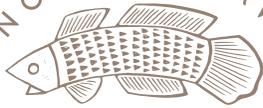


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

MARCH
SUNDAY BRUNCH
BUFFET MENU
9:30 AM - 1:30 PM

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

EDAMAME POTATO
SALAD
cucumber, carrot, onion

FENNEL & OCTOPUS
SALAD
sweet onion, olives, sundried
tomato dressing

PEARL COUSCOUS
SALAD
kale, carrots, red onion, dried
cranberries, red wine vinaigrette

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop and masago,
salmon skin with ponzu onions

FUTOMAKI

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

BUTTER CHICKEN CURRY
red curry, yogurt, lemongrass, lime

VODKA SEAFOOD
CAMPANELLI
tomato cream vodka sauce,
shrimp, scallop, arugula, basil

SEARED GARLIC AHI
shoyu butter sauce, green onion,
grated daikon radish

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
roasted farm vegetables,
truffle paté

CARVING STATION

KIAWE SMOKED PRIME RIB
carved to order, au jus
& creamy horseradish

PORCHETTA
crispy pork belly with
calamanci garlic sauce

OMELETTE STATION

OMELETTE
mushroom, tomato,
bell pepper, onion,
green onion, crab, bay shrimp,
ham, portuguese sausage,
bacon, shredded cheese

RESTAURANT MANAGER
SHARELLE MARTIN

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

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

PASTRY CHEFS
CREATIONS

CREPES SUZETTE

ICE CREAM

seasonal sorbet & ice cream

Contains Nuts

\$91 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. 012626