



# 100 SAILS

RESTAURANT & BAR

JULY  
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

GRILLED OKRA SALAD

chopped romaine hearts, red  
onion, ho farm tomatoes, yellow  
bell peppers, apple cider  
vinaigrette

SPINACH SALAD

kunia farm greens,  
dried cranberries, ho farm  
tomatoes, cucumbers, roasted  
almonds, parmesan,  
creamy lemon vinaigrette

MEXICAN SALAD

chopped romaine hearts, kamuela  
tomatoes, grilled sweet corn,  
cucumber, radish, avocado,  
tortilla chips, cilantro lime dressing

## SUSHI STATION CARVING 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

GRILLED ITALIAN HERB  
CHICKEN

blistered tomatoes, basil, parsley,  
oregano, lemon herb glaze

SEARED FRESH CATCH

blackened ahi, lemon butter caper  
sauce, pineapple salsa, cilantro

VEGETABLE MEDLEY

PRINCE FRIED RICE

YUKON GOLD

MASHED POTATO

truffle paté

CREPES SUZETTE

## 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. 070126