HONOLULU · HAWAI'I

100 SAILS

RESTAURANT & BAR

NEW YEARS DAY BRUNCH
JANUARY 1 & 3, 2027
BUFFET MENU
9:00AM-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

KIMCHEE

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

CRAB & NEW POTATO
SALAD
macaroni, chives, sherry

GRILLED RADICCHIO&
BRUSSEL SPROUT SALAD
roasted fennel, orange, parsley,
frisee, preserved lemon
sumac vinaigrette

POMEGRANATE
& KALE SALAD
carrots, apples, feta, pumpkin
seed, pomegranate vinaigrette

LEMON PASTA SALAD
ho farm tomato, mozzarella,
parsely, basil, parmigiano reggiano,
lemon vinaigrette

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop and masago,
salmon skin with ponzu onions

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

CHICKEN FRICASSEE
tarragon, mushroom,
roasted carrots, asparagus

LOBSTER AND SEAFOOD
LINGUINI
lobster, shrimp, scallop, basil,
arugula, white wine cream sauce

MISOYAKI BUTTERFISH

PRINCE FIRED RICE

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
truffle paté

CARVING STATION

SLOW ROASTED PRIME RIB
carved to order, au jus
& creamy horseradish

HERB ROASTED RACK OF
LAMB
new zealand, mint chimichirri

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,
kamuela cucumber,
masago, bubu arare

CALIFORNIA STYLE
SPICY POKE
avocado, imitation crab,
spicy mayo

SASHIMI
ahi, king salmon, nairagi,
kona kanpachi

KIM CHEE TAKO POKE

SHRIMP COCKTAIL
beer 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,
creme fraiche

PASTRY CHEFS
CREATIONS

ICE CREAM

seasonal sorbet & ice cream

RESTAURANT MANAGER
SHARELLE MARTIN

Contains Nuts

$113 ADULT | $56.50 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. 100726