



100 SAILS

RESTAURANT & BAR

NEW YEARS BRUNCH
BUFFET MENU
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

CRAB & NEW POTATO
SALAD
macaroni, chives, sherry

GRILLED RADICCHIO &
BRUSSEL SPROUTS
roasted fennel, orange, parsley,
frisee, preserved lemon sumac
vinaigrette

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

PESTO PASTA SALAD
ho farm tomato, mozzarella,
penne, mortadella, basil,
parmigiano reggiano

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

FRIED OYSTERS

BACON & SAUSAGE

KALUA BENEDICT

SNOW CRAB LEGS
clarified butter

CHICKEN FRICASSEE
tarragon, mushroom,
roasted carrots, asparagus

SEAFOOD CAMPANELLE
lobster, shrimp, scallop, basil,
arugula, white wine cream sauce

MISOYAKI BUTTERFISH

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, romesco 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

KIM CHEE TAKO POKE

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

RESTAURANT MANAGER
SHARELLE MARTIN

 Contains Nuts

\$111 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