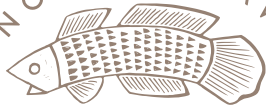


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

MOTHER'S DAY BRUNCH
BUFFET MENU
MAY 10, 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
& ALOHA TOFU

chili almond crunch, fried garlic

SPINACH, MOZZARELLA,
RASPBERRY SALAD
balsamic vinaigrette

WATERMELON, FETA,
MINT SALAD
cucumber, basil,
lemon vinaigrette

BUTTER LETTUCE SALAD
farm vegetables, red onions,
toasted pumpkin seeds,
lilikoi dressing

NICOISE SALAD
kiawe smoked ahi, eggs, tomato,
olives, long beans, avocado,
redwine vinaigrette

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

FRIED OYSTERS

BACON

SAUSAGE

KALUA BENEDICT

SNOW CRAB LEGS
clarified butter

GARLIC SEAFOOD
SCAMPI
scallop, shrimp, clams,
roasted broccoli

HERB PANKO CRUSTED
BAKED SALMON
crab, artichoke

CHICKEN KALBI
mozzarella, gochujang sauce,
green onions

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO
truffle paté

CARVING STATION

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

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 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
home-made shortbread,
crème fraiche, raspberry sauce

ROASTED GREEN TEA
CREME

PASTRY
CHEF SELECTION

ICE CREAM

seasonal sorbet & ice cream

EXECUTIVE CHEF
BROOKE TADENA

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. 040626