISH
cranberry,
champagne vinaigrette

SUSHI STATION

TEMAKI SUSHI

spicy ahi, california,
scallop and masago,
salmon skin with ponzu onions

FUTOMAKI

CALIFORNIA ROLL

OMELETTE STATION

OMELETTE

mushroom, tomato,
bell pepper, onion,
green onion, bay shrimp,
ham, portuguese sausage,
bacon, shredded cheese

WAFFLE STATION

TOPPINGS

assorted berries, banana foster,
whipped cream, fruity pebbles,
frosted flakes, cocoa puff,
lucky charms, nutella,
chocolate syrup, maple syrup

HOT STATION

CLAM CHOWDER

classic clam chowder
made by our saucier

BACON

SAUSAGE

KALUA BENEDICT

FRIED OYSTERS

tartar sauce

STEAMED CRAB LEGS

clarified butter

BUTTERNUT SQUASH

SAGE RAVIOLI

calamansi brown butter

KOLOA RUM GLAZED

BUTTERFISH

bacon, maple, chives

VEGETABLE MEDLEY

MASHED POTATO

CHICKEN FRICASSEE

foie gras-unagi sauce

ROASTED TURKEY LEG

ROULADE

SOUS VIDE TURKEY

BREAST

HOLIDAY STUFFING

mushroom fricassee, green apple

CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, served with au jus
& creamy horseradish

RACK OF LAMB

new zealand, romesco sauce

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 anglaise

PUMPKIN CHOCOLATE

HAUPIA CRUNCH PIE

APPLE TARTLET

toasted meringue

CHOCOLATE ORANGE

FEUILLETINE TRUFFLE

UBE-CUSTARD BRULEE

COFFEE TOFFEE CHIFFON 

frangelico cream

ICE CREAM

seasonal sorbet & ice cream

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
SHARELLE MARTIN



\$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.

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. 082324