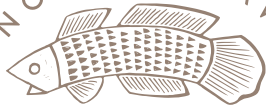


HONOLULU - HAWAII



100 SAILS

RESTAURANT & BAR

FATHER'S DAY BRUNCH
BUFFET MENU
JUNE 21, 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

ORZO SALAD

kale, parsley, olives, sun dried
tomato, red onion, lemon dressing

BROCCOLI CRUNCH
SALAD

shaved carrots, dried cranberry,
toasted pumpkin seed

ORIENTAL KIAWE
SMOKED

CHICKEN SALAD

mandarin orange, cucumber,
crispy wonton chips, chinese
cabbage, edamame, cilantro

SOUTHWESTERN SALAD

creamy chipotle dressing, ho farm
tomato, corn, red onion, avocado,
bacon, arugula, black beans

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

SEAFOOD LINGUINE

shrimp, scallop, clams, truffle garlic
oil, parsley, ho farm tomatoes,
champagne cream sauce

CHINATOWN STYLE
STEAMED CATCH

lap cheong, garlic, julienne negi,
cilantro, soy, sesame

CHICKEN KALBI

mozzarella, gochujang sauce,
green onions

LOBSTER

ginger scallion

VEGETABLE MEDLEY

YUKON GOLD
MASHED POTATO

truffle paté

PRINCE FRIED RICE

CREPES SUZETTE

CARVING STATION

KIAWE SMOKED PRIME RIB

carved to order, au jus
& creamy horseradish

KIAWE SMOKED BRISKET

guava bbq sauce

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

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. 052726