

HONOLULU • HAWAII



100 SAILS

RESTAURANT & BAR

THANKSGIVING DAY
BRUNCH
BUFFET MENU
NOVEMBER 27, 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

COBB SALAD
herb marinated chicken,
butter lettuce, spinach,
avocado cream, roasted pear,
apple cider vinaigrette

ROASTED 
BUTTERNUT SQUASH
goat cheese, gava farm greens,
dukkah, charred lemon vinaigrette

ROASTED BRUSSEL
SPROUTS
bacon, rosemary, pickled ginger,
chili honey gastrique

APPLE SALAD 
mixed greens, blue cheese,
candied pecans, cranberries,
pomegranate 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

CARAMELIZED
MUSHROOM
CAMPANELLE
crispy prosciutto, thyme,
cremini mushroom, parmesan,
garlic cream sauce

CHARRED BLACK COD
pipearade, capers,
brown butter vinaigrette

CAPRESE CHICKEN
mozzarella, ho farm tomato, basil,
toasted kale, balsamic glaze

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
roasted farm vegetables,
truffle paté

ROASTED TURKEY LEG &
TURKEY BREAST

HOLIDAY STUFFING 
mushroom fricassee,
portuguese sausage,
toasted macadamia nuts

CARVING STATION


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

RACK OF LAMB
new zealand, chimichurri 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, capers

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

PUMPKIN CHOCOLATE
HAUPIA CRUNCH PIE

VANILLA RUM CAKE 
coffee frangelico cream

PUMPKIN CUSTARD
BRULEE

APPLE COBBLER
TARTELLETE
cardamom

S'MORE CHEESECAKE
chocolate, toasted meringue,
graham cracker crumble

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. 080825