HONOLULU · HAWAI'I

100 SAILS

RESTAURANT & BAR

BREAKFAST BUFFET MENU

MONDAY-SATURDAY 6:30AM-10:30AM
SUNDAY 6:30AM-9:00AM

COLD ITEMS

CHIA SEED PUDDING
oat milk

MUESLI
apple, banana

ASSORTED FRESH FRUITS

WAIMANALO GREENS
assorted toppings & dressings

KIMCHEE

ASSORTED YOGURT

KAHLUA COFFEE JELLY
frangelico whipped cream

TOAST STATION

WHITE BREAD

WHEAT BREAD

MULTI GRAIN BREAD

GLUTEN FREE BREAD

SEEDED GLUTEN FREE BREAD

BUTTER

LAIE VANILLA CRÈME FRAÎCHE

JELLIES
guava, strawberry

HOT STATION

rotation:
TARO PANCAKES, FRENCH TOAST OR WAFFLE
maple syrup, whipped honey butter

BACON & PORK LINK

PORTUGUESE SAUSAGE

MINI HAM & CHEESE CROISSANTS

MINI QUICHE
spinach, ho farm tomatoes, cheddar

SEASONAL VEGETABLES

TATER TOTS

LOCAL ROOT VEGETABLE HASH
taro, kabocha, ulu

PRINCE FRIED RICE

STEAMED KOSHIHIKARI RICE

PASTRIES

ASSORTED MINI MUFFINS

ASSORTED DANISHES

MOCHI DONUT

BANANA BREAD

ZUCCHINI BREAD
lemon cream cheese

JAPANESE

VEGETABLE CURRY

KIZAMI NORI

'ONSEN' EGGS

NATTO

TSUKEMONO

MISO SOUP
green onion, wakame, tofu

CEREAL BAR

KAUAI ANAHOLA GRANOLA

RAISIN BRAN

STEEL CUT OATS
coconut milk

TOPPINGS:
brown sugar, candied cacao nibs, big island honey

WHOLE MILK

2% MILK

OMELET STATION

TOPPINGS:
onions, green onions, peppers, tomatoes, mushrooms, spinach, ham, sausage, bacon, bay shrimp, crab, cheese

Contains Nuts

$34 ADULT | $17 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. 012425

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.