

100 SAILS

RESTAURANT & BAR

BREAKFAST BUFFET MENU

MONDAY-SATURDAY 6:30AM-10:30AM

SUNDAY - BUFFET SERVICE ONLY
6:30AM-9:00AM (in Naio Room)

COLD ITEMS

CHIA SEED PUDDING

almond milk

MUESLI
apple, banana

ASSORTED FRESH FRUITS

WAIMANALO GREENS
assorted toppings & dressings

KIMCHEE

ASSORTED YOGURT

KAHLUA COFFEE JELLY

frangelico whipped cream

TOAST STATION

WHITE BREAD

WHEAT BREAD

MULTI GRAIN BREAD

GLUTEN FREE BREAD

SEEDED GLUTEN FREE
BREAD

BUTTER

LAIE VANILLA
CRÈME FRAÎCHE

JELLIES

guava, strawberry

HOT STATION

rotation:
TARO PANCAKES,
FRENCH TOAST OR
WAFFLES
maple syrup, whipped honey butter

BACON & PORK LINK

PORTUGUESE SAUSAGE

SCRAMBLED EGGS

VEGETARIAN CRUSTLESS
QUICHE

SEASONAL VEGETABLES

BREAKFAST POTATO

TRI-COLOR POTATO MIX

PRINCE FRIED RICE

STEAMED KOSHIHIKARI
RICE

PASTRIES

ASSORTED MINI
MUFFINS

ASSORTED DANISHES

MOCHI DONUT

BANANA BREAD

ZUCCHINI BREAD
lemon cream cheese

JAPANESE

VEGETABLE CURRY

KIZAMI NORI

'ONSEN' EGGS

NATTO

TSUKEMONO

MISO SOUP

green onion, wakame, tofu

CEREAL BAR

GRANOLA

RAISIN BRAN

STEEL CUT OATS

coconut milk

TOPPINGS:

brown sugar,
candied cacao nibs,
big island honey

WHOLE MILK

2% MILK

OMELET STATION

TOPPINGS:

onions, green onions, peppers,
tomatoes, mushrooms, spinach,
ham, sausage, bacon, bay shrimp,
crab, cheese



Contains Nuts

\$35 ADULT | \$17 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.

For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed

To non-management service employees who provided your service today. 012226