



SATURDAY
DECEMBER 25

100 SAILS

RESTAURANT & BAR

9:00AM - 1:30PM

INDULGE CHRISTMAS DAY BRUNCH • \$95

SERVED COURSES

BRAISED BEEF w/ RED WINE SAUCE

ROASTED LOBSTER TAILS w/ COCONUT SAFFRON SAUCE

EGGS BENEDICT

Poached egg, corn beef hash, muffin, hollandaise sauce

PRINCE FRIED RICE

Charsiu, lap cheong, hamaboko, peas, carrots, onions

SASHIMI

Fresh Island fish, soy sauce, wasabi

STEAMED CRAB LEGS

Served with clarified butter or garlic calamansi butter

SALT & PEPPER KAUAI SHRIMP

LYONNAISE POTATO

Bacon, onion, parmesan cheese, parsley

CLAM CHOWDER

Classic Clam chowder made by our saucier

GRILLED CORN

DINNER ROLLS

RICE

ACTION STATIONS

GARDEN SALAD

Aquaponics lettuce, tossed with balsamic & olive oil, cherry tomatoes, candied macadamia nuts & bleu cheese

TEMAKI SUSHI*

Spicy ahi, California and scallop/masago prepared by our sushi chef

POKE*

Hawaiian style poke made with fresh auction fish, local veggies, chili peppers and garnished with house made rice crackers

SLOW ROASTED PRIME RIB

Slow roasted prime rib carved to order and served with au jus and creamy horseradish

PORCHETTA

Crispy pork belly with calamansi-garlic sauce

SHRIMP COCKTAIL

Brew poached shrimp and classic cocktail sauce

BANANA WAFFLES w/ BACON & SAUSAGE

DESSERT STATIONS

PRINCE BREAD PUDDING

Punalu'u sweet bread, raisins, vanilla creme anglaise

CHOCOLATE MACADAMIA NUT FLAN

Home-made shortbread cookie crust, whipped cream, raspberry sauce

ICE CREAM SUNDAE BAR

Chocolate & Vanilla ice cream, macadamia nuts, chocolate sauce, raspberry sauce, sprinkles

EGGNOG CHEESECAKE

YULE LOG

*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 if there are any allergies to products of which we should know. 110521