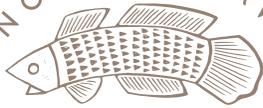


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

EASTER BRUNCH  
BUFFET MENU  
APRIL 5, 2026  
9:00 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

QUINOA SWEET POTATO  
KALE

lemon vinaigrette

PASTA SALAD

kiawe smoked chicken, mozzarella,  
sundried tomato

ASPARAGUS SALAD

feta, red onion, lemon vinaigrette

COBB SALAD

kanekoa corn & radish, ho farm  
tomato, cucumber, kalamata  
olives, truffle vinaigrette

DEVILED EASTER EGGS

capers, tarragon, fines herbes

## 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

CAMPANELLE PASTA

roasted artichokes, capers, bay  
scallops & shrimp, parmesan,  
kamuela tomato sauce

MISOYAKI BUTTER FISH

GLAZED HAM

blood orange, black peppercorn,  
brandy

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO

roasted farm vegetables,  
truffle paté

## CARVING STATION

KIAWE SMOKED PRIME RIB

carved to order, au jus  
& creamy horseradish

KIAWE SMOKED  
LAMB CHOPS

new zealand, mint chimichurri

## 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

MARINATED SEAFOOD  
CEVICHE

SHRIMP COCKTAIL

brew poached shrimp  
& classic cocktail sauce

ASSORTED  
FRESH FRUITS

## DESSERTS

PRINCE BREAD  
PUDDING

punalu'u sweet bread, raisins,  
lemon, laie vanilla cream anglaise

CHOCOLATE

MACADAMIA NUT PIE  
home-made shortbread,  
creme fraiche, raspberry sauce

CHOCOLATE DOBASH

peanut butter mousse,  
raspberry confit

CARROT CUPCAKE

lemon cream cheese

PASTRY CHEFS  
CREATIONS

## ICE CREAM

seasonal sorbet & ice cream

RESTAURANT MANAGER  
SHARELLE MARTIN

Contains Nuts

\$111 ADULT | \$55.50 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. 022626