

HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

SEPTEMBER SUNDAY BRUNCH BUFFET MENU

9:30 AM - 12:15 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

ASSORTED DRESSINGS
& TOPPINGS

KIMCHEE

SUMIDA FARM
WATERCRESS &
ALOHA TOFU
chili oil, fried garlic

SOMEN SALAD

QUINOA, ARUGULA, KALE
& ROASTED CARROTS
lemon, sumac, herb vinaigrette

FRIED TOFU
garlic sauce

SUSHI STATION

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

STEAMED CRAB LEGS
clarified butter

CAMPANELLE PASTA
sundried tomato cream,
parmesan, asparagus,
portobello mushroom duxelle

SEARED CATCH
wasabi seaweed butter,
kabayaki, masago, sea asparagus

CHICKEN MARSALA
gremolata, crispy prosciutto

VEGETABLE MEDLEY

YUKON GOLD
POTATO GRATIN
roasted farm vegetables,
truffle paté

PRINCE FRIED RICE

CARVING STATION


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

PORCHETTA
crispy pork belly with
calamansi garlic sauce

OMELETTE STATION

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

COLD BAR

AHI POKE 
maui onion, ogo, kukui nuts,
kahuku sea asparagus,
kamuela cucumber,
masago, bubu arere

SASHIMI

ahi, king salmon, nairagi

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
home-made shortbread,
creme fraiche, raspberry sauce

PAstry CHEFS 
CREATIONS

ICE CREAM

seasonal sorbet & ice cream

 Contains Nuts

CHEF DE CUISINE
AARON FURUTO

EXECUTIVE CHEF
JEREMY SHIGEKANE

\$89 ADULT | \$44.50 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.

For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed

to non-management service employees who provided your service today. 091823