HONOLULU · HAWAI'I

100 SAILS

RESTAURANT & BAR

NOVEMBER
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

KIMCHEE

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

CRAB & NEW POTATO
SALAD
imitation crab, chives, sherry

FETA, BROCCOLI &
CRAISIN SALAD
raspberry vinaigrette

PESTO PASTA SALAD
ho farm tomato, mozzarella,
penne, basil, parmigiano reggiano

HOT STATION

CLAM CHOWDER
classic clam chowder
made by our saucier

FRIED OYSTERS

BACON & SAUSAGE

KALUA EGGS BENEDICT

SNOW CRAB LEGS
clarified butter

CARAMELIZED
MUSHROOM LINGUINI
crispy prosciutto, thyme,
cremini mushroom, parmesan,
truffle garlic cream sauce

CHICKEN PICCATA
lemon butter caper sauce,
asparagus, lemon wheels

BLACKENED AHI
wasabi beurre blanc, kabayaki,
roasted carrots

VEGETABLE MEDLEY

PRINCE FRIED RICE

YUKON GOLD
MASHED POTATO
truffle paté

CREPES SUZETTE

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
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

PASTRY CHEFS
CREATIONS

ICE CREAM

seasonal sorbet & ice cream

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop and masago,
fried salmon skin, ponzu onion

FUTOMAKI

CARVING STATION

KIAWE SMOKED PRIME RIB
carved to order, au jus
& creamy horseradish

PORCHETTA
crispy pork belly with
calamanci garlic sauce

WAFFLE STATION

TOPPINGS
assorted berries, banana foster,
whipped cream, fruity pebbles,
frosted flakes, cocoa puff,
lucky charms, nutella,
chocolate syrup, maple syrup

OMELETTE STATION

OMELETTE
mushroom, tomato,
bell pepper, onion,
green onion, crab, bay shrimp,
ham, portuguese sausage,
bacon, shredded cheese

RESTAURANT MANAGER
SHARELLE MARTIN

Contains Nuts

$91 ADULT | $45.50 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. 102726