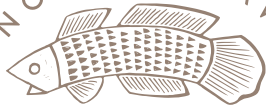


HONOLULU - HAWAII



# 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

SUMIDA FARM  
WATERCRESS & 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

DEVILED EASTER EGGS  
capers, tarragon, fines herbes

## SUSHI STATION

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

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 OYSTER

BACON

SAUSAGE

KALUA BENEDICT

SNOW CRAB LEGS  
clarified butter

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

MISOYAKI BUTTER FISH

GLAZED HAM  
blood orange, black peppercorn,  
brandy

PRINCE FRIED RICE

VEGETABLE MEDLEY

YUKON GOLD  
MASHED POTATO  
truffle paté

CREPES SUZETTE

KOSHIHIKARI RICE

## 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

RESTAURANT MANAGER  
SHARELLE MARTIN

## COLD BAR

AHI POKE   
maui onion, ogo, kukui nuts,  
kahuku sea asparagus,  
kamuela cucumber,  
masago, bubu areare

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

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. 032726