

BREAKFAST

6:00 am – 10:30 am

ACAI BOWL 	10
Acai, seasonal fresh fruits, Anahola granola, local honey	
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	
JAPANESE BREAKFAST	27
Broiled fish, miso soup, pickled vegetables, papaya, steamed rice, nalo greens with soy dressing, tamago, green tea	
KAKUNI EGGS BENEDICT* 	22
Taro muffin, kakuni pork belly, poached egg, hollandaise sauce	
PRINCE FRIED RICE*	18
Char siu and fish cake fried rice, Portuguese sausage, one egg any style	
PANCAKES	14
Taro or buttermilk pancakes, macerated berries, choice of coconut syrup, guava syrup or maple syrup	
PUNALU‘U FRENCH TOAST	14
Taro, guava and traditional Punalu‘u sweet bread, fresh berries, whipped cream, choice of coconut syrup, guava syrup or maple syrup	
AVOCADO TOAST*	12
Toasted rye bread, smashed avocado, pea tendrils, tomatoes, micro scallions, poached egg	
GLUTEN FREE PANCAKES	14
Choice of coconut, guava, 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*
Fresh local selection of fish, daikon, shoyu, wasabi
- ROASTED BEET SALAD** *side 12*
Roasted red and golden beets, Puna goat cheese, local mixed baby greens, candied macadamia nuts, calamansi vinaigrette *entrée 18*
- QUINOA SALAD** *side 10*
Red Quinoa Local baby greens, watermelon radish, cucumbers, preserved lemon vinaigrette
- PRINCE CLUB HOUSE** **13**
Triple decker sandwich with sliced turkey breast, bacon, tomato lettuce, fries

HOT

- SHIITAKE MUSHROOM FLATBREAD** *side 12*
Sautéed shiitake mushrooms and onions, boursin cheese, micro greens, balsamic reduction
- KALUA PIG QUESADILLA** *side 10*
Avocado, lomi lomi salmon, sour cream, Cotija chesse
- WAGYU BURGER*** **25**
Snake River Farms wagyu beef, caramelized Ewa sweet onions, brie cheese, local tomatoes, butter lettuce, truffle fries
- OVEN ROASTED CHICKEN PICCATA** **21**
Lemon, capers, and creamy mashed potatoes
- CATCH OF THE DAY*** *market price*
Chef's daily creation of fresh auction fish
- 10 oz DURHAM RANCH RIBEYE*** **35**
Kale gremolata, creamy mashed 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**


HONOLULU - HAWAII

100 SAILS
 RESTAURANT & BAR




DINNER

5:30 pm – 9:30 pm


COLD

AHI POKE*		<i>market price</i>
Sashimi grade ahi, Ewa sweet onions, scallions, ogo, Hawaiian chili peppers, shoyu, alaea salt		
SASHIMI*		<i>market price</i>
Fresh local selection of fish, daikon, shoyu, wasabi		
ROASTED BEET SALAD 		<i>side 12</i>
Roasted red and golden beets, Puna goat cheese, local mixed baby greens, candied macadamia nuts, calamansi vinaigrette		
QUINOA SALAD		10
Red Quinoa Local baby greens, watermelon radish, cucumbers, preserved lemon vinaigrette		
CLASSIC CESAR SALAD		10
Crisp romaine lettuce, parmesan cheese, creamy Cesar dressing		

HOT

SHIITAKE MUSHROOM FLATBREAD		<i>side 12</i>
Sautéed shiitake mushrooms and onions, boursin cheese, micro greens, balsamic reduction		
KALUA PIG QUESADILLA		<i>side 10</i>
Avocado, lomi lomi salmon, sour cream, Cotija cheese		
WAGYU BURGER* 		25
Snake River Farms wagyu beef, caramelized Ewa sweet onions, brie cheese, local tomatoes, butter lettuce, truffle fries		
OVEN ROASTED CHICKEN PICCATA		21
Lemon, capers, and creamy mashed potatoes		
CATCH OF THE DAY* 		<i>market price</i>
Chef's daily creation of fresh auction fish		
10 oz DURHAM RANCH RIBEYE*		35
Kale gremolata, creamy mashed potatoes, herb butter		
DINNER FOR TWO! 32OZ TOMAHAWK* 		125
21 Day aged Midwestern corn fed certified angus beef. Delivering superior flavor and tenderness! Served with compound butter, Au Jus, Creamy Mashed Potatoes and Asparagus		

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. 082515