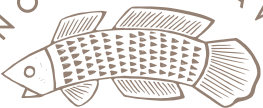


HONOLULU • HAWAII



100 SAILS

RESTAURANT & BAR

AUGUST
SUNDAY BRUNCH
BUFFET MENU
9:30AM - 1:30PM

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

KIMCHI

SUMIDA FARM
WATERCRESS
& ALOHA TOFU
chili chickpea crunch, fried garlic

CAMPANELLE SALAD
ho farm tomatoes, cucumbers,
black olives, basil, dijon-cider
vinegar dressing

END OF SUMMER SALAD
romaine, radish, strawberries,
blueberries, raspberries, toasted
walnuts, goat cheese, papaya seed
dressing

GREEK SALAD
kalamata olives, ho farm tomatoes,
red onions, cucumber green bell
pepper, mint, red wine vinaigrette

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 PENNE PASTA
creamy basil pesto, roasted
zucchini, red bell pepper, sundried
tomato, permesan

PERUVIAN GRILLED
CHICKEN
citrus garlic marinated,
cilantro cream sauce

SESAME CRUSTED CATCH
asian salsa, green beans, cilantro

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 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

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. 072826