



100 SAILS

RESTAURANT & BAR

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

JAPANESE STYLE POTATO
SALAD

cucumber, carrot, onion, egg

ASPARAGUS SALAD
feta, red onion, lemon vinaigrette

PASTA SALAD
roasted tomato, italian squash

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 BENEDICT

SNOW CRAB LEGS

clarified butter

BUTTER CHICKEN

red curry, yogurt, lemongrass, lime

CAJUN SEAFOOD

CAMPANELLI

shrimp, scallop, basil,

GINGER SCALLION AHI

yuzu butter, kabayaki

VEGETABLE MEDLEY

YUKON GOLD

MASHED POTATO

roasted farm vegetables,
truffle paté

CARVING STATION

SLOW ROASTED PRIME RIB

carved to order, au jus
& creamy horseradish

PORCHETTA

crispy pork belly with
calamanci garlic sauce

OMELETTE STATION

OMELETTE

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

RESTAURANT MANAGER
SHARELLE MARTIN

FEBRUARY
SUNDAY BRUNCH
BUFFET MENU
9:30AM - 1:30PM

COLD BAR

AHI POKE

maui onion, ogo, kukui nuts,
kahuku sea asparagus,
kamuela cucumber,
masago, buba 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

CREPES SUZETTE

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. 01262