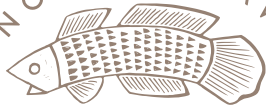


HONOLULU - HAWAII



# 100 SAILS

RESTAURANT & BAR

MOTHER'S DAY BRUNCH  
BUFFET MENU  
MAY 10, 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

& ALOHA TOFU

chili almond crunch, fried garlic

SPINACH, MOZZARELLA,

RASPBERRY SALAD

balsamic vinaigrette

WATERMELON, FETA,

MINT SALAD

cucumber, basil,

lemon vinaigrette

BUTTER LETTUCE SALAD

farm vegetables, red onions,

toasted pumpkin seeds,

lilikoi dressing

NICOISE SALAD

kiawe smoked ahi, eggs, tomato,

olives, long beans, avocado,

redwine vinaigrette

## 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 OYSTERS

BACON

SAUSAGE

KALUA BENEDICT

SNOW CRAB LEGS

clarified butter

GARLIC SEAFOOD

SCAMPI

scallop, shrimp, clams,

roasted broccoli

HERB PANKO CRUSTED

BAKED SALMON

crab, artichoke

CHICKEN KALBI

mozzarella, gochujang sauce,

green onions

VEGETABLE MEDLEY

YUKON GOLD

MASHED POTATO

truffle paté

PRINCE FRIED RICE

CREPES SUZETTE

## CARVING STATION

KIAWE SMOKED PRIME RIB

carved to order, au jus

& creamy horseradish

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,

kamuella cucumber,

masago, bubu arare

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

home-made shortbread,

crème fraiche, raspberry sauce

ROASTED GREEN TEA

CREME

PASTRY

CHEF SELECTION

## ICE CREAM

seasonal sorbet & ice cream

EXECUTIVE CHEF  
BROOKE TADENA

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. 042026