



100 SAILS

RESTAURANT & BAR

MAY
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

QUINOA, ARUGULA, KALE
& ROASTED CARROTS

lemon, sumac, herb vinaigrette

PASTA SALAD

salami, mozzarella,
sundried tomato

TOMATO & STRAWBERRY
SALAD

farro, spinach, basil,
candied almonds,
balsamic reduction, island olive oil

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

CARAMELIZED
BREADFRUIT

taro leaf luau, farm vegetables

AHI PISTOU

roasted radish, capers,
sherry gastrique

CHICKEN BUTTER
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 arere

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. 042324