

HONOLULU · HAWAII



100 SAILS

RESTAURANT & BAR

CHRISTMAS BRUNCH BUFFET MENU

9:00AM - 1:30PM
THURSDAY - SUNDAY
DECEMBER 22 - 25

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

TOFU FRIED
GARLIC SAUCE

POMEGRANATE,
CHICKPEA, ARUGULA,
MANCHEGO

ROASTED BRUSSEL
SPROUTS
sherry vinaigrette

ROASTED BEETS
sweetland farms goat cheese,
avocado, romaine

SUSHI STATION

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

FUTOMAKI

CALIFORNIA INSIDE OUT
ROLL

NIGIRI
ahi, salmon, shrimp

OMELETTE STATION

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

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

STEAMED CRAB LEGS
clarified butter

ROASTED CAULIFLOWER
PASTA
truffle cream sauce

CATCH OF THE DAY
steamed, spanish chorizo,
ginger scallion sauce

VEGETABLE MEDLEY

ROASTED POTATO

HERB ROASTED CHICKEN
foie gras jus

CARVING STATION


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

RACK OF LAMB
new zealand, chimichurri

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, raspberry sauce

YULE LOG
chestnut, chocolate

EGG NOG BRULEE

CHOCOLATE PEPPERMINT
CRINKLE COOKIES
frangelico cream

ORANGE CRANBERRY
SWIRL CHEESECAKE

ICE CREAM

seasonal sorbet & ice cream

CHEF DE CUISINE

AARON FURUTO

EXECUTIVE CHEF

JEREMY SHIGEKANE

RESTAURANT MANAGER

TERRENCE KIM



\$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. 112122.