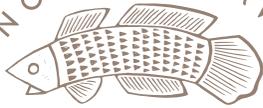


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

EASTER BRUNCH  
BUFFET MENU  
APRIL 20, 2025  
9:00 AM - 1:30 PM

OUR RENEWED FOCUS ON ISLAND FRESH CUISINE  
PROMISES TO ELEVATE THE ENTIRE DINING  
EXPERIENCE WITH LOCAL PRODUCTS.

## SALAD BAR

MIX GREENS

LITTLE GEM  
ROMAINE LETTUCE

KIMCHEE

QUINOA SWEET POTATO  
KALE  
lemon vinaigrette

PASTA SALAD  
salami, mozzarella,  
sundried tomato

GRILLED RADDICCHO  
frisee, strawberry, roasted beet,  
balsamic sherry vinaigrette

COBB SALAD  
kanekoa corn & radish,  
ho farm tomato, cucumber,  
kalamata olives, truffle vinaigrette

DEVEILED EASTER EGGS  
capers, tarragon, fines herbes

## SUSHI STATION

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

FUTOMAKI

CALIFORNIA INSIDE OUT  
ROLL

## 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

SNOW CRAB LEGS  
clarified butter

CAMPANELLE PASTA  
roasted artichokes, capers,  
bay scallops & shrimp, parmesan,  
kamuela tomato sauce

AHI  
chili oyster, ginger scallion,  
lup cheong, shiitake mushroom

GLAZED HAM  
blood orange, black peppercorn,  
brandy

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO  
roasted farm vegetables,  
truffle paté

SMOKED LAMB CHOPS  
new zealand, mint chimichurri

## 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, crab, 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

SMOKED AHI TARTLETS  
cornichon, fines herbes

SHRIMP COCKTAIL  
brew poached shrimp  
& classic cocktail sauce

ASSORTED  
FRESH FRUITS

## DESSERTS

PRINCE BREAD  
PUDDING  
punalu'u sweet bread, raisins,  
lemon, laie vanilla cream anglaise

CHOCOLATE   
MACADAMIA NUT PIE  
home-made shortbread,  
creme fraiche, raspberry sauce

CHOCOLATE DOBASH   
peanut butter mousse,  
raspberry confit

CARROT CUPCAKE  
lemon cream cheese

ORANGE CARDAMOM  
CRINKLE COOKIE

LYCHEE GELEE  
strawberry-fennel jam

## ICE CREAM

seasonal sorbet & ice cream

EXECUTIVE CHEF  
JEREMY SHIGEKANE

RESTAURANT MANAGER  
SHARELLE MARTIN

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. 031025