



100 SAILS

RESTAURANT & BAR

CHRISTMAS DAY BRUNCH
BUFFET MENU
DECEMBER 25, 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
ho farm tomato, roasted fennel,
arugula, kalamata olives,
roasted carrots,
chimichurri vinaigrette

SHAVED RADICCHIO & 
BRUSSEL SPROUTS
spiced cranberry, candied walnuts,
dijon vinaigrette

ROASTED
KAMUELA TOMATO
SALAD
blistered tomato, mozzarella,
onion balsamic vinaigrette

WINTER PANZANELLA
SALAD
butternut squash, beets, radish,
carrot, sourdough crouton,
creamy tarragon 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

FRUITS DE MER
shrimp, scallop, onion, bell pepper,
smoked sausage

LOBSTER CAMPANELLE
tarragon, basil, parsnip, arugula,
creamy tomato

ORIENTAL STYLE
STEAMED BLACK COD
lapcheong, soy, sesame,
shiitake mushroom, ginger,
cilantro, sumida watercress

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
roasted farm vegetables,
truffle paté

CARVING STATION


SLOW ROASTED PRIME RIB
carved to order, au jus
& creamy horseradish

RACK OF LAMB
new zealand, salsa verde 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

CRAB TARTLETS
cornichon, fines herbes, capers,
parsnip cream

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

LAIE VANILLA CUSTARD
PIE

PEPPERMINT WHITE
CHOCOLATE BRULEE
candy cane crumble

KAHLUA YULE LOG
salted caramel creme

BLUEBERRY LEMON
CHEESECAKE SWIRL BAR

GINGER SNAP
COOKIES
sake marinated apple jam

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. 080825