



100 SAILS

RESTAURANT & BAR

FEBRUARY
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 chickpea crunch, fried garlic

KAMUELA TOMATO &
STRAWBERRY

cucumber, apple, red onion,
shiso vinaigrette

ROASTED ROOT
VEGETABLES

squash, cranberry, beets, carrot,
pickled ginger vinaigrette

NICOISE SALAD

smoked ahi, waialua eggs,
long beans, kanekoa radish

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

SEAFOOD PASTA

campanelle,
porcini mushroom sauce

CHICKEN GRENOBLOISE

balsamic, capers, brown butter

CHINESE STYLE STEAMED

BLACK COD

chili oyster sauce, lup cheong

YUKON GOLD

MASHED POTATO

truffle pâté

PRINCE FRIED RICE

VEGETABLE MEDLEY

CREPES SUZETTE

CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, au jus
& creamy horseradish

PORCHETTA

crispy pork belly with
calamansi garlic sauce and cilantro pesto

OMELETTE STATION

OMELETTE

mushroom, tomato,
bell pepper, onion, crab
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. 012325

