

HONOLULU • HAWAII



100 SAILS

RESTAURANT & BAR

FATHER'S DAY BRUNCH
BUFFET MENU
JUNE 15, 2025
9:00AM - 1:30PM

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 chickpea crunch, fried garlic

ORZO SALAD
spinach, parsley, olives, tomato,
red onion,
charred lemon vinaigrette

SOUTHWESTERN SALAD
creamy chipotle dressing,
kamuela tomato, corn, red onion,
avocado cream, black beans

ORIENTAL SALAD
mandarin orange,
crispy wonton chips

PASTA SALAD
kamuela sundried tomato,
ricotta salatta, salami,
red bell peppers,
basil pesto vinaigrette

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

CLAM LINGUINE
champagne cream sauce,
black garlic oil

CHINATOWN STYLE
STEAMED CATCH
bacon, garlic, flat chives,
soy, sesame

KALBI MARINATED
GRILLED CHICKEN
sumida watercress

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
roasted farm vegetables,
truffle paté

LOBSTER
black bean sauce

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 arere

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

CHOCOLATE
POT DE CREME
oreo crumble

CHOCOLATE MINT
BROWNIE

BOURBON BANANA
CUPCAKES

S'MORES TARTLET
chocolate, toasted meringue,
graham cracker crumble

ICE CREAM

seasonal sorbet & ice cream

EXECUTIVE CHEF
JEREMY SHIGEKANE

RESTAURANT MANAGER
SHARELLE MARTIN



\$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. 050825