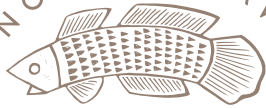


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

MOTHER'S DAY BRUNCH
BUFFET MENU
MAY 11, 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

SUMIDA FARM

WATERCRESS

& ALOHA TOFU

chili almond crunch, fried garlic

SPINACH, FETA,

RASPBERRY

roasted beets,
calamansi vinaigrette

STRAWBERRY

MOZZARELLA SALAD

prosciutto, aruglua, balsamic

NICOISE SALAD

smoked ahi, waialua eggs,
long beans, kanekoa radish

BUTTER LETTUCE SALAD

farm vegetables, red onions,
toasted pumpkin seeds,
blood orange-citrus dressing

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

SEAFOOD SCAMPI

pancettea, peas, roasted broccoli

HERB PANKO CRUSTED

BAKED SALMON

crab, artichoke

THAI BASIL PISTOU

CHICKEN

parmesan cream

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,
kona kanpachi

SMOKED AHI TARTLETS

cornichon, fines herbes

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,
crème fraiche, raspberry sauce

HOJICHA

POT DE CREME

SMORES COOKIE

chocolate, graham crackers,
toasted meringue

YUZU POPPYSEED

CUPCAKES

SPICED PEAR TARTLET

crème fraiche

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. 031225