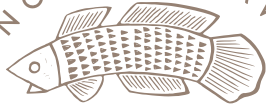


HONOLULU · HAWAII



# 100 SAILS

RESTAURANT & BAR

CHRISTMAS BRUNCH  
BUFFET MENU  
9:00AM - 1:30PM  
WEDNESDAY

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE  
ENHANCES 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

FARRO, ARUGULA,  
GRANNY SMITH APPLE

KALE, BRUSSEL SPROUT,  
RED APPLE  
big island honey-lemon  
vinaigrette

LOCAL FARM SALAD  
kamuela tomato,  
grilled cucumber, zaatar,  
sherry 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, crab,  
green onion, bay shrimp,  
ham, portuguese sausage,  
bacon, shredded cheese

## HOT STATION

CLAM CHOWDER  
classic clam chowder  
made by our saucier

FRIED OYSTERS

BACON

SAUSAGE

KALUA EGGS BENEDICT

PRINCE FRIED RICE

SNOW CRAB LEGS  
clarified butter

SAKE STEAMED  
MANILA CLAMS  
bacon dashi

KOLOA RUM GLAZED  
MISO BUTTERFISH  
bacon, maple, chives

POMEGRANATE-SUMAC  
CHICKEN  
roasted carrot, fennel, parsley

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO

## CARVING STATION

SLOW ROASTED PRIME RIB  
carved to order, served with au jus  
& creamy horseradish

RACK OF LAMB  
new zealand, chile, zucchini mint relish

## WAFFLE STATION

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

## COLD BAR

AHI POKE   
maui onion, ogo, kukui nuts,  
kahuku sea asparagus,  
kamuela cucumber,  
masago, bubu arare

TAKO POKE  
wasabi, soy, sesame, ogo

SASHIMI  
ahi, king salmon, nairagi

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

CHOCOLATE   
MACADAMIA NUT PIE  
home-made shortbread,  
creme fraiche

EGGNOG CREME BRULEE

YULE LOG

LEMON CRANBERRY  
CHEESECAKE SWIRL BAR  
cardamom spiced meringue

APPLE GINGERBREAD  
BLONDIES

## ICE CREAM

seasonal sorbet & ice cream

EXECUTIVE CHEF  
JEREMY SHIGEKANE

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.

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. 120224