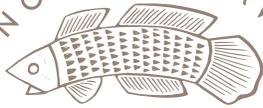


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

EASTER BRUNCH
BUFFET MENU
APRIL 5, 2026
9:00 AM - 1:30 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

KIMCHEE

SUMIDA FARM
WATERCRESS & TOFU
chili chickpea crunch, fried garlic

PASTA SALAD
kiawe smoked chicken, mozzarella,
sundried tomato

ASPARAGUS SALAD
feta, red onion, lemon vinaigrette

COBB SALAD
kanekoa corn & radish, ho farm
tomato, cucumber, kalamata
olives, truffle vinaigrette

DEVEILED EASTER EGGS
capers, tarragon, fines herbes

SUSHI STATION

TEMAKI SUSHI
spicy ahi, california,
scallop and masago,
unagi and cucumber

FUTOMAKI

CALIFORNIA INSIDE OUT
ROLL

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

BACON

SAUSAGE

KALUA BENEDICT

SNOW CRAB LEGS
clarified butter

PUTTANESCA
CAMPANELLE PASTA
kalamata olives, capers, bay
scallops & shrimp, parmesan,
house made tomato sauce

MISOYAKI BUTTER FISH

GLAZED HAM
blood orange, black peppercorn,
brandy

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
roasted farm vegetables,

CARVING STATION

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

KIAWE SMOKED
LAMB CHOPS
new zealand, mint chimichurri

OMELETTE STATION

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

COLD BAR

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

CALIFORNIA STYLE
SPICY POKE
avocado, imitation crab,
spicy mayo

SASHIMI
ahi, king salmon, nairagi,
kona kanpachi

MARINATED SEAFOOD
CEVICHE

SHRIMP COCKTAIL
brew poached shrimp
& classic cocktail sauce

ASSORTED
FRESH FRUITS

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

CHOCOLATE DOBASH
peanut butter mousse,
raspberry confit

CARROT CUPCAKE
lemon cream cheese

PASTRY CHEFS
CREATIONS

ICE CREAM
seasonal sorbet & ice cream

RESTAURANT MANAGER
SHARELLE MARTIN

Contains Nuts

\$111 ADULT | \$55.50 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. 030426