



100 SAILS

RESTAURANT & BAR

APRIL
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

PASTA SALAD

kiawe smoked chicken, mozzarella,
sundried tomato

ASPARAGUS SALAD

feta, red onion, lemon vinaigrette

COBB SALAD

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

SUSHI STATION

TEMAKI SUSHI

spicy ahi, california,
scallop and masago,
unagi and cucumber

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

PUTTANESCA
CAMPANELLE PASTA

kalamata olives, capers, bay
scallops & shrimp, parmesan,
house made tomato sauce

GRILLED CHICKEN

apples, grapes, celery, creamy
tarragon sauce

SEARED FRESH CATCH

hot honey butter sauce, zucchini,
ho farm tomato, fried shallots

VEGETABLE MEDLEY

PRINCE FRIED RICE

YUKON GOLD
MASHED POTATO

truffle paté

CREPES SUZETTE

KOSHIHIKARI RICE

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

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. 032726