



100 SAILS

RESTAURANT & BAR

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

QUINOA, ARUGULA, KALE & ROASTED CARROTS

lemon, sumac, herb vinaigrette

PASTA SALAD

salami, mozzarella, sundried tomato

ORIENTAL SALAD

brassicas, farm vegetables, creamy roasted sesame vinaigrette

HOT STATION

CLAM CHOWDER

classic clam chowder made by our saucier

SCRAMBLED EGGS

BACON

SAUSAGE

KALUA EGGS BENEDICT

WAFFLES

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

SNOW CRAB LEGS

clarified butter

SUSHI BAKE

imitation crab, brulee miso, sesame

SALMON

apple, soy, sesame

GUAVA SMOKED CHICKEN

YUKON GOLD MASHED POTATO

truffle paté

PRINCE FRIED RICE

CRISPY ROAST PORK

calamansi garlic sauce

COLD BAR

AHI POKE 🥜

maui onion, ogo, kukui nuts, kahuku sea asparagus, kamuella cucumber, masago, bubu areare

CALIFORNIA SPICY STYLE POKE

avocado, imitation crab, spicy mayo

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

MATCHA OREO CHEESECAKE

FRUIT TART

CHAMPAGNE GELEE

strawberry sauce, laie vanilla whipped cream



EXECUTIVE CHEF JEREMY SHIGEKANE

RESTAURANT MANAGER SHARELLE MARTIN

\$65 ADULT | \$32.50 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. 012025