

# 100 SAILS

RESTAURANT & BAR

FEBRUARY  
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

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

## COLD BAR

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

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



\$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. 012626