



# 100 SAILS

RESTAURANT & BAR

OCTOBER  
SUNDAY BRUNCH  
BUFFET MENU

9:30 AM - 12:15 PM

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE PROMISES TO ELEVATE 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

PANZANELLA SALAD

local tomatoes, ginger scallion,  
mozzarella, salami

MACARONI POTATO  
SALAD

vegan mayonnaise, coconut,  
tahini, corn, tomato, celery,  
mustard, herbs

GRILLED CORN SALAD

kahuku corn, cucumber,  
ho farm tomato, cilantro, feta

## SUSHI STATION

TEMAKI SUSHI

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

FUTOMAKI

## 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

FRIED OYSTERS

BACON

SAUSAGE

KALUA EGGS BENEDICT

SNOW CRAB LEGS

clarified butter

SCALLOP PESTO PASTA

rigatoni, sundried tomato, lemon  
ricotta, herbed panko

BLACKENED AHI

brown butter caper sauce,  
corn curry, XO relish

SESAME CHICKEN SATAY

YUKON GOLD

POTATO GRATIN

roasted farm vegetables,  
truffle paté

PRINCE FRIED RICE

CREPES SUZETTE

## CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, au jus  
& creamy horseradish

PORCHETTA

crispy pork belly with  
calamansi garlic sauce

## OMELETTE STATION

OMELETTE

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

## 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,  
creme fraiche

PASTRY CHEFS

CREATIONS

## ICE CREAM

seasonal sorbet & ice cream



EXECUTIVE CHEF  
JEREMY SHIGEKANE

RESTAURANT MANAGER  
SHARELLE MARTIN

**\$89 ADULT | \$44.50 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. 100124

