

100 SAILS

RESTAURANT & BAR

JUNE
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

BROCCOLI CRUNCH
SALAD
shaved carrots, dried cranberry,
toasted pumpkin seed

ORIENTAL KIAWE
SMOKED
CHICKEN SALAD
mandarin orange, cucumber,
crispy wonton chips,
chinese cabbage, edamame,
cilantro

ORZO SALAD
kale, parsley, olives, sun dried
tomato, red onion, lemon dressing

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop and masago,
salmon skin and 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 EGGS BENEDICT

SNOW CRAB LEGS
clarified butter

SEAFOOD LINGUINE
shrimp, scallop, clams, champagne
cream sauce, truffle garlic oil

CHICKEN KALBI
mozzarella, gochujang sauce,
green onions

SEARED FRESH CATCH
buerre blanc, brown butter,
chili chickpea crunch, scallions

VEGETABLE MEDLEY

PRINCE FRIED RICE

YUKON GOLD
MASHED POTATO
truffle paté

CREPES SUZETTE

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