



100 SAILS

RESTAURANT & BAR

BREAKFAST

6:00 am - 10:30 am

ACAI BOWL 	11
Acai, seasonal fresh fruits, Anahola granola, local honey	
AVOCADO TOAST* 	13
Toasted rye bread, smashed avocado, pea tendrils, tomatoes, micro scallions, poached egg	
CAULIFLOWER BENEDICT 	9
Pan roasted shiitake and ali'i mushrooms, grilled tomato and wilted spinach served on a low carb cauliflower muffin and topped with a poached egg	
PUNALU'U FRENCH TOAST	14
Punalu'u taro sweet bread, whipped cream, choice of coconut syrup, guava syrup or maple syrup	
ISLAND STYLE BREAKFAST* 	20
Prince fried rice, sunny side up egg, choice of shoulder bacon, Portuguese sausage, link sausage or spam	
CONTINENTAL BREAKFAST	12
Choice of two breakfast pastries, sliced fruits, choice of strawberry or plain yogurt, fruit juice, and coffee or hot tea	
OMELET	19
Choice of three of Ewa onions, green onions, mushrooms, ham, kalua pig, cheddar cheese, shrimp, tomatoes, kimchee, bell peppers or spinach, served with hash browns, rice or toast	
TWO EGG BREAKFAST*	18
Choice of ham, bacon, Portuguese sausage, or link sausage, served with hash browns, rice or toast	
KAKUNI EGGS BENEDICT*	22
Taro muffin, kakuni pork belly, poached egg, hollandaise sauce	
PANCAKES	14
Taro or buttermilk pancakes, macerated berries, choice of coconut syrup, guava syrup or maple syrup	



100 SAILS

RESTAURANT & BAR


LUNCH


11:30 am - 1:30 pm


COLD

AHI POKE* *market price*
Sashimi grade ahi, Ewa sweet onions, scallions, ogo, Hawaiian chili peppers, shoyu, alaea salt


SASHIMI* *market price*
Auction fresh ahi, daikon, shoyu, wasabi, served raw or seared


ROASTED BEET SALAD  *side 12*
Roasted red and golden beets, goat cheese, local mixed baby greens, candied macadamia nuts, calamansi vinaigrette *entrée 18*

BUDDHA BOWL  **11**
Red Quinoa Local baby greens, watermelon radish, chickpeas, carrots, tomatoes, avocado, tofu, roasted purple sweet potato with toasted sesame dressing

PRINCE CLUB HOUSE  **14**
Triple decker sandwich with sliced turkey breast, bacon, tomato, lettuce, avocado, fries

HOT

SAIMIN*  **14**
Smoked pork shoulder, kale, fish cake, green onions, onsen egg, wheat noodles

WAGYU BURGER*  **26**
Snake River Farms wagyu beef, caramelized Ewa sweet onions, brie cheese, local tomatoes & lettuce, truffle fries

OVEN ROASTED CHICKEN PICCATA **22**
Browned butter, lemon, capers, au gratin potatoes

CATCH OF THE DAY* *market price*
Chef's daily creation of fresh auction fish

10oz RIBEYE PULEHU STEAK* **37**
Kale gremolata, au gratin potatoes, herb butter

SWEET

MUD PIE **11**
Toasted coconut ice cream, chocolate banana ice cream, coffee ice cream, Oreo crust

PRINCE SHAVE ICE **10**
Rose syrup, maple syrup, azuki beans, fruit pearls, condensed milk, vanilla ice cream, fresh fruit

PASTRY CHEF'S DESSERT TRIO **12**

*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 if there are any allergies to products of which we should know. 040219



100 SAILS

RESTAURANT & BAR


DINNER


5:30 pm – 9:30 pm

COLD

AHI POKE* *market price*
Sashimi grade ahi, Ewa sweet onions, scallions, ogo, Hawaiian chili peppers, shoyu, alaea salt

SASHIMI* *market price*
Auction fresh ahi, daikon, shoyu, wasabi, served raw or seared


ROASTED BEET SALAD  *side 12*
Roasted red and golden beets, goat cheese, local mixed baby greens, candied macadamia nuts, calamansi vinaigrette *entrée 18*

BUDDHA BOWL  **11**
Red Quinoa Local baby greens, watermelon radish, chickpeas, carrots, tomatoes, avocado, tofu, roasted purple sweet potato with toasted sesame dressing

CLASSIC CAESAR SALAD **10**
Crisp romaine lettuce, parmesan cheese, croutons, creamy Caesar dressing

HOT

ALI'I MUSHROOM RISOTTO (VEGAN)  **22**
Ali'i mushrooms, Porcini powder, garlic tofu emulsion, truffle oil

WAGYU BURGER*  **26**
Snake River Farms wagyu beef, caramelized Ewa sweet onions, brie cheese, local tomatoes & lettuce, truffle fries

OVEN ROASTED CHICKEN PICCATA **22**
Browned butter, lemon, capers, au gratin potatoes

CATCH OF THE DAY* *market price*
Chef's daily creation of fresh auction fish

10 oz RIBEYE PULEHU STEAK* **37**
Kale gremolata, au gratin potatoes, herb butter

SWEET

MUD PIE **11**
Toasted coconut ice cream, chocolate banana ice cream, coffee ice cream, Oreo crust

PRINCE SHAVE ICE **10**
Rose syrup, maple syrup, azuki beans, fruit pearls, condensed milk, vanilla ice cream, fresh fruit

PASTRY CHEF'S DESSERT TRIO **12**

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