



100 SAILS

RESTAURANT & BAR

APRIL
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 almond crunch, fried garlic

COLD GINGER NOODLE
SALAD

QUINOA, ARUGULA, KALE
& ROASTED CARROTS
lemon, sumac, herb vinaigrette

GRILLED OCTOPUS
& PIPIKAULA SALAD
calamansi vinaigrette

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

SCALLOP WITH
CARMELIZED
BREADFRUIT
taro leaf luau, farm vegetables

SEARED YELLOWFIN
HAWAIIAN TUNA
brown butter XO sauce

CHICKEN MASALA
butter masala curry, yogurt,
fenugreek

YUKON GOLD
POTATO GRATIN
roasted farm vegetables,
truffle paté

PRINCE FRIED RICE

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, 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

SPICY HAPA POKE
big glory bay salmon, hawaiian ahi

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 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. 041124